

## NIBBLES

Mixed Olives <sup>VE GF DF</sup> Cornish olive co. 4.50

Crusty Bread <sup>VE GFO DF</sup> Olive oil, aged balsamic vinegar 6.00

## STARTERS

**Soup of the Day** <sup>V VEO GFO</sup> 8.00  
Warm crusty bread, butter

**Baked Goats Cheese** <sup>V GF</sup> 9.00  
Brûlée figs, beetroot, salsa verde, candied hazelnuts

**Crispy Monkfish** <sup>GF DF</sup> 11.00  
Roasted tomato compote, lime and basil mayonnaise

**Aubergine Karaage** <sup>VE GF</sup> 10.00  
Basil garlic mayo, lime, scallions, black sesame

**Sriracha Caramel Glazed Pork Belly** 10.00  
Apple slaw, toasted sesame seeds, spring onions <sup>GF DF</sup>

**Mussels** 11.00  
Chorizo, Cornish cider, cream, lemon, chervil, crusty bread

**King Prawns Kebab** 11.00  
Thai yellow curry sauce, samphire pakora, popcorn rice

**Korean Crispy Chicken** <sup>GF DF</sup> 10.00  
Asian slaw, gochujang sauce, charred lime, spring onion, sesame

## MAINS

**Battered Fish & Chips** <sup>GF DF</sup> 20.00  
Chunky chips, peas, tartare sauce.

**Jerk Glazed Pork Belly** 22.00  
Plantain turmeric puree, bubble and squeak cake, marinated carrots, slow roasted sweet potato

**Pea and Wild Garlic Risotto** <sup>V VEO</sup> 19.00  
Roasted squash, pea, mint, pomegranate

**Honey Mustard Chicken** <sup>GF</sup> 24.00  
Carrot puree, parmesan mash, Swiss chard, roasted beets, maple glazed carrots

**Pan Fried Salmon** <sup>GF</sup> 29.00  
Parmesan mash, cabbage, peas, smoked bacon, saffron velouté, basil oil

**Pan Roasted Duck Breast** <sup>GF DF</sup> 28.00  
Sunchoke puree, butternut, asparagus, fennel salad, blueberry sauce

**Market Fish of the Day** <sup>GF</sup> 29.00  
Rosemary smashed potatoes, purple sprouting, romesco sauce, olives, almonds

## STEAKS

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

**8oz Fillet Steak** <sup>GF</sup> 35.00  
Carrot puree, rosemary crushed potatoes, asparagus, caramelised onion, tomato, mushroom

**12oz Sirloin Steak** 32.00  
Chunky chips, house salad, tomato, garlic flat mushroom, crispy breaded onion rings

**+ Garlic Tiger Prawns** + 5.00

**Homemade Steak Sauces** 3.00  
Peppercorn / Cornish Blue Cheese / Wild Mushroom

## BURGERS

**Monterey Jack Cheese Burger** <sup>DFO GFO</sup> 19.00  
Honey glazed smoked bacon, burger sauce

**Southern Fried Chicken Burger** <sup>GFO</sup> 19.00  
Pickled slaw, bbq sauce, gouda cheese

**Aubergine Karaage Burger** <sup>VE GFO</sup> 18.00  
Basil garlic mayo, pickled slaw, vegan burger bun

## PIZZA

**Pepperoni** 19.00  
Chilli oil, watercress

**Margherita** <sup>V</sup> 18.00  
Buffalo mozzarella, pesto, rocket

**Hawaiian** 19.00  
Pineapple, honey mustard roasted ham

**Thai Sweet Chilli Chicken** 19.00  
Roasted peppers, chilli, spring onions

## SIDES

**Plain Skinny Fries** <sup>GF</sup> 4.00

**Cajun Spiced Skinny Fries** <sup>GF</sup> 4.00

**Chunky Chips** <sup>GF</sup> 5.00

**Tregenna Onion Rings** <sup>GF</sup> 4.00

**Pickled Slaw** <sup>GF</sup> 4.00

**Dressed Salad** <sup>GF</sup> 4.50

**Seasonal Vegetables** <sup>GF</sup> 4.00

## 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.

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

# GODREVVY VIEW

## DRINKS MENU

SERVED 6PM - 9PM

### COCKTAILS

**Raspberry Bellini** 12.50

Raspberrry 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, raspberrry 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

**Carlsberg** | 3.8% ABV 3.40 / 6.75

**Bière 1664** | 4.6% 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

**Porette** | 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

# GODREY VIEW

## DESSERTS

**Sticky Toffee Pudding** <sup>GF VEO</sup> / 9.50

Toffee Sauce & Clotted Cream

**Ice Cream and Sorbet Selection**

1 scoop - 2.95 | 2 - 4.50 | 3 - 7.50

**Cornish Cheese Selection** / 12.50

Crackers, chutney, celery, grapes

**Glazed Lemon Tart** / 9.00

Lemon thyme crème fraiche, winter berry compote, white chocolate soil

**Mango White Chocolate Parfait** <sup>GF</sup> / 9.00

Passion fruit, coconut, shortbread

**Caramelised Banana White Chocolate Delice** / 9.00

Chocolate soil, candied hazelnut

**Winter Berry Eton Mess** <sup>GF</sup> / 9.00

Meringue, winter berry compote, blackberries

**Vegan Chocolate Brownie** <sup>VE</sup> / 9.00

Vegan salted caramel ice cream

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