

NIBBLES

Mixed Olives ^{VE GF DF} Cornish olive co. 4.50

Crusty Bread ^{VE GFO DF} Olive oil, aged balsamic vinegar 6.00

STARTERS

Soup of the Day ^{V VEO GFO} Fresh warm bread 9.00	Salt & Pepper Squid ^{GF DF} Smashed avocado, tomatoes, coconut cream 12.00	BBQ Pork Belly Skewers ^{GF DF} Sesame, spring onion, chilli, sweet potato crisps 10.00
Buffalo Cauliflower Wings ^{V GF DF} Honey, garlic, coconut, spring onion, sriracha 9.00	Korean Crispy Chicken ^{GF DF} Asian slaw, gochujang, lime, spring onion, sesame 10.00	Spiced Halloumi & Watermelon ^{V DF} Tomato, basil salsa, mint yoghurt dressing 10.00

MAINS

Battered Fish & Chips ^{GF DF} Chunky chips, peas, tartare sauce. Add Homemade Curry Sauce + £3 20.00	Vegan Fish & Chips ^{GF VE} Battered banana blossom, chunky chips, peas, tartare sauce 20.00	Crispy Chicken Schnitzel Asian slaw, lemon garlic thyme hassle back potatoes, garlic mayo 24.00	Creamy Pesto Gnocchi ^{V VEO} Wild mushroom, spinach, toasted pine nuts, crispy sage 19.00	Lemon Garlic Roasted Chicken ^{GF} Parmesan mash, sautéed purple sprouting broccoli, miso gravy, crispy sage 24.00	Nduja Pangrattato Crusted Cod Loin Basil pesto linguine, crispy pancetta 29.00	Confit Duck Leg ^{GF DF} Sweet potato, miso roasted mango, pak choi, port and red wine jus, pickled plum 28.00	Market Fish of the Day Lemon, garlic, and thyme hassleback potatoes, purple sprouting broccoli, Caper tomato olive butter 29.00	Tregenna Salad Minted new potatoes, Asian slaw, Moroccan couscous, dressed salad, lemon cracked black pepper dressing, and your choice of filling: 20.00
Tandoori Chicken Spiced Vegan Halloumi & Watermelon ^{VE} Salt & Pepper Squid ^{GF}								

STEAKS

All our steaks are locally sourced, aged 28 days for tenderness and flavour, and enhanced with our own steak seasoning.

8oz Ribeye Steak 33.00 Butternut puree, hassleback potatoes, pak choi, crispy breaded onion rings, tomato, garlic flat mushroom	12oz Rump Steak 32.00 Chunky chips, house salad, tomato, garlic flat mushroom, crispy breaded onion rings	+ Garlic Tiger Prawns + 5.00	Homemade Steak Sauces 5.00 Peppercorn / Cornish Blue Cheese / Wild Mushroom
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BURGERS

Monterey Jack Cheese Burger ^{DFO GFO} 19.00 Honey glazed smoked bacon, burger sauce	Southern Fried Chicken Burger ^{GFO} 19.00 Pickled slaw, bbq sauce, gouda cheese	Spiced Halloumi Burger ^{VE DF GFO} 18.00 Vegan halloumi, pickled slaw, vegan burger bun
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PIZZA

Pepperoni 19.00 Chilli oil, watercress	Margherita ^V 18.00 Buffalo mozzarella, pesto, rocket	Hawaiian 19.00 Pineapple, honey mustard roasted ham	Hoisin Duck Pizza 19.00 Pickled plum, spring onion
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SIDES

Plain Skinny Fries ^{GF} 4.00	Cajun Spiced Skinny Fries ^{GF} 4.00	Chunky Chips ^{GF} 5.00	Tregenna Onion Rings 4.00	Pickled Slaw ^{GF} 4.00	Dressed Salad ^{GF} 4.50	Seasonal Vegetables ^{GF} 4.00
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KIDS

Please ask for one of our **Little Olives** menus

Allergy & Intolerance Information:

Some of our food and drink may contain allergens. For details allergen and ingredient advice please speak to a member of staff.

