

# GODDARD & GIBBS

## RAW BAR

### Citrus Cured Chalk Stream Trout

Cucumber, Yuzu

11

### Sea Bream Ceviche

Red Onion, Avocado, Coriander,

Soy Dressing, Scotch Bonnet

10

### Prawn Cocktail

Iced Lettuce, Bloody Mary

16

### Maldon Oysters x6 15 | x12 28

Choose From:

Vietnamese Dressing

Red Wine Shallots

### Raw Orkney Scallop

Elderflower, Tomato Consommé

16

## FOR THE TABLE

Sourdough Milk Buns 3.5

Cultured Butter

Marinated Gordal Olives 3.5

Anchovies in Thyme Oil 3.5

## STARTERS

G&G Smoked Salmon 12

Horseradish Crème Fraîche, Soda Bread

Dressed Crab 16

Egg Yolk, Herb Emulsion

Grilled Tiger Prawns 16

Aioli, Mango & Chilli Salsa

Beef Tartar 16

Aged Rump, Egg Yolk, Cornichons, Croutes

Red Mullet 14

Pickled Shallots, Lovage

Marinated Isle of Wight Tomatoes 10

Basil, Burrata

Norfolk Asparagus 12

Poached Hens Egg, Chive Butter Sauce

Spring Vegetable Tempura 6

Miso Dipping Sauce, Sesame

Cider Steamed Mussels 13

Smoked Bacon, Mustard Leaves

## SALADS

Salad Niçoise 9 | 14

Fine Beans, Semi-Dried Tomatoes,

Kalamata Olives, Hens Egg

Caesar Salad 10 | 18

Pancetta Lardons, Baby Gem, Anchovy Dressing,

Parmesan

### ADD:

Avocado 5 | Hot Smoked Salmon 6 | Prawns 8 | Chicken 6

## MAINS

Poached Cornish Pollock 19

Jersey Royals, Charred Cabbage, Dulse Butter Sauce

Steamed Plaice 21

Tarragon, Charred Tenderstem Broccoli, Roast

Fish Sauce

Roasted Skate Wing 24

XO Butter, Spring Greens

G&G Fish Pie 20

Hake Kiev 22

Three Cornered Leek Butter, Samphire & Capers

### Grilled Native Lobster & Chips

Half 27 | Whole 40

Garlic Butter, Fries

Fish & Chips 16

Tartare Sauce, Mushy Peas, Triple Cooked Chips

Wild Garlic Risotto 16

Asparagus, Puffed Grains

28 Day Dry Aged Ribeye 32

Confit Garlic, Béarnaise, Skinny Fries

Angus Beef Burger 16

Bacon, Smoked Cheese, Tomato Chutney, Fries

Malted Chicken Breast 20

Spring Pea Minestrone, Truffle

ASK US

ABOUT



MARKET PRICE

TODAY'S

CATCH

## SIDES

Green Salad (ve) 5

Bulls Heart Tomato (ve) 5

Shallot, Chive

Tender Stem Broccoli (ve) 5

Toasted Almonds

Skinny Fries (ve) 5

Fine Beans, Confit Shallot (ve) 5

A discretionary service charge of 12.5% will be added to your bill.

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering.

A full list of all allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current prevailing rate.

## COCKTAILS

Butter & Sage Gimlet 11 Portobello Rd Butter Gin, Lime & Sage	Marine Martini 11 Grey Goose Vodka, Cocchi Dry, Everleaf Marine, Lemon	Tarragon French 75 11 Beefeater Gin, Lemon, Tarragon, Crémant	Smoked Paloma 11 Patron Silver, Mezcal & Fresh Grapefruit
Fig Leaf Gin & Tonic   10 Beefeater Gin, Fig Leaf & Tonic	N/A Garibaldi   8 Martini Vibrante & Fresh Orange	N/A Sage Gimlet   8 Ovant Verve, Lime & Sage	

