

NIBBLES

Mixed Olives ^{VE GF DF} Cornish olive co. 4.50 Crusty Bread ^{VE GFO DF} Olive oil, aged balsamic vinegar 4.50

STARTERS

Soup of the Day ^{V VEO GFO} Warm crusty bread, butter	8.50	Scallops in the Shell ^{GF} Café de Paris, pickled lemon, samphire	13.00	Roasted Sweet Potato ^{GF} Hot honey whipped goat's cheese, confit baby beets, sage, candied walnuts	10.00
Char Siu Pork Belly Skewers ^{DF GF} Cucumber and apple ketchup, pickled carrot salad, puffed wild rice	10.00	Crispy Vietnamese Shrimp Balls Coriander emulsion, ginger and chilli jam	12.00	Banana Blossom Fritters ^{GF DF VE} Curry sauce, mango relish, puffed wild rice	9.00
Italian Scotch Olives Romesco sauce, crispy sage, parmesan	10.00	Korean Crispy Chicken ^{GF DF} Asian slaw, gochujang sauce, charred lime, spring onion, sesame	10.00		

MAINS

Battered Fish & Chips ^{GF DF} Chunky chips, peas, tartare sauce <i>Add curry sauce +£3.00</i>	20.00
Vegan Fish & Chips ^{GF DF V} Battered banana blossom, chunky chips, peas, tartare sauce <i>Add curry sauce +£3.00</i>	20.00
Herb Crusted Lamb Rump Fondant potato, carrot, blackberry, Swiss chard	28.00
Salmon Saltimbocca ^{GF} Lemon, fennel & squid ink risotto, mozzarella pearls, roquito peppers, peas	28.00
Chicken Supreme ^{GF} Tarragon mousse, fondant potato, garlic mushrooms, confit baby beets, asparagus, sage and mustard sauce	27.00
Plaice ^{GF} Thai salmon mousse, sweet potato scales, lobster green peppercorn sauce, asparagus, capers, samphire, charred lemon	27.00
Cured Pork Belly Kimchi croquette, charred corn, confit baby beets, carrots, baked apple, crackling	26.00

STEAKS

All our steaks are locally sourced, aged 28 days for tenderness and flavour, and enhanced with our own steak seasoning.	
8oz Fillet Steak ^{GF} Carrot puree, fondant potato, asparagus, baby beets	35.00
10oz Sirloin Steak Chunky chips, house salad, tomato, garlic flat mushroom, crispy breaded onion rings	33.00
+ Garlic Tiger Prawns	+ 5.00
Homemade Steak Sauces Peppercorn / Cornish Blue Cheese / Wild Mushroom	3.00 each

BURGERS

Hot Honey Ranch Burger ^{DFO GFO} Maple glazed smoked bacon, hot honey ranch, pickled red onion, gouda cheese, seasoned fries	21.00
Korean Fried Chicken Burger ^{GFO DFO} Asian slaw, gochujang sauce, gouda cheese, seasoned fries	21.00
Banana Blossom Fritter Burger ^{VE GFO DFO} Basil emulsion, Asian slaw, mango relish, Vegan bun, seasoned fries	19.00

PIZZA

Pepperoni Chilli oil, rocket	19.50
Margherita ^V Buffalo mozzarella, pesto, rocket	18.50
Hawaiian Pineapple, honey and orange glazed ham	19.50
Chicken Pesto, prosciutto ham	19.50

SIDES

Rosemary Salted Fries ^{GF DF VE}	5.00
Onion Rings ^{GF DF VE}	5.00
Asian Slaw ^{GF DF VE}	5.00
Dressed Salad ^{GF DF VE}	5.50
Mixed Olives ^{GF DF VE}	4.50
Crusty bread, olive oil, aged balsamic ^{GFO DF VE}	6.00

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.

