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.

SUNDAY

NIBBLES

OLIVES & HOUSE PICKLES *VE/GF* £4.75
HOUSE FOCACCIA *VE* £4.75 *Add* MACKEREL PÂTÉ +£4 *or* GARLIC & BUTTERBEAN HUMMUS *VE* +£4

SMALL PLATES

SOUP Today's Batch, Toast VE/GFO £9

WILD MUSHROOMS Capers, Tarragon, Lemon, Sourdough ve/GFO £14

BAKED CAPRICORN GOAT'S CHEESE Garlic & Rosemary, Crostini GFO £12.5

OUR PRAWN COCKTAIL Marie Rose, Buttered Brown Bread GFO £11.5

CRISPY LAMB Baba Ganoush, Pickles, Za'atar GFO £12

ROASTS

STRIPLOIN OF BEEF GFO £24

ROLLED WEST COUNTRY PORK BELLY GFO £24

APRICOT & SEED VEGETABLE NUT ROAST VEO/GFO £22

All With Roast Potatoes, Carrot & Swede Mash, Braised Red Cabbage, Roasted Roots, Greens, Yorkshire Pudding & Gravy

Add CAULIFLOWER CHEESE +£4.5

EXTRA YORKSHIRE PUDDING +£1.5 | BIG GRAVY JUG +£2.5

2 COURSES £30 | 3 COURSES £36 | CHILDREN'S ROAST VEO/GFO £11

LARGE PLATES

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

HOUSE BURGER Double Beef Patty, Bacon, American Diner Cheese, House Pickles, Fries GFO £22

GARDEN BURGER Portobello Mushroom, Halloumi, Chutney, Watercress, House Pickles, Fries GFO £19

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