

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 & rosemary roasted potatoes, seasonal greens, braised red cabbage, roasted carrots & parsnips, Yorkshire pudding and gravy

CAULIFLOWER CHEESE £5 OR PIGS IN BLANKETS £4.50



VEGETARIAN ROAST £15

SLOW COOKED BEEF BRISKET £22 (GF)*

ROMNEY MARSH LAMB RUMP £25 (GF)*

WHOLE ROASTED CHICKEN TO SHARE £40 (GF)*



Smaller Plates



INDIVIDUAL RYE BAY SCALLOP garlic & chili butter £4 (GF)*

CRISPY CHILI SQUID globe spicy vinegar £9



DAILY MADE FROM FRESH LOCAL INGREDIENTS SOUP and crusty wedge £8 (GF)*

TOASTED GOATS CHEESE pear, candid walnuts watercress rocket salad £10

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



CELERIAC BURGER pickled red cabbage, vegan applewood cheese & triple cooked chips £16 (GF)*

SUSSEX STEER BEEF BURGER Smokey Applewood cheese, lollo rosso lettuce, globe burger sauce, red onion, gherkin & triple cooked chunky chips £16 (GF)*

DAILY SOUTH COAST CATCH Cauliflower puree, crushed rosemary & garlic potatoes, cauliflower & parsley and lemon dressing £20 (GF)*

WOOD FRIED DUCK LEG sticky plum sauce, roasted plums, jacket potato & seasonal greens £25

SUSSEX STEER STEAKS 10oz Rump £26 OR 8oz 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 vegetable, / 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

WWW.RAMBLINGS.COM 01797 225226 visitus@globeinnmarshrye.com

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• • • something sweet • • •

 ICED CREAMS & SORBETS Vanilla, Salted Caramel, Cookies & Cream,

Mango sorbet, raspberry sorbet 3 scoops £6 (GF)*

GLOBES BANOFFEE PIE £8.50

CHOCOLATE BROWNIE & ice cream £8.50 (GF)*

CHOCOLATE BRIOCHE BREAD & BUTTER PUDDING with ice cream £8.50

STICKY TOFFEE PUDDING with ice cream £8.50 (GF)*

 OAT & NUT CRUMBLE with custard £8.50 (GF)*

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

• • • Sweet treats • • •

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

Bread & butter, Lemon Blondie, sticky toffee, Mince pie



From the cup

English Breakfast 2.75	Earl Grey 2.75	Lemon & Ginger 3
Apple & Blackberry 3	Peppermint 3	Decafe English 3
Americano 3.25	Cappuccino 3.25	Flat white 3.25
Latte 3.25	Espresso single 2.5	Espresso double 3.25
Irish Coffee 8	Tia Maria Coffee 8	Brandy Coffee 8
Baileys Coffee 8	Hot chocolate 3.50	Mocha 4

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

- COCKTAILS -

FERRERO ROCHER MARTINI

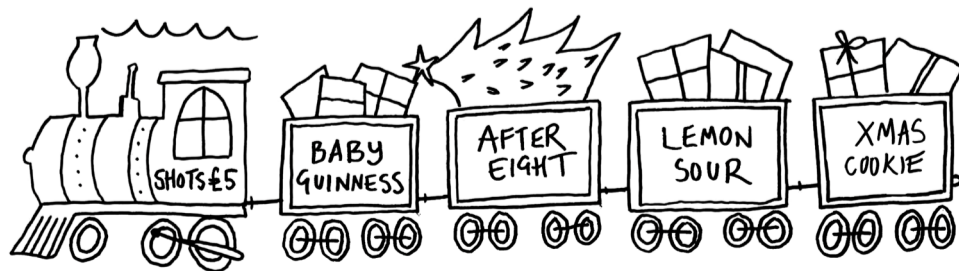
GOLD RUSH

SNOWBALL MARTINI

MISTLETOE MARGARITA

TIRAMISU MARTINI

RASPBERRY JAM SOUR



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