

SHUTTERS

THE GODOLPHIN

NEW YEARS EVE

For the Table

SMOKED SALAMANCA OLIVES *VE/GF* | ARTISAN BREAD *Whipped Butter V*

ROASTED CARROT & TRUFFLE HUMMUS *VE* | IBÉRICO HAM CROQUETTES

To Start

POTTED CANDIED ORANGE DUCK LIVER *Damson Jelly, Beer Chutney, Salted Toast GFO*

HOME CURED GIN & TONIC SALMON *Salmon Caviar, Lemon Horseradish, Pickled Radish GF*

SPICED BUTTERNUT SQUASH & SPINACH SOUP *Cheese Crumble, Curry Leaf Oil VE/GF*

TRIO OF BEETROOT *Cashews, Purple Pesto, Roasted Seeds VE/GF*

The Main Event

SLOW BRAISED LOCAL BEEF BRISKET *Sticky Beef Cheek Croquette,*

Truffle Potato Cake, Wilted Chard, Port Reduction GFO

SWEET POTATO & BASIL ARANCINI *Shallot & Tomato, Tempura of Chive VE*

MALT GLAZED 12 HOUR PORK BELLY *Spring Onion & Cave Cheddar Mash, Honey Carrot, Pea Purée GF*

SMOKED COD LOIN *Crab, Mussel, Clam & Sea Vegetable Soup, Prawn Popcorn GF*

To Finish

STRAWBERRY CHOCOLATE & ALMOND TORTE *Twix Crumble, Lime Syrup V*

SUGARED CLEMENTINE BRÛLÉE *Orange Zest Shortbread, Spiced Mango V*

CORNISH TRUFFLER CHEESE *Bacon & Chorizo Jam, Frozen Grapes, Ale Biscuits VO/GFO*

£75 PER PERSON | £35 FOR UNDER 12'S

*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.*

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