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.

FOR THE TABLE

MARINATED OLIVES *VE/GF* £4.75 | HOUSE FOCACCIA & OIL *V/VE* £4.75

MACKEREL PÂTÉ *GFO* £5.5 | HOUSE HUMMUS & FLATBREAD *V/VE/GFO* £5

PICKLE PLATE *V/VE/GF* £4.5

STARTERS

CORNISH MUSSELS Chorizo, Celeriac, White Wine GFO £16 / £24

BRAISED LOCAL PIG CHEEK Parsnip Purée, Pickled Onions, Cider Jus GF £14

CORNISH FISH CAKES Tartare, Lemon, Local Leaves £10

HANDMADE GNOCCHI Wild Mushrooms, Parmesan, Garlic, Thyme v £12

BEETROOT PLATE Roasted & Pickled, Orange, Watercress v/ve/GF £10

CHICKEN TERRINE Leek, Preserved Lemon, Carrot & Ginger Purée GF £14

DAILY SPECIALS

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

MAINS

ROASTED CAULIFLOWER Cauliflower Purée, Cauliflower Salsa, Hazlenuts, Kale v/veo £22

GARDEN BURGER Vegetable Patty, Gem, Pickles, Burger Salsa, Fries v/gFo £20

CATCH OF TH£ DAY Chorizo, Butterbean Cassoulet, Broccoli GF £26

FISH & CHIPS Battered Haddock, Tartare, Lemon, Fries GFO £22

ROASTED PORK BELLY Celeriac Purée, Roasted Brocolli, Apple Jus GF £29

HOUSE BURGER Double Local Beef Patty, Bacon, Cheese, Pickles, Gem, Fries GFO £24

SIDES All at £5

CORNISH NEW POTATOES *v/ve/gf* | HOUSE SALAD *v/ve/gf*SEASONAL GREENS *veo/gf* | FRIES *ve/gf*