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

GODREVV
VIEW

DRINKS
MENU

COCKTAILS

St-Germain Hugo Spritz	13.00
St-Germain Elderflower Liqueur, prosecco, soda, mint.	
Raspberry Bellini	13.00
Raspberry liqueur, sugar syrup, prosecco.	
Aperol Spritz	13.00
Aperol, prosecco, soda.	
Cosmopolitan	11.50
Vodka, Cointreau, lime juice, cranberry juice.	
Amaretto Sour	11.50
Disaronno, lemon juice, Angostura Bitters.	
Espresso Martini	11.50
Tia Maria, vodka, double espresso, sugar syrup.	
Mojito	11.50
White Rum, mint leaves, lime wedges, sugar syrup, soda.	
Strawberry Mojito	11.50
White rum, mint leaves, lime wedges, strawberry syrup, soda.	
Long Island Iced Tea	13.00
Vodka, white rum, tequila, gin, Cointreau, lemon, lime, cola.	
Old Fashioned	11.50
Bourbon whiskey, Angostura Bitters, sugar syrup.	
Negroni	11.50
Gin, Campari, Red Vermouth.	
Cornish Bramble	11.50
Tarquin's Gin, lemon juice, sugar syrup, berry liqueur.	

Mocktails

Elderflower & Apple Nojito	8.00
Apple juice, mint leaves, lime wedges, elderflower cordial, soda.	
Raspberry Lemonade	8.00
Lemon juice, raspberry syrup, sugar syrup, soda.	
Strawberry Fields	8.00
0% Gin, lemon juice, sugar syrup, strawberry syrup.	

PLEASE ASK TO SEE OUR WINE LIST

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BEER & CIDER

<i>On Draught</i>	HALF / PINT
Carlsberg 3.8% ABV	3.50 / 7.00
Biere 1664 4.6% ABV	3.60 / 7.20
Korev 4.8% ABV	3.60 / 7.20
Poretti 4.8% ABV	3.80 / 7.60
Asahi 5% ABV	4.00 / 8.00
Proper Job IPA 4.5% ABV	3.60 / 7.20
Tribute Pale Ale 4.2% ABV	3.35 / 6.70
Somersby Cider 4.5% ABV	3.70 / 7.40
Guinness 4.5% ABV	3.70 / 7.40
Guinness Zero Microdraught 0.0% ABV	---- / 6.50

Bottled Beer & Cider

Corona 4.5% ABV	5.45
Peroni Gluten Free 5% ABV	5.60
Tribute Pale Ale 4.2% ABV	5.25
Peroni Zero 0% ABV	4.30
Old Mout Ciders 4% ABV	6.20
Ask for current flavours.	
Old Mout Alcohol Free 0% ABV	5.70
Berries & Cherries.	

SOFT DRINKS

Fever-Tree Tonic Original, Light or Mediterranean.	3.10
Navas Cornish Tonic Original or Light.	3.10
Fanta Bottle	3.50
Sprite Bottle	3.50
Coke Zero Bottle	3.30
Appletiser	3.50
Elderflower Presse	3.50
Tomato Juice	3.00
Ginger Ale	3.10
Ginger Beer	3.10
Kick Energy	3.90
Simply Fruity	2.10
Juice	2.55
Orange, Apple, Cranberry or Pineapple.	
J2O	3.60
Apple & Raspberry, Apple & Mango or Orange & Passionfruit.	
Still / Sparkling Mineral Water 250ml	2.90
Still / Sparkling Mineral Water 750ml	4.50

Coke	HALF 2.90 PINT 5.80
Diet Coke	HALF 2.50 PINT 5.00
Lemonade	HALF 2.50 PINT 5.00
Juice & Lemonade	HALF 3.00 PINT 6.00

GODREVY VIEW

DESSERTS

Chocolate Fondant / 10.00

Banana ice cream, banana skin crisp, caramel, rum and vanilla raisins

Ice Cream and Sorbet Selection ^{VEO}

1 scoop - 3.00 | 2 - 4.50 | 3 - 7.50
Please ask your server for our flavours

Pickled Pear Tart / 10.00

Granola crumble, lime, ginger cheesecake ice cream, pink crystal chocolate

Mango Vanilla Panna Cotta / 10.00

Pineapple cake, hazelnut tuille

White Chocolate Crèmeux / 10.00

Blackberry, tarragon, olive oil ice cream, pistachio brittle

Spiced Ginger Pudding / 10.00

Toffee sauce, stem ginger, Cornish clotted cream

Roasted Onion Tarte Tatin / 12.50

Cornish blue cheese, apple chutney

Vegan Lemon Drizzle ^{GF VE} / 10.00

Vegan lemon curd, raspberry sorbet

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