

THE GLOBE INN

Starters

Geordie Bon-Bon's £8.95

Chefs signature starter, A mix of black and white pudding in crispy Globe Inn batter, served with dressed salad leaves and our bourbon peppercorn sauce.

King Prawns £9.95 (GFA)

Crispy, delicately spiced king prawns served with dressed salad leaves and our own zesty BBQ chilli dipping sauce.

Soup of the day £7.95 (V) (GFA)

Homemade soup made daily, served with fresh homemade bread and butter. Please ask your server for today's choice.

Baked Feta, £8.95 (V)

Local Cumbrian heritage tomatoes baked with authentic creamy feta and honey toasted pine nuts. Served with homemade bread and butter.

Crispy Fried Brie, £8.95 (V)

Fresh creamy Brie, fried in our own beer batter with panko breadcrumbs. Topped with crushed crispy onions and sweet chilli pearls and served with dressed leaves and ruby port sauce.

Bruschetta £7.95 (V) (GFA)

Fresh local mixed tomatoes with extra virgin olive oil, basil and garlic. Served on toasted homemade bread and topped with buffalo mozzarella and torn basil.

The Globe's Pub Classics - £18.95

All of our classics are available as small appetite dishes - £13.95

Steak & Ale Pie

Our signature handmade shortcrust pie, local Cumbrian beef slow cooked in our own '*Pony Brew Co*' ale. Served with creamy mash or chips, your choice of fresh vegetables or mushy peas and gravy.

Cumberland Sausage (VO)

A locally sourced generous Cumberland sausage ring served with creamy mash, crispy black pudding, fresh vegetables and our homemade Bourbon peppercorn sauce.

Fish & Chips (GFA)

Fresh cod sourced from Bells Fishmongers, fried in our own '*Pony Brew Co*' beer batter, served with triple cooked chips, homemade tartare sauce, minted mushy peas and charred lemon.

Beef Brisket Lasagne

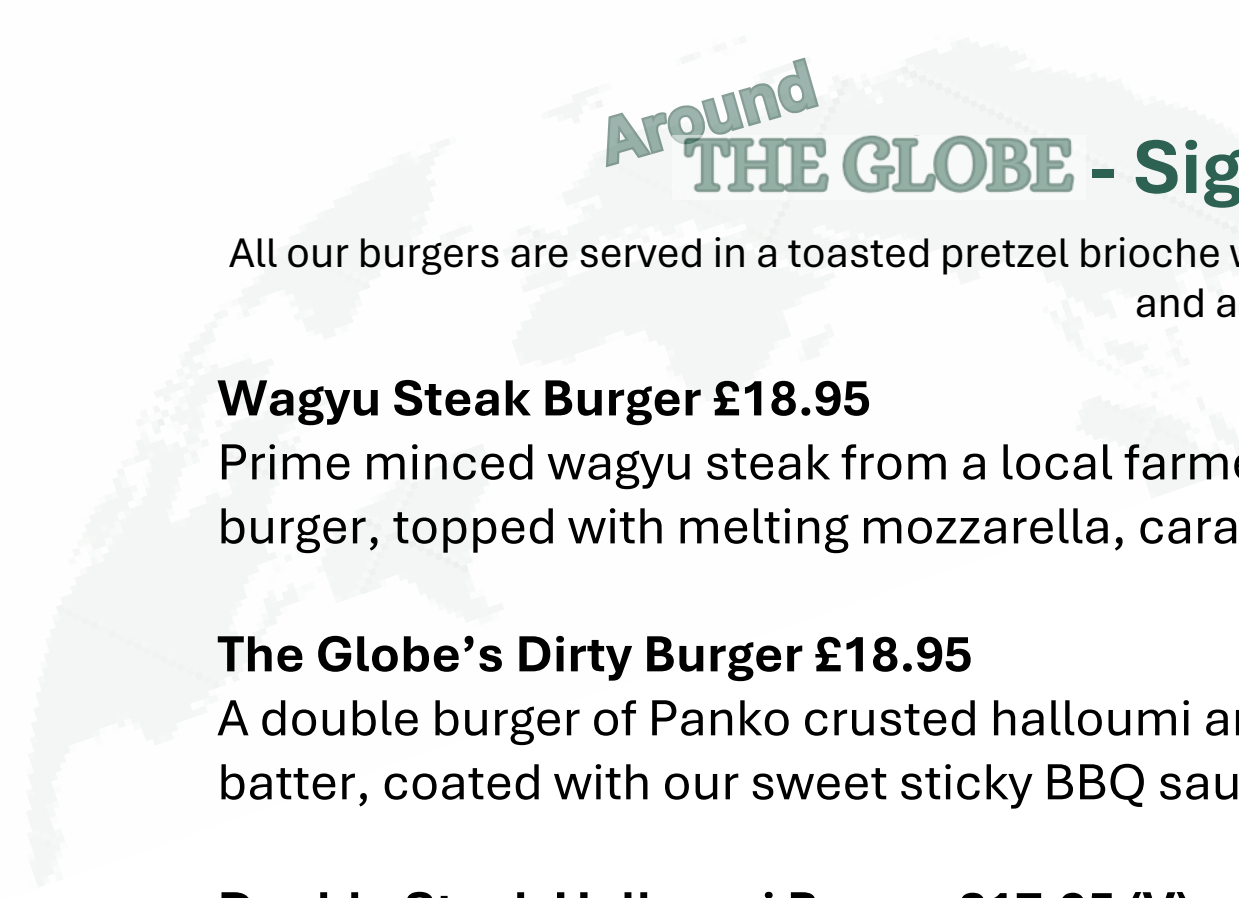
Slow cooked locally sourced beef brisket in our rich tomato and roast garlic ragu, layered with fresh lasagne pasta and topped with our own smokey cheese sauce and melted mozzarella. Served with dressed house salad or chips.

