

GODDARD & GIBBS

RAW BAR

SEAFOOD PLATTER FOR TWO

Dressