

SHAKESPEARE'S
GLOBE



SUMMER
2019

STARTERS

Tomato & pepper Gazpacho, rosemary crouton, chives (v)

Albarino Lusco '18 – Rias Baixas, Spain – 6.50

Ham hock & caper terrine, spiced pineapple chutney, sour dough

Malbec Pretty, Fabre Montmayou '17 Mendoza, Argentina -6.00

Beetroot & London Gin cured salmon

Riesling Kabinet Troken Weigut Familie Rauhen, '17, Germany -8.50

MAINS

Roast hake, infused heritage tomatoes, diced cucumber

Sauvignon Viognier IGP, Grange des Roc's'17, Languedoc, France-6.50

Oxfordshire pork belly, braised savoy cabbage, smoked pancetta, salsa verde

Chateau Ricard'15, Bordeaux, France– 7.50

Smoked aubergine, roast peppers, courgettes & vegan cheese (v)

Cote de Provence, Chateau la Vivonne '17, France - 7.50

DESSERTS

Hazelnut cake, apricot mousse, raspberry, hazelnut crumb

Secret de Biac '12, Bordeaux, France (100ml) - 10.00

Coconut tapioca pot, fresh pineapple, mint & coconut crisp

Cordon cut Riesling, Mount Horrocks'16, South Australia (100 ml)-8.00

Cornish yarg cheese, seasonal chutney, crackers

Maury Grenat, Vin Doux Naturel Mas Mudigliza, Languedoc, France (100ml) – 9.50

TWO COURSES 25.00

THREE COURSES 28.00

SIDES 4.50

Seasonal leaves, aged sherry vinaigrette

Heritage tomato, shallots, capers, rapeseed oil

New potatoes, mint & Maldon salt

All glasses are 125ml, unless stated otherwise.

A discretionary 12.5% service charge will be added to your bill.

Please make us aware if you have a food allergy or intolerance.