SHUTTERS THE GODOLPHIN

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

For the Table

BROWN CRAB BEIGNET Shaved Parmesan £8 | THREE CHEESE RAREBIT CRUMPET Bloody Mary Syrup £7

HAM & PEA FINGERS Panko, Black Truffle Salsa, Curry Mayonnaise GF £7

Small Plates

CRAB, BEETROOT & CHILLI DUMPLING Pink Onion & Garlic Emulsion, Wheat Beer Loaf £12

MARMALADE POTTED DUCK Black Garlic, Pickled Candy Beetroot, Poultry Glaze, Organic Watercress GF £11

SEARED GREEN GOAN MONKFISH Braised Bombay Onions, Honey, Red Pepper, Coconut Malai GF £14

SAGANAKI Crispy Halloumi, Black Sesame, Fresh Coriander, Honey, Emergency Kimchi, Soy Syrup v £10

HELFORD SUNRISE CROQUETTE Goat's Curd, Lime Finger Pearls, Chilli Pico de Gallo, Truffle Honey Oil GF £10

Large Plates

12 HOUR ROASTED & GLAZED LOCAL PORK BELLY Shallot & Parsley Purée, Organic Cornish Rainbow Chard, Pressed Potato Cake, Reduced Cornish Gold Cyder Gravy **GFO £24**

CORNISH GIN SALMON St Austell Bay Mussel, Clam, Samphire & Coriander Cream, Cockle Popcorn, Purple Potato GFO £26

GOHBI CHANA TIKKA 18 Spiced Braised Cauliflower & Chickpea Curry, Tikka Potato Puffs, Purée Garlic Spinach, Hot Flame Flatbread, Pickled Carrot **VE/GFO £20**

WAGYU BURGER Beer Caramelised Onions, Bacon Jam, Gherk-onions, Buttered Brioche, Fennel, Apple & Blue Cheese Slaw, Farmhouse Fries **GFO £19**

BUBBLE BATTERED DAY BOAT FISH Farmhouse Fries, Citrus & Mint Pea Mash, Our Caper Mayo, Balsamic Pearls GF £19

LONG & SLOW ASIAN DUCK LEG Peking Syrup, Asian Slaw, Herb & Chilli Butter Mash GF £24

Daily Specials

DISCOVER TODAY'S DELICIOUS SPECIALS LANDED FROM OUR DAY BOAT FISHERMEN & LOCAL FARMERS

Sides

CIDER & BUTTERED WILTED LOCAL GREENS v £4.5 | POSH TRUFFLE & GOUDA FRIES v £6.5 SKIN ON FRIES v £4.5 | PICO DE GALLO v £4.5 | HAND CUT BLOOMER Sea Salted Butter v/vEO £4.5

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