Balti Curry (GFA)

Your choice of Cumbrian free range chicken breast or roasted vegetables & Halloumi in chefs own Balti sauce, served with rice, pappadums, mango chutney and fresh lime.

Lamb Shank , £22.95

12 hour slow braised Cumbrian lamb shank, caramelised fig, creamed potatoes, seasonal vegetables and a minted gravy.



Around THE GLOBE - Signature Burgers

All our burgers are served in a toasted pretzel brioche with fresh salad leaves, tomato, pickle, homemade garlic mayo and a side of chips.

Wagyu Steak Burger £18.95

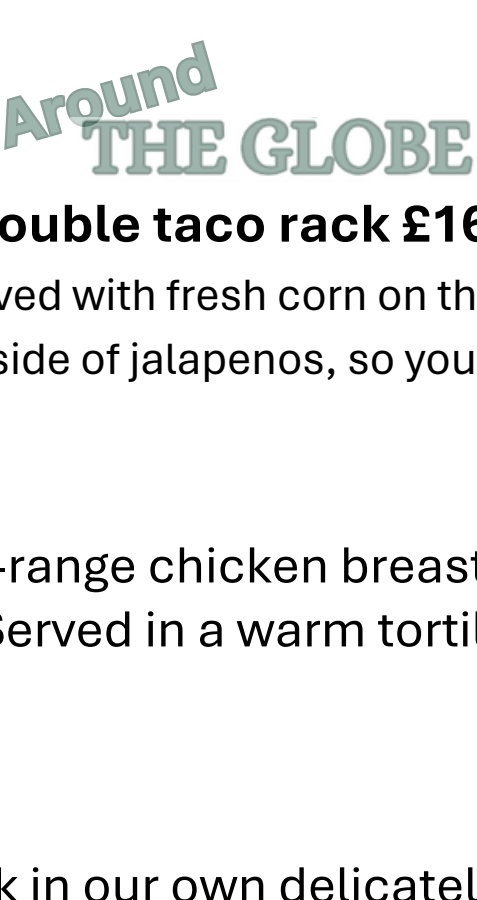
Prime minced wagyu steak from a local farmer right here in Calthwaite! Made into our signature burger, topped with melting mozzarella, caramelised onions and crispy bacon.

The Globe's Dirty Burger £18.95

A double burger of Panko crusted halloumi and free-range chicken fillet in our own southern batter, coated with our sweet sticky BBQ sauce.

Double Stack Halloumi Burger £17.95 (V)

A double stack of panko crusted Halloumi with sweet chilli sauce and caramelised onions.



Around THE GLOBE - Taco's

Double taco rack £16.95 or Triple taco rack £18.95

All our taco racks are served with fresh corn on the cob, authentic Mexican crisps 'Chicharron de harina' and a side of jalapenos, so you can make them as spicy as you like!

Chicken Tinga (GFA)

Slow cooked local free-range chicken breast, cooked slowly in authentic imported Mexican spices and shredded. Served in a warm tortilla with crisp iceberg, pink pickled onions and sour cream.

Baja Fish (GFA)

Beautiful fresh haddock in our own delicately spiced Mexican batter. Served in a warm tortilla with crisp iceberg, pink pickled onions and sour cream.

Spiced Cauliflower (V, GFA)

Fresh and crunchy cauliflower florets, fried in a crispy achiote batter. Served in a warm tortilla with crisp iceberg, pink pickled onions and chipotle sour cream.

On the Side

House Fries – £4.95

Onion Rings – £4.95

Homemade Coleslaw – £2.95

12" Garlic Bread Pizza – £7.95

12" Garlic Bread Pizza with cheese – £8.95

Seasonal Vegetables – £2.95

Warm Homemade Bread & Olive Oil - £4.95

Bourbon Peppercorn Sauce - £2.95



THE GLOBE INN
CALTHWAITE

Please make us aware of any allergies. All our food is prepared in a kitchen where gluten and other known allergens maybe present.