### FORTIFIED

Puerto Fino, Fino, Lustau, Jerez	6	24
Papirusa, Manzanilla, Lustau, Jerez	6	24

### SPARKLING

Prosecco Frizzante 'Spago', Italy	8	42
Malibrán 'Sottoriva' Col Fondo, Italy		54
Yves Duport, Originelle Brut, Bugey		59
Rathfinny Estate, Brut, Sussex	12	68
Laurent-Perrier, La Cuvée Brut, Champagne	13	70
Paltrinieri Lambrusco, Emilia Romagna		50
Jeauxnaux-Robin, Rosé Brut, Champagne		112
Laurent-Perrier, Cuvée Rosé, Champagne		130

### WHITE

Riesling, TWR, Marlborough		65
Riesling, HJ Weimer, Finger Lakes	10	28 56
Sauvignon Blanc, Clos Henri, Marlborough		45
Sauvignon Blanc, Château de Jau, Languedoc		32
Sauvignon Blanc, La Vouête, Loire	9	26 50
Pinot Grigio, Channing Daughters, New York		58
Txakoli, Bodega Agerre, Basque		44
Trebbiano, Sassi, Abruzzo	6	16 29
Marsanne, Mas Theo, Rhone *		45
Cortese, La Raia, Gavi *		59
Chenin Blanc, Château de Suronde, Loire		39
Melon Blanc, Moulin Camus, Muscadet	7	20 38
Pinot Grigio, Garliger, Alto Adige		69
Grenache Blanc, Domaine Padie, Roussillon		68
Fiano, Fattoria Alois, Campania		39
Catarratto, Barraco, Marsala *		58
Palomino, Raúl Moreno, Jerez *		88
Muscatelle, Sclavus, Kefalonia *		49
Rkatsiteli, Zurab Topuridze, Georgia *		67
Chardonnay, Fontaine du Clos, Rhone		36
Chardonnay, Yannick Cadiou, Petit Chablis		68
Chardonnay, Sextant, Burgundy	13	38 75

### ROSÉ

Aragonez Blend, Herdade Do Peso Alentejo	6	16 29
Grenache, Château Fontvert, Provence		38
Syrah, Ultimate Provence, Provence		50
Corvina, Casaretti, Veneto		40
Mourvèdre, Domaine De La Begude, Bandol *	13	37 72

### SAKE

Kumo, Nigori, Kanpai, London	7	21
Sumi, Junmai, Kanpai, London	7	21

### RED

Zweigelt, Stefan Pratsch, Weinviertel *	8	21 39
Gamay, Domaine Saint-Nicolas, Loire		49
Gamay, Benoit Camus, Beaujolais *	9	26 50
Pinot Noir, Bee Tree, Sussex		54
Pinot Nero, Rivale, Puglia		84
Nebbiolo, Arpepe, Valtellina	12	34 66
Touriga Nacional, Evaristo, Lisbon	6	16 29
Tannat, Vina, Eden, Maldonado		38
Cabernet Franc, Alex Craighead, Nelson *		66
Negroamaro, Mocavero, Puglia	7	20 38
Nero d'Avola, Donnafugata, Sicily		47
Nerello Mascalese, Terre Nobili, Calabria		48
Syrah, Mas Theo, Rhone *		39
Cabernet Sauvignon, Château de Jau, Languedoc		32
Merlot, Moulin Camus, Loire		36
Garnacha, Bodega Cristo del Humilladero Castile		35
Grenache, Frederic Cossard, Vaucluse *		60

### SWEET

Riesling, Blank Canvas, Marlborough		43
Noble Riesling, Framingham, Marlborough	15	53
Donnafugata, Passito di Pantelleria, Sicily	29	110
Brännland - Iscider Barrique, Sweden	21	58
Curatolo Arini, Marsala, Sicily	7	28 55
Sanderman LBV Port, Douro	8	53
Yuzu Sake, Keigetsu, Japan	9	60

### BEER

Mammoth Prism Lager, 440ml		8
Redchurch Lager, 330ml		6
Two Tribes Dream Factory Pale Ale, 330ml		6
Two Tribes Metroland Session IPA, 330ml		6
Oliver's Cider, Cider, 330ml		6
Big Drop Pine Trail Pale Ale, 330ml, Alcohol Free		6

### CIDER & PERRY

Tom Oliver, Vintage Perry		24
Wilding Run Deep, Cider		28
Little Pomona Old Man & The Tree, Cider		33

🍷 100ml 🍷 125ml 🍷 375ml 🍷 750ml \* low intervention wine

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