

BAR JARS £3

Olives

Chelsea Nuts

Pork Scratchings

Spicy Nuts

COCKTAILS

Mount View 75 £9.50

Brockmans gin, grapefruit juice, lime, mint, topped with Prosecco

Rhubarb Apple Negroni £8.50

Trevethan rhubarb & apple gin, Campari, sweet vermouth

Spiced Seedlip & Tonic Mocktail £5.20

Fevertree Mediterranean tonic

SMALL PLATES

Rustic Bread & Cornish Dukkah £6

Olive oil, balsamic

Roasted Squash Hummus £6

Spicy broad beans, rapeseed oil, flat bread

Creole Calamari £7

Hot sauce, fresh lime

Potted Duck £6

Goose fat butter, sour plum & cranberry chutney, toasted bread

King Prawns £8

Chilli, garlic butter, fennel, orange, ciabatta

Smoked Seafood £10

Mackerel paté, trout, salmon, king prawn, potted crab, wholemeal bread

Dietary Requirements

If you have any allergies or dietary requirements, please make them known at the time of ordering as some dishes may contain additional ingredients. All fish dishes may contain bones. We use nuts in our kitchen so all dishes may contain nut traces. For more information, please ask your server.

HUNGRY?

CATCH OF THE DAY

Please ask your server for today's catch

Buddha Bowl £10

Rainbow carrots, heritage beets, squash, tomatoes, kale, cauliflower, chilli broad beans, butter bean hummus

Add chicken £4

Locally Sourced 8oz Sirloin £22

Café de Paris butter, chips, watercress

Hake, Greens & Beans £15

Roasted hake fillet, cannellini bean cassoulet

Newlyn Crab Mac 'n' Cheese £13

Brown crab bechamel, pangratatto, sriracha hot sauce

Godolphin Burger £13.50

Brioche bun, swiss cheese, pickles, beef tomato, gem lettuce, house burger sauce, chips

Fish & Chips £15

Beer battered market fish, minted mushy peas, chips, tartare sauce

Try this with a small glass of Polgoon Bacchus white wine, Cornish wine from our local vineyard £5.25

SUNDAY ROAST

Please ask your server for today's choices of locally sourced meats and veggies served with proper gravy

SIDES £3

Dressed leaves, balsamic, olive oil

Winter greens

Sea salted chips

Garlic ciabatta

PUDDINGS

Banoffee Pot £7

Bananas, Chantilly cream, dulce de leche, crushed biscuit crumb

Bread & Butter Pudding £6

White chocolate & cranberry, Cornish clotted cream

Lemon Posset £6

Ginger and lime fairing, berry compote

Cheese £8.50

Two West Country cheeses, crackers, sour plum & cranberry chutney, grapes, celery, apple

Add port £4

Roskilly's Ice Creams & Sorbets £2 per scoop

Chocolate, vanilla, strawberry, salted caramel ice creams
Raspberry, lemon, passion fruit sorbets

DIGESTIFS

Winter Margarita £8

Cazcabel honey tequila, Cointreau, squeezed lemon

Espresso Martini £9.50

Mr Blacks coffee liqueur, black cow vodka, espresso

Audemus Covert Liqueur 50ml £6.50

Fig leaves, Cognac & honey liqueur

CORNISH CREAM TEA

Two scones, Cornish clotted cream, strawberry jam and tea or coffee £6.50

WE ♥ LOCAL

Fish For Thought

Harvey Bros

Mount's Bay Dairy

Roskilly's

West Country Fruit & Veg

Celtic Fish & Game



EVENTS

STUDENT TAKEOVER

Join us for a Student Takeover on 12th February 2020 between 5.30pm and 7.30pm, when students from schools across West Cornwall will takeover our kitchen and front of house service.

With special 3 course menus created by the students themselves! Come and check out the future stars of Cornish hospitality. Call 01736 888510 to book a table.

WINES

FIZZ

Prosecco, Stelle d'Italia, Italy
Delicate lemon with an aromatic nose
Bottle £35 | 125ml £6

Paul Herard Champagne
Good structure, biscuity depth,
ripe sunny flavours
Bottle £45 | 125ml £7.50

WHITE WINE

Bacchus, Polgoon, Cornwall
Cornish white wine from our closest
vineyard in Penzance
Bottle £30 | 175ml £7.50

Rama Blanco, Spain
Tropical, floral, refreshing
Bottle £18 | 175ml £4.50

Mount View
Our own Godolphin white.
Great with our Crab Mac 'n' Cheese
Bottle £19 | 175ml £5

Pinot Grigio, Cantarelle, Italy (V)
Zingy lemon, great with salad
and seafood
Bottle £22 | 175ml £6

Picpoul de Pinet, Montagna, France
Stone fruit, pear, ginger
Bottle £25 | 175ml £6.25

Sauvignon Blanc, Gravel & Loam, NZ
Gooseberry, lime, tropical
Bottle £26 | 175ml £6.50

Chardonnay, Lost Weekend, S.Aus
Oak, stone fruit, good acidity
Bottle £27 | 175ml £6.75