Prices in £ Sterling.

V = Vegetarian / VE = Vegan / DF = Dairy Free
DFO = Dairy Free On Request / VEO = Vegan On Request
GF = Gluten Free / GFO = Gluten Free On Request

GODREVVY VIEW

DRINKS MENU

SERVED 6PM - 9PM

COCKTAILS

Raspberry Bellini 12.50
Raspberry liqueur, sugar syrup, prosecco.

Aperol Spritz 12.50
Aperol, prosecco, soda.

Cosmopolitan 11.00
Vodka, Cointreau, lime juice, cranberry juice.

Amaretto Sour 11.00
Disaronno, lemon juice, Angostura Bitters, pineapple juice.

Espresso Martini 11.00
Tia Maria, vodka, double espresso, sugar syrup.

Mojito 11.00
White Rum, mint leaves, lime wedges, sugar syrup, soda.

Strawberry Mojito 11.00
White rum, mint leaves, lime wedges, strawberry syrup, soda.

Long Island Iced Tea 11.50
Vodka, white rum, tequila, gin, Cointreau, lemon, lime, cola.

Old Fashioned 11.00
Bourbon whiskey, Angostura Bitters, sugar syrup.

Negroni 11.00
Gin, Campari, Red Vermouth.

Cornish Bramble 11.00
Tarquin's Gin, lemon juice, sugar syrup, berry liqueur.

Mocktails

Elderflower & Apple Nojito 7.00
Apple juice, mint leaves, lime wedges, elderflower cordial, soda.

Raspberry Lemonade 7.00
Lemon juice, raspberry syrup, sugar syrup, soda.

Strawberry Fields 7.00
0% Gin, lemon juice, sugar syrup, strawberry syrup.

PLEASE ASK TO
SEE OUR WINE LIST

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BEER & CIDER

On Draught

HALF / PINT

Carlsberg | 3.8% ABV 3.40 / 6.75

San Miguel | 5% ABV 3.50 / 7.00

Korev | 4.8% ABV 3.50 / 7.00

Peroni | 5.1% ABV 3.90 / 7.80

Guinness | 4.5% ABV 3.60 / 7.20

Proper Job IPA | 4.5% ABV 3.50 / 7.00

Tribute Pale Ale | 4.2% ABV 3.25 / 6.50

Poretti | 4.8% ABV 3.70 / 7.40

Somersby Cider | 4.5% ABV 3.60 / 7.20

Bottled Beer & Cider

Corona | 4.5% ABV 5.25

Peroni Capri | 4.2% ABV 5.40

Peroni Gluten Free | 5% ABV 5.40

Asahi | 5.2% ABV 5.40

Tribute Pale Ale | 4.2% ABV 5.05

San Miguel Zero | 0% ABV 4.10

Old Mout Ciders | 4% ABV 6.00

Pineapple & Raspberry, Strawberry & Apple or Kiwi & Lime.

SOFT DRINKS

Fever-Tree Tonic 3.00
Original, Light or Mediterranean.

Fanta Bottle 3.40

Sprite Bottle 3.40

Coke Zero Bottle 3.20

Appletiser 3.40

Elderflower Presse 3.40

Tomato Juice 2.80

Ginger Ale 3.00

Ginger Beer 3.00

Kick Energy 3.80

Simply Fruity 2.00

Juice 2.45
Orange, Apple, Cranberry or Pineapple.

J2O 3.60
Apple & Raspberry, Apple & Mango or Orange & Passionfruit.

Still / Sparkling Mineral Water 250ml 2.80

Still / Sparkling Mineral Water 750ml 4.30

Coke HALF 2.80 | PINT 5.60

Diet Coke HALF 2.40 | PINT 4.80

Lemonade HALF 2.40 | PINT 4.80

Juice & Lemonade HALF 2.80 | PINT 5.60