

THE
GODOLPHIN
MOUNTS BAY

The Godolphin is committed to sustainable, highly seasonal, local produce from our shores & sea. Head Chef Gareth Crosby and his team work closely with our farmers, day boat fishermen and producers to select only the extraordinary.

To Finish

BOOZY CHOCOLATE TRUFFLES

Tia Maria, Cocoa GF

CORNISH RHUBARB & GOOSEBERRY

Oat Crumble, Vanilla Bean Custard VE

VALRHONA RASPBERRY CHOCOLATE MOUSSE

Raspberries, Sweet Cream V/GF

WOOD SMOKED PINEAPPLE

Cinnamon & Lime Syrup, Coconut Ice Cream VEO/GF

PETIT FOURS V

ICE CREAM & SORBETS

Today's Selection V/VE

BRITISH ISLE CHEESE

Celery, Grapes, Quince Paste, Crackers, Crostini VO/GFO

A Little Something Extra

PETIT FOURS + £6

To Share V

SELECTION OF BRITISH ISLE CHEESES + £15

To Share - Celery, Grapes, Quince Paste, Crackers, Crostini VO/GFO

Liquid Desserts & Nightcaps

LBV PORT 100ml £7

PEDRO XIMÉNEZ 100ml £9

MOSCATEL DE SETUBAL 100ml £7 Bottle £24

Alambre, Setubal DO, Portugal 37.5cl

TOKAJI Bottle £45

MÁD, Szent Tâmas, Hungary 37.5cl

HOUSE NEGRONI £8.5

Little Bird, Martini Rosso, Campari

ESPRESSO MARTINI £9.5

Absolut Vanilla, Kahlua, Our Happiness Blend Espresso

HAPPY TRICKSTER 0% £7

Lyre's Coffee Original 0% Liqueur, Our Cornish Espresso, Vanilla Sugar

FRENCH PRESS COFFEE Decaf or Full Power £3

V Vegetarian | VE Vegan | VEO Vegan Option Available | GF Gluten Free | GFO Gluten Free Option Available | MP Market Price
A discretionary 12.5% service charge will be added to the bill. Please tell us if you have any allergy or dietary requirements.
We can not guarantee against any cross-contamination of allergens in our kitchen.

THEGODOLPHIN.COM | #LOVETHEGODOLPHIN | HELLO@THEGODOLPHIN.COM