

# Muddy boots & falling leaves

We source, prepare, cook and pour almost entirely from local food and drink producers. Brewers, butchers, farmers, vineyards and fishermen.



## Sunday roast



ALL SERVED WITH GARLIC & THYME ROASTED POTATOES, SEASONAL GREENS, SWEDE, ROASTED CARROTS & PARSNIPS, YORKSHIRE PUDDING AND GRAVY

ADD ON SIDE CAULIFLOWER CHEESE £5



VEGETARIAN ROAST £15

HALF ROASTED PHEASANT £18 (GF)\*

ROASTED PORK LOIN & APPLE SAUCE £20 (GF)\*

SLOW COOKED BEEF BRISKET £21 (GF)\*

WHOLE CHICKEN TO SHARE £40 (GF)\*



## Smaller Plates



INDIVIDUAL RYE BAY SCALLOP garlic & chili butter £3.50 (GF)\*



WOOD FIRED SRIRACHA CAULIFLOWER BITES peanut dipping sauce £8.50

CRISPY CHILI SQUID globe spicy vinegar £9

CHICKEN NOODLE SOUP roasted chicken broth, noodles, Pak choi, spring onion £12

GAMBAS PILPIL PRAWNS Garlic, Chili & parsley butter with a wedge of focaccia £12 (GF)\*

WHOLE BAKED CAMEMBERT rosemary, garlic, toasted ciabatta, marmalade £16 (GF)\*



## Larger Plates



BUTTERNUT SQUASH & PUMPKIN RISOTTO garlic & thyme, toasted chestnuts £15 (GF)\*

SUSSEX STEER BEEF BURGER Smokey Applewood cheese, lollo rosso lettuce,

tomato & chili ketchup, red onion, gherkin & triple cooked chunky chips £16 (GF)\*

DAILY SOUTH COAST CATCH butternut squash puree, potatoes & braised leeks £20 (GF)\*

SUSSEX STEER STEAKS from Langrish Farm 10oz Rump £26 OR 10oz Rib-eye £32 (GF)\*

triple cooked Chunky chips, garlic & thyme flat mushroom, cherry tomatoes with peppercorn or stilton



## Just a little more



Garlic Mushrooms / Greengrocer salad / Chunky chips / Buttered corn on the cob / Onion rings / seasonal greens, / Sweet potato fries £5. Halloumi fries £6.75





GLUTEN FREE AVAILABLE



VEGAN ALTERNATIVE

IF YOU WOULD LIKE TO KNOW MORE ABOUT OUR LARDER AND THE INGREDIENTS IN EACH AND EVERY DISH PLEASE DO ASK. THERE ARE NUTS IN OUR KITCHEN AND THEY ARE NOT ALL CHEFS. WE WANT TO MAKE SURE YOU ENJOY ALL THAT WE DO SO IF YOU ARE CONCERNED BY ALLERGIES TELL US



# Muddy boots & falling leaves something sweet

 ICED CREAMS & SORBETS Vanilla, Salted Caramel, Cookies & Cream,  
Mango sorbet, raspberry sorbet 3 scoops £6 

CHOCOLATE BRIOCHE BREAD & BUTTER PUDDING with ice cream £8.50 

COFFEE CRÈME BRULÉE chocolate biscotti £8.50

STICKY TOFFEE PUDDING with ice cream £8.50 

 OAT & NUT CRUMBLE with custard £8.50 

GLOBES BANOFFEE PIE biscuit base, toffee sauce, banana, chantilly £8.50

ARTISAN CHEESE BOARD quince jelly, crackers, celery & frozen grapes £14

## Sweet treats

Hot drink (excludes liqueur) & a mini sweet  
treat £6

Chocolate brownie, bread & butter,  
Lemon Blondie, sticky toffee

## From the cup

English Breakfast 2.75

Apple & Blackberry 3

Americano 3.25

Latte 3.25

Irish Coffee 8

Baileys Coffee 8

Earl Grey 2.75

Peppermint 3

Cappuccino 3.25

Espresso single 2.5

Tia Maria Coffee 8

Hot chocolate 3.50

Lemon & Ginger 3

Decafe English 3

Flat white 3.25

Espresso double 3.25

Brandy Coffee 8

Mocha 4

Add a syrup...Gingerbread, Caramel, Vanilla, Cinnamon or Chocolate Mint 60p

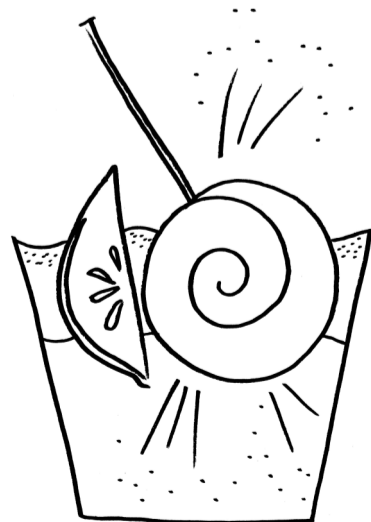
## COCKTAILS

LEMON SHERBET SOUR

BLACKBERRY BRAMBLE

BLUEBERRY + THYME MARGARITA

CHOCOLATE ORANGE ESPRESSO MARTINI



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WWW.RAMBLINGS.COM 01797 225226 VISITUS@GLOBEINNMARSHRYE.COM