



GLOBE
RESTAURANT AND BAR

DINNER MENU



ENGLISH MARKET CORK



WORLD FAMOUS ENGLISH MARKET

The Market was created in 1788 by the Protestant or “English” corporation that controlled the city at that time. It was a new flagship municipal market located at the heart of the new commercial city centre. When local government was reformed in 1840, and the representatives of the city’s Catholic, “Irish” majority took over, they established another covered food market, St. Peter’s Market (now the Bodega Bar on Cornmarket Street), which became known as the “Irish Market” to distinguish it from its older counterpart which remained associated with its English creators. It is thus that the name “English Market” dates from this era of transition. All of these dishes are sourced and handpicked by our Head Chef in the English Market.

ENGLISH MARKET STARTER

Tom Durcan’s multi-award winning “Spiced Beef” €12.95

Served carpaccio style, with baby rocket leaves, aged Parmesan shavings and a drizzle of extra virgin olive oil

Allergens 6 wheat and 7

ENGLISH MARKET MAIN COURSES

Tom Durcan’s award winning Beef

Beef from Munster farms, perfectly chargrilled to your liking with a choice of homemade sauces (garlic butter, pepper or whiskey), served with French fries or jacket potato

8oz Aged Irish Fillet €29.50

Allergens 7, 9 and 12

Irish Chicken Supreme from the Chicken Inn €18.50

Served with buttered champ potatoes, grilled vegetables and a creamy wild mushroom sauce

Allergens 7, 9, 12 and 13

ENGLISH MARKET DESSERT

On the Pig’s Back Irish Cheese €10.50

A selection of multi-award winning Irish artisan cheese, orchard fruits, Ballymaloe relish and crackers

Allergens 6 wheat, 7, 8 and 10

STARTERS

Soup of the day €5.95

Daily made soup of the day served with homemade brown bread

Allergens 6 wheat, 7 and 12

Spring Rolls €6.50

Vegetable spring rolls, pickled cucumber, soy and chilli dipping sauces

Allergens 6 wheat, 8, 12 and 13

Chicken Wings €7.50

Crisp and spicy Irish chicken wings, Cashel Blue cheese (Co. Tipperary) and garlic dip

Allergens 6 wheat, 7, 11, 12 and 13

West Cork

Seafood Chowder €8.50

Medley of fresh and smoked seafood, finished with fresh cream, served with homemade brown bread

Allergens 1 and 2 pawns, mussels and 3 salmon, smoked haddock, 6 wheat, 7, 9 and 12

Panko Squid €8.50

Golden fried Japanese panko crumbed squid rings. Served with a fresh salsa of mango and pineapple

Allergens 1 and 2 squid, 6 wheat, 7, 11 and 13

Caprese Salad €11.95

West Cork buffalo mozzarella, layered with Inca tomatoes, picked basil leaves and virgin olive oil

Allergens 7

Ardsallagh

Goats Cheese €8.50

Ardsallagh goats cheese (Co. Cork) in a roasted walnut crust, petit salad with sun-blushed tomatoes and pomegranate

Allergens 5 walnut, 6 wheat, 7, 9, 11 and 13

Irish Beets and Feta €10.50

Irish beetroot, creamy feta, toasted pumpkin seeds, walnuts and mixed baby leaf salad with an aged balsamic dressing

Allergens 5 walnuts, 7 and 9

MAIN COURSES

10oz Irish Ribeye€29.50

Chargrilled Irish ribeye, cooked to your liking served with French fries or jacket potato and garnish salad. Served with a choice of garlic butter, pepper or whiskey sauce

Allergens 7, 9, 12 and 13

10oz Irish Sirloin€26.50

Chargrilled Irish sirloin, cooked to your liking served with French fries or jacket potato and garnish salad. Served with a choice of garlic butter, pepper or whiskey sauce

Allergens 7, 9, 12 and 13

Certified Irish Angus Burger€15.50

Chargrilled 8oz Irish Angus burger, toasted brioche bun, cheddar cheese, French fries, crispy onion rings, crunchy pickle and lightly spiced mayonnaise (Please allow 15 minutes cooking time)

