

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.

NEW YEARS EVE

FOR THE TABLE

SALT HAKE BRANDADE *Garlic Oil, Crostini* **GFO**

HOUSE HUMMUS *Za'atar, Flatbread* **V/VE/GFO**

PORK RIB CROQUETTE *Spicy BBQ*

TO START

WILD MUSHROOM ARANCINI *Herb Mayo* **V**

ROASTED CELERIAC SOUP *Apple, House Focaccia* **VE/GFO**

CHICKEN TERRINE *Preserved Lemon, Carrot & Ginger* **GF**

CORNISH SMOKED SALMON *Dill Emulsion, Orange, Rocket* **GFO**

MAINS

PAN FRIED HAKE *Sauce Americane, Roasted Broccoli, Dill Oil, Crispy Potato Galette* **GF**

SIRLOIN STEAK *Braised Shallot, Buttered Kale, Fondant Potato, Beef Jus* **GF**

BEETROOT TARTARE *Roasted Beetroot,
Pickled Beetroot, Horseradish, Rocket, House Focaccia* **VE/GF**

WHOLE ROASTED PLAICE *Champagne Beurre Blanc, King Prawns, Samphire, Cornish News* **GF**

DESSERT

DARK CHOCOLATE TORT *Black Pepper, Vanilla Ice Cream* **V**

VANILLA PANNA COTTA *Forest Fruits, Almond Wafer* **V/GF**

STICKY TOFFEE PUDDING *Toffee Sauce, Clotted Cream* **V**

£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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