*V - Vegetarian, VO - Vegetarian Option Available, GFA - Gluten Free alternative available
Food is cooked to order, so in busy times there may be a small wait*

Today's Specials

SAMPLE SPECIALS MENU CHANGES WEEKLY

Starters

Baked Feta

Local Cumbrian heritage tomatoes baked with authentic creamy feta and honey toasted pine nuts. Served with homemade bread and butter. **£9.95**

Crayfish Cocktail

Fresh Scottish crayfish in our own Marie Rose sauce, served with dressed salad leaves, fresh lemon and homemade bread and butter. **£9.95**

Mains

Pheasant Supreme

Baked supreme of Cumbrian pheasant, dauphinoise potato, haggis bonbon, blackberries and a redcurrant and thyme gravy. Served with fresh seasonal vegetables. **£21.95**

Moules Frites

A full kilo of fresh Scottish mussels in a creamy chorizo sauce, served with skinny fries and homemade bread and butter. **£19.95**

Lamb Shank

12 hour slow braised Cumbrian lamb shank, caramelised fig, creamed potatoes, seasonal vegetables and a minted gravy. **£22.95**

All our Fish & Game is sourced and delivered daily by Bells Fishmongers of Carlisle.

From the grill

All our steaks are locally sourced prime Cumbrian beef, dry aged for 21 days in Himalayan salt. Served with roast tomato, flat buttered mushroom, homemade onion rings, triple cooked proper chips and the Globe's pepper sauce.

12 oz Sirloin **£27.95**

12 oz Ribeye **£28.95**

Surf and Turf? Why not add a side of our crispy battered jumbo king prawns for **£6.95**

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Desserts

Hot Sticky Toffee Pudding, £8.00

Our homemade sticky toffee pudding and sweet sticky salted caramel sauce, served with double vanilla Lakes Ice Cream.

Toffee Apple Torte (GF) , £8.00

Crunchy cinnamon infused base topped with spiced apple and toffee cream with a caramel glaze. Served with pouring cream.

Gooseberry & Apple Crumble, £8.00

Gooseberry and apple crumble tart with black treacle, served with English Lakes vanilla ice cream.

Chocolate Torte (GF), £8.00

A deep, dark and extra chocolatey torte served with pouring cream and fresh fruits.

Chocolate Nut Stack, £8.00

Layers of Brownie cake with both milk chocolate and caramel cream, caramel nut crunch and honey roasted peanuts. Served with pouring cream.

Lotus Biscoff Cheesecake, £8.00

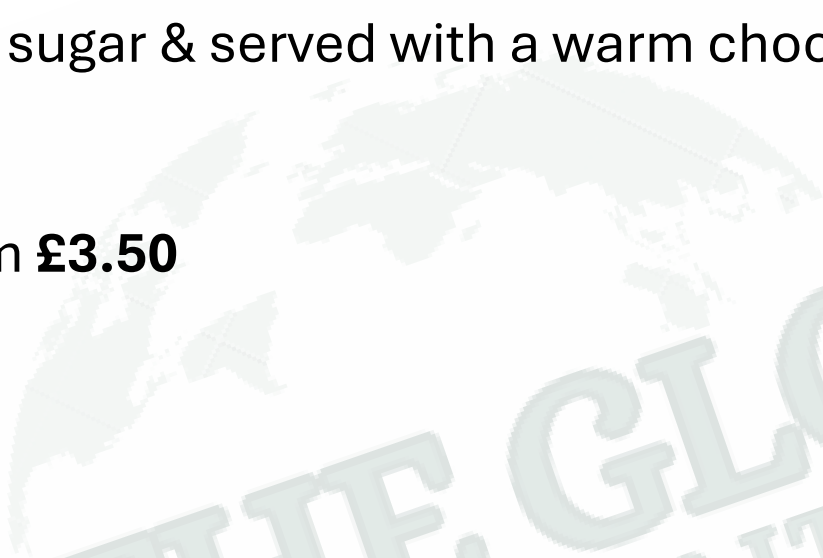
Biscoff sauce, pouring cream.

Hot Fresh Churros, £8.00

Deep fried, dusted with cinnamon sugar & served with a warm chocolate sauce. **£8.00**

A choice of **Lakes Ice Cream**, from **£3.50**

Double Jersey Vanilla,
Crushed Strawberry,
Death by Chocolate,
Thunder & Lightning,
Sweet & Salty Popcorn.



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Sundays at the Globe

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Fresh local mixed tomatoes with extra virgin olive oil, basil and garlic. Served on toasted homemade bread and topped with buffalo mozzarella and torn basil.

Mains & Roasts

All roasts are served with Yorkshire pudding, roast & mashed potatoes, crushed swede, fresh seasonal vegetables and our signature cauliflower cheese.

Topside of Beef £16.95 / £19.95

Slow cooked prime topside of Cumbrian beef, served with beef stock gravy.

Beef Brisket £16.95 / £19.95

Slow cooked Cumbrian beef brisket served with beef stock gravy & all the trimmings of our roast dinners

Horseshoe Gammon £16.95 / £19.95

Redcurrant & Thyme roast horseshoe gammon with a pan gravy.

Turkey Breast £16.95 / £19.95

Slow roast Cumbrian turkey breast, served with Cumberland sausage stuffing and stock gravy.

Roast Vegetable Bubble & Squeek £15.95 / £18.95

A blend of roast vegetables baked with caramelised onion, mature cheddar and panko breadcrumbs. Served with vegetarian gravy.

Steak & Ale Pie £18.95

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