

GODREVV VIEW

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} 8.50
Warm crusty bread, butter

Char Siu Pork Belly Skewers ^{DF GF} 10.00
Cucumber and apple ketchup, pickled carrot salad, puffed wild rice

Italian Scotch Olives 10.00
Romesco sauce, crispy sage, parmesan

Scallops in the Shell ^{GF} 13.00
Café de Paris, pickled lemon, samphire

Crispy Vietnamese Shrimp Balls 12.00
Coriander emulsion, ginger and chilli jam

Korean Crispy Chicken ^{GF DF} 10.00
Asian slaw, gochujang sauce, charred lime, spring onion, sesame

Roasted Sweet Potato ^{GF} 10.00
Hot honey whipped goat's cheese, confit baby beets, sage, candied walnuts

Banana Blossom Fritters ^{GF DF VE} 9.00
Curry sauce, mango relish, puffed wild rice

MAINS

Battered Fish & Chips ^{GF DF} 20.00
Chunky chips, peas, tartare sauce
Add curry sauce +£3.00

Vegan Fish & Chips ^{GF DF V} 20.00
Battered banana blossom, chunky chips, peas, tartare sauce
Add curry sauce +£3.00

Herb Crusted Lamb Rump 28.00
Fondant potato, carrot, blackberry, Swiss chard

Salmon Saltimbocca ^{GF} 28.00
Lemon, fennel & squid ink risotto, mozzarella pearls, roquito peppers, peas

Chicken Supreme ^{GF} 27.00
Tarragon mousse, fondant potato, garlic mushrooms, confit baby beets, asparagus, sage and mustard sauce

Plaice ^{GF} 27.00
Thai salmon mousse, sweet potato scales, lobster green peppercorn sauce, asparagus, capers, samphire, charred lemon

Cured Pork Belly 26.00
Kimchi croquette, charred corn, confit baby beets, carrots, baked apple, crackling

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} 35.00
Carrot puree, fondant potato, asparagus, baby beets

10oz Sirloin Steak 33.00
Chunky chips, house salad, tomato, garlic flat mushroom, crispy breaded onion rings

+ Garlic Tiger Prawns + 5.00

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

BURGERS

Hot Honey Ranch Burger ^{DFO GFO} 21.00
Maple glazed smoked bacon, hot honey ranch, pickled red onion, gouda cheese, seasoned fries

Korean Fried Chicken Burger ^{GFO DFO} 21.00
Asian slaw, gochujang sauce, gouda cheese, seasoned fries

Banana Blossom Fritter Burger ^{VE GFO DFO} 19.00
Basil emulsion, Asian slaw, mango relish, Vegan bun, seasoned fries

PIZZA

Pepperoni 19.50
Chilli oil, rocket

Margherita ^V 18.50
Buffalo mozzarella, pesto, rocket

Hawaiian 19.50
Pineapple, honey and orange glazed ham

Chicken 19.50
Pesto, prosciutto ham

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

GODREY VIEW

DRINKS MENU

COCKTAILS

St-Germain Hugo Spritz 13.50

St-Germain Elderflower Liqueur, prosecco, soda, mint.

Raspberry Bellini 13.50

Raspberry liqueur, sugar syrup, prosecco.

Aperol Spritz 13.50

Aperol, prosecco, soda.

Cosmopolitan 12.00

Vodka, Cointreau, lime juice, cranberry juice.

Amaretto Sour 12.00

Disaronno, lemon juice, Angostura Bitters.

Espresso Martini 12.00

Tia Maria, vodka, double espresso, sugar syrup.

Mojito 12.00

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

Strawberry Mojito 12.00

White rum, mint leaves, lime wedges, strawberry syrup, soda.

Long Island Iced Tea 13.50

Vodka, white rum, tequila, gin, Cointreau, lemon, lime, cola.

Old Fashioned 12.00

Bourbon whiskey, Angostura Bitters, sugar syrup.

Negroni 12.00

Gin, Campari, Red Vermouth.

Cornish Bramble 12.00

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

Mocktails

Elderflower & Apple Nojito 8.50

Apple juice, mint leaves, lime wedges, elderflower cordial, soda.

Raspberry Lemonade 8.50

Lemon juice, raspberry syrup, sugar syrup, soda.

Strawberry Fields 8.50

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 3.60 / 7.20

Biere 1664 | 4.6% ABV 3.70 / 7.40

Korev | 4.8% ABV 3.70 / 7.40

Poretti | 4.8% ABV 3.80 / 7.60

Peroni | 5% ABV 4.10 / 8.20

Proper Job IPA | 4.5% ABV 3.70 / 7.40

Tribute Pale Ale | 4.2% ABV 3.45 / 6.90

Somersby Cider | 4.5% ABV 3.80 / 7.60

Guinness | 4.5% ABV 3.80 / 7.60

Guinness Zero Microdraught | 0.0% ABV ---- / 6.70

Bottled Beer & Cider

Corona | 4.5% ABV 5.65

Peroni Gluten Free | 5% ABV 5.80

Tribute Pale Ale | 4.2% ABV 5.70

Peroni Zero | 0% ABV 4.30

Old Mout Ciders | 4% ABV 6.50

Ask for current flavours.

Old Mout Alcohol Free | 0% ABV 5.90

Ask for current flavours.

SOFT DRINKS

Fever-Tree Tonic Original, Light or Mediterranean. 3.20

Fanta Bottle 3.60

Sprite Bottle 3.60

Appletiser 3.60

Elderflower Presse 3.50

Tomato Juice 3.10

Ginger Ale 3.20

Ginger Beer 3.20

Kick Energy 4.00

Simply Fruity 2.20

Juice 2.65

Orange, Apple, Cranberry or Pineapple.

J2O 3.70

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

Still / Sparkling Mineral Water 250ml 3.00

Still / Sparkling Mineral Water 750ml 4.70

Pepsi HALF 2.90 | PINT 5.80

Diet Pepsi HALF 2.90 | PINT 5.80

Pepsi Max HALF 2.50 | PINT 5.00

Lemonade HALF 2.50 | PINT 5.00

Juice & Lemonade HALF 3.00 | PINT 6.00

GODREVV 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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