Allergens 6 wheat, 7, 11 and 13

Beef and Lamb Brochette€19.50

Marinated tender chunks of Irish beef and lamb, skewered and chargrilled with courgette and roast peppers, served with sweet potato fries and melting garlic butter

Allergens 7

Chicken Fajitas€16.50

Marinated Irish chicken and roast vegetables served on a sizzler with flour tortillas, sour cream, guacamole and fine salad

Allergens 6 wheat, 7 and 13

Thai Red Chicken Curry€15.50

Creamy Thai red curry, with Irish chicken and vegetables, fresh coriander and jasmine rice

Allergens 1, 2 shrimp, 3 anchovy, 6 wheat, 7, 8 and 12

Lamb Shank€18.50

Slow cooked in a rosemary and red wine jus, roasted garlic mash and seasonal vegetables

Allergens 7, 9 and 12

Whole Sea Bass€26.50

Grilled whole sea bass, seasonal sautéed vegetables, fresh tomato and garlic concasse

Allergens 3 sea bass

Fish and Chips€15.50

Golden fried fresh haddock fillet in a light beer batter, served with French fries, tartar sauce and a caramelised lemon wedge

Allergens 3 haddock, 6 wheat, 7, 11, 12 and 13

Monkfish€27.50

Pan-fried medallions of monkfish, served with a creamy lemon and basil risotto, finished with sun-blushed tomatoes and fresh pesto

Allergens 3 monkfish, 5 pine nuts, 7, 9 and 12

Classic Caesar Salad€10.50

Crisp baby gem leaves tossed with our house Caesar dressing, ciabatta croutons, crispy bacon and aged Parmesan shavings

Add Irish chargrilled chicken€13.50

Allergens 1, 3 anchovies, 6, 7, 11, 12 and 13

VEGETARIAN

Vegetable Fajitas€13.50

Seasonal vegetables lightly spiced, served on a sizzler with flour tortillas, sour cream, guacamole and fine salad

Allergens 6 wheat, 7 and 13

Tomato and Lemon Risotto€13.00

Sun-blushed tomatoes, zesty lemon, baby rocket and a drizzle of fresh basil pesto

Allergens 5 pine nuts, 7, 9 and 12

SIDES

French Fries€3.50

Side Salad€3.50

Baked Potato€3.00

Selection of Vegetables€4.00

Sweet Potato Fries€4.75

Crispy Onion Rings€3.50

All our beef is 100% Irish and is sourced from livestock under 30 months

DESSERTS

Chocolate Brownie..... €6.95

Our homemade chocolate brownie, served warm with a scoop of vanilla ice-cream

Allergens 6 wheat, 7 and 11

Clayton Eton Mess €6.95

Fresh meringue pieces, soft berry fruits and freshly whipped dairy cream

Allergens 7 and 11

Clayton Collection of Ice-Cream..... €6.95

Selection of gelato ice-cream, served in a wafer basket

Allergens 6 wheat, 7 and 11

Baileys Irish Cheesecake €6.95

Baileys Irish cheesecake, with a seasonal mixed berry compote and vanilla cream

Allergens 6 wheat, 7 and 11

Traditional Apple Pie €6.95

Warm Bramley apple pie, with crème anglaise and Chantilly cream

Allergens 6 wheat, 7 and 11

Pear and Almond Tart €6.50

Warm Williams pear and almond tart, with sauce anglaise and vanilla ice-cream

Allergens 5 almonds, 6 wheat, 7 and 11

HOT BEVERAGES

Irish Teas..... €2.70

Irish Breakfast, Barry's Tea

Herbal Teas..... €3.00

Earl Grey, Green Tea, Camomile, Peppermint

Americano..... €3.00

Cappuccino €3.30

Latte..... €3.30

Macchiato..... €3.30

Espresso..... €3.00

Hot Chocolate..... €3.30

Speciality Tea/ Coffee €3.50

ALLERGEN INDEX

No. 1 & 2 Shellfish

No. 3 Fish

No. 4 Peanuts

No. 5 Nuts

No. 6 Cereal containing gluten

No. 7 Milk/ milk product

No. 8 Soya

No. 9 Sulphur dioxide

No. 10 Sesame seeds

No. 11 Egg

No. 12 Celery & celeriac

No. 13 Mustard

No. 14 Lupin

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