The Godolphin is committed to sustainable, highly seasonal, local produce from our shores & sea.

SHUTTERS THE GODOLPHIN

Our chefs work closely with our farmers, day boat fishermen and producers to select only the extraordinary.

NIBBLES

OLIVES & HOUSE PICKLES VE/GF £4.75

HOUSE FOCACCIA VE £4.75

Add MACKEREL PÂTÉ +£4.5 or GARLIC & CHERVIL BUTTERBEAN HUMMUS VE +£4

BLACK TIGER PRAWNS

Garlic Butter, Toasted Focaccia

GFO £12.5

CAPRICORN CROSTINI

Baked Somerset Goat's Cheese, Garlic, Rosemary V/GFO £12.5

GLAZED LOCAL PIG CHEEK

Celeriac, Smoked Bacon
GF £12

SMALL PLATES

CORNISH MUSSELS

White Wine, Cream, Garlic, Rosemary, Toasted Sourdough GFO £14/23

WILD MUSHROOMS

Tarragon, Lemons, Capers, Sourdough **ve £12**

SMOKED SALMON

Grape, Orange, Carrot,
Crostini **GFO £12**

CRISPY LAMB

Baba Ghanoush, Pickles, Za'atar **GFO £12**

DAILY SPECIALS

SEE TODAY'S JUST LANDED, PLUCKED OR GATHERED ADDITIONS TO THE MENU

BIG PLATES

SALTED CAULIFLOWER Pickled Roasted Beetroot, Preserved Lemon, Massaged Maple Kale, Shallot, Aubergine, Spiced Black Currant ve £24

HOT SMOKED SALMON Soft Boiled Egg, Boquerones, New Potatoes, Golden Beetroot, Kale, Our Godolphin Dressing **GFO £26**

ROASTED PORK BELLY Burnt Garlic Mash, Glazed Chantenay Carrots, Cumin Puree, Blackberry Jus GF £29

CORNISH MUSSELS White Wine, Cream, Garlic, Rosemary, Toasted Sourdough GFO £14/23

GARDEN BURGER Portobello, Halloumi, Chutney, House Pickles, Watercress, Fries V/VEO £19

HOUSE BURGER Double Local Beef Patty, Beef Ragu, Cheese, House Pickles, Watercress, Fries £22

SIDES All at £4.5

ROASTED HERB CRUSHED POTATOES ve | LOCAL LEAVES House Dressing ve FRIES ve | LOCAL GREENS Pan Roasted & tossed in Garlic Butter veo