



## NIBBLES

**BAKER TOM'S  
ROSEMARY & SEA SALT  
FOCACCIA 4.0**

Olive oil, balsamic vinegar. *vg*

**OLIVES 3.5** *vg, gf*

**CHORIZO BITES 5.0** *gf*

**PADRÓN PEPPERS 4.0**

Cornish sea salt. *vg, gf*

**BEER-PICKLED  
COCKLES 4.0** *gf*

## STARTERS

**SEASONAL SOUP 6.5**

Bloomer wedge and Cornish butter.  
*v, vg option, gf option*

**LOCALLY SOURCED  
STEAMED MUSSELS 8.0**

Rattler cider, leek & cream sauce  
and bloomer wedge. *gf option*

**PINEAPPLE-CUT  
CALAMARI 7.5**

Sweet chilli & coriander mayo  
and lemon.

**WARM HAND-PICKED  
CRAB TART 9.0**

White and brown crab meat,  
red jalapeños, Hollandaise sauce. *gf*

**VENISON & BLACK  
PUDDING SCOTCH EGG 8.0**

Apple & celeriac remoulade  
with Parmesan.

**WHIPPED GOAT'S CHEESE  
& BEETROOT 7.0**

Goat's cheese bonbon,  
marinated winter beets, pistachio  
crumb and crostini. *v, gf option*

**CAULIFLOWER, CHARD  
& LEEK RAVIOLI 7.0**

Basil pesto and red amaranth. *vg*

## pub CLASSICS

**6OZ HAND-PRESSED  
BURGER 14.0**

In a glazed bun with our own  
burger sauce, smoked streaky bacon,  
Monterey Jack cheese, pickled red  
onion, gem lettuce, chorizo & sweet  
chilli jam and fries. *gf option*

**WEST COUNTRY  
8OZ SIRLOIN STEAK 21.0**

Garlic & chive butter, Cornish  
sea salt & thyme slow-roasted  
plum tomato, rocket & Cornish  
Gouda salad and chips. *gf*

**Add Shell-On Black Tiger Prawns  
in Garlic & Chive Butter +4.0** *gf*  
**Add Peppercorn Sauce +3.0** *gf*

**CHEF'S PIE 14.0**

Ask your server for today's choice.

**LOCALLY SOURCED  
STEAMED MUSSELS 16.0**

Rattler cider, leek & cream sauce,  
bloomer wedge and fries. *gf option*

**COD & CHIPS 15.0**

Atlantic cod in a St Austell Ale  
& seaweed batter with crushed  
minted peas, tartare sauce  
and lemon. *vg option, gf*

**Add Chip Shop  
Curry Sauce +2.0** *v*

*For our vegan diners...*

Instead of cod, we coat banana  
blossom in a St Austell Ale &  
seaweed batter with crushed  
minted peas, vegan tartare sauce  
and lemon. *vg, gf* **13.0**

*20p from every portion of  
Cod & Chips sold is donated to  
the St Austell Brewery Charitable  
Trust, supporting charities,  
good causes and individuals in  
need across the South West.*

## SHARERS

**SEAFOOD SHARER 32.0**

Crab tart, mussels in Rattler cider,  
leek & cream sauce, smoked mackerel,  
pineapple-cut calamari, shell-on tiger  
prawns, cod goujons, rosemary & sea  
salt focaccia, bloomer wedge, fries,  
apple & celeriac remoulade, coriander  
& sweet chilli mayo dip, and lemon.

**For £50, enhance this tasty  
seafood experience with our fruity  
Marlborough region Sauvignon Blanc**

**BAKED CAMEMBERT 15.0**

Studded with garlic & rosemary, with  
spiced tomato chutney, mushroom &  
walnut pâté, caramelised red onion  
chutney, rosemary & sea salt focaccia  
and malthouse bloomer. *v, gf option*

**For £33, complete this delicious  
sharer with a warming bottle of  
La Borie Merlot**

## MAINS

**MARKET FISH 17.0**

Please ask for today's catch.

**SLOW-ROASTED  
BEEF SHORT-RIB 16.5**

Horseradish mashed potato,  
carrots, tenderstem broccoli,  
crispy leeks and caramelised  
onion gravy. *gf*

**SOUTH INDIAN  
VEGETABLE CURRY 12.0**

Tear drop naan bread, mini  
poppadoms, raita, toasted flaked  
almonds and basmati rice. *vg*  
**Add Chicken or Prawns +3.0**

**PAN-FRIED CHICKEN  
SUPREME 14.0**

Wild mushroom sauce, sautéed  
woodland mushrooms, Parmesan  
polenta and wilted spinach. *gf*

**ROASTED BUTTERNUT  
SQUASH RISOTTO 12.0**

Parmesan tuile and crispy sage.  
*v, vg option, gf*

**GAME RAGU  
PAPPARDELLE 14.5**

Venison, pheasant and partridge in  
a red wine, juniper & redcurrant ragu  
sauce, pappardelle, shaved Parmesan.



**FOR THE CHILDREN**

We have a children's menu available  
for the little ones. *Please ask your server.*

## SIDES

**FRIES OR CHIPS 3.5** *vg, gf*

**CHEESY CHIPS 4.5** *v, gf*

**GARLIC CIABATTA 3.5** *v*

**GARLIC CIABATTA  
& CHEESE 4.5** *v*

**MASHED POTATO  
3.0** *vg, gf*

**TENDERSTEM  
BROCCOLI & TOASTED  
ALMONDS 3.0** *vg, gf*

**ROASTED  
WINTER VEG 4.0** *vg, gf*

**GEM LETTUCE  
WEDGE 3.0** *v, gf option*  
Blue cheese sauce and  
crispy onion.

**APPLE & CELERIAC  
REMOULADE  
3.5** *v, gf*

## DESSERTS

**DARK CHOCOLATE  
MOUSSE 6.0**

Cornish fairing, berries and mint.  
*v, gf option*

**STICKY TOFFEE PUDDING 6.5**

Salted caramel ice cream. *v*

**ROSEMARY & BUTTERMILK  
PANNA COTTA 6.5**

Cornish fairing and winter berries.  
*gf option*

**LEMON CURD  
BRÛLÉE TART 6.5**

Winter berries, clotted cream  
and meringue. *v, gf*

**COCONUT RICE PUDDING 6.0**

Cointreau marmalade and  
sweet dukkah. *vg, gf*

**CORNISH ICE CREAM &  
SORBET 2.0 PER SCOOP**

Vanilla, chocolate, strawberry, salted  
caramel, vegan raspberry ripple or  
passion fruit sorbet. *v, vg option, gf*



**WEST COUNTRY  
CHEESEBOARD 9.5**

Selection of three West Country  
cheeses served with crackers,  
spiced tomato chutney, grapes  
and celery. Please ask  
your server for details.

## DESSERT WINE

A perfect pairing for something sweet. *Please ask for details.*

**GUESTS WITH ALLERGIES**

Our allergen information is available  
on request. Please let your server know  
about any allergy or intolerance you  
may have. We take steps to minimise  
the risk of cross-contamination when  
preparing your food, however we do  
not have specific allergen-free zones  
in our kitchens. Therefore it is not  
possible for us to guarantee separation  
of all allergens. *v - vegetarian,  
vg - vegan, gf - gluten free ingredients*

**SUPPORTING  
LOCAL SUPPLIERS**

We take pride in the provenance of  
our ingredients, sourcing local South  
West produce from: *Etherington  
Meat Co. · SeJ Fisheries · Baker Tom's  
Bread · Tilley's Gluten Free Bakery &  
Chocolate House · Treleavens Luxury  
Cornish Ice Cream · Cornish Coffee*

The Globe is proud to be part of St Austell Brewery's Pubs, Inns &  
Hotels collection. If you would like to find out more about us or explore other  
St Austell Brewery outlets across the South West, visit [www.staustellbrewery.co.uk](http://www.staustellbrewery.co.uk)



## hot DRINKS

**ESPRESSO  
2.45**

**DOUBLE  
ESPRESSO  
2.95**

**MACCHIATO  
2.20**

**AMERICANO  
2.60**

**CAPPUCCINO  
3.00**

**LATTE  
3.00**

**FLAT WHITE  
3.25**

**MOCHA  
3.15**

**ICE COFFEE  
2.45**

**HOT CHOCOLATE  
3.35**

**DELUXE  
HOT CHOCOLATE  
3.75**

**HERBAL/FRUIT  
INFUSION  
3.05**

**POT OF TEA  
2.45**