Rioja Blanco, Heredad de Tejada, Spain
Ripe fruit, dates, banana
Bottle £30 | 175ml £7.50

Sancerre, Domaine Neveu, France
Vibrant green fruits, rhubarb, gooseberry
Bottle £40

RED

Sospino Rosso, Italy
Floral, blackcurrant and red berry
Bottle £18 | 175ml £4.50

Mount View
Our own Godolphin red, great with
our Godolphin Arms Beef Burger
Bottle £19 | 175ml £5

Merlot, Chateau La Croix, France
Black fruit, soft spice, oak
Bottle £22 | 175ml £6

Pinot Noir Reserva, Aves del Sur, Chile
Soft strawberry, sweet vanilla
Bottle £26 | 175ml £6.50

Malbec, Blue Horn, Argentina
Spice, forest fruits, rich and jammy
Bottle £26 | 175ml £6.50

Shiraz, Midday somewhere, Australia
Dark fruits, dark chocolate,
pepper and spice
Bottle £27 | 175ml £6.75

Barbera, Fontanafredda, Italy
Damsons, blackberry,
morello cherry
Bottle £30 | 175ml £7.50

ROSE

Pinot Grigio, Laroma, Italy (V)
Dry, fresh, raspberry
Bottle £20 | 175ml £5.50

White Zinfandel, Anchor Step
Strawberries and cream
Bottle £20 | 175ml £5.50

Sables d'Azur Rose, France
Provence style, fresh, strawberry,
crisp acidity
Bottle £30 | 175ml £7.50

125ml & 250ml available

COCKTAILS

Classic Cosmo £7.50
Stolichnaya vodka, Cointreau,
cranberry juice, squeezed lime

Blackberry Sour £8
Tarquins blackberry gin,
Cointreau, egg white,
squeezed lemon

Whisked Away £8.50
Bulleit bourbon, apple juice,
Fevertree ginger ale

The Perfect Storm £8
Kraken rum, fresh lime,
Cornish ginger beer

MOCKTAIL

Winter Sunset £3.50
Grenadine, cranberry juice,
orange juice

BEERS & SPIRITS

BEERS

DRAUGHT	HALF	PINT
Lushingtons	£2.50	£5.00
Tribute	£2.00	£4.00
Cornish Orchards	£2.25	£4.50
Birra Moretti	£2.50	£5.00
Korev	£2.25	£4.50
Mounts Bay	£2.25	£4.50

BOTTLED BEER & CIDER

Corona Extra 330ml	£3.50
Peroni 330ml	£4.00
Menadhu 500ml	£4.50
Old Mout Kiwi & Lime 500ml	£5.00
Old Mout Summer Berries 500ml	£5.00
Cornish Orchards Pear Cider 500ml	£5.00

SPIRITS

GIN	25ML
Bombay Sapphire	£3.50
Brockmans	£4.00
Hendricks	£4.00
Tarquin's Dry Gin	£4.00
Caspyn (Our most local gin!)	£3.50
Caspyn Seasonal	£4.00
Trevethan Rhubarb & Apple	£4.25
Tarquin's Blackberry	£4.25

SOFT DRINKS

Coke, Diet Coke, Schweppes lemonade	Pint £3.00	Half £1.50
Cornish Orchards Cranberry & Raspberry Sparkle 250ml		£3.00
Cornish Orchards Ginger Beer 250ml		£3.00
Cornish Orchards Elderflower Presse		£3.00
Appletiser 275ml Orangina 250ml		£3.00
Frobishers Apple & Mango 275ml		£3.00
Frobishers Apple & Raspberry 275ml		£3.00
Fever-Tree Ginger Ale 200ml Fever-Tree Tonic 200ml		£2.20
Indian Light, Mediterranean, Elderflower		£2.20
Cornish Still Spring Water	£3.95	£1.80
Cornish Sparkling Spring Water	£3.95	£1.80

Fruit Juices

Orange, Apple, Cranberry, Grapefruit, Pineapple, Tomato	£2.00
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RUM

Bacardi	£3.00
Havana Club Especial	£3.50
Kraken	£3.50
Koko Kanu	£3.25

VODKA

Stolichnaya	£3.00
Black Cow Vodka	£3.50

TEQUILA

Cazcabel Blanco	£3.00
Cazcabel Honey	£3.25

WHISKEY

Southern Comfort	£3.00
Jack Daniels	£3.00
Laphroaig	£5.00
Jamesons Cask IPA whisky	£4.00
Bulleit Bourbon	£4.00
Great King Street, Artist Blend	£5.00

OR SOMETHING ELSE?

NV Pedro Ximenez,	
Bella Luna 50ml	£3.50
Baileys 50ml	£3.50
Kahlua	£3.50
Taylor's LBV Port 50ml	£4.00
Remy Martin VSOP 25ml	£4.00
Disarrano Amaretto 25ml	£3.00
Regal Rogue Vermouth 25ml	£3.00
Spiced Seedlip 25ml	£3.00

SUNDAY IN THE HEART OF THE BAY



THE
GODOLPHIN

RESTAURANT
& ROOMS



www.thegodolphin.co.uk | 01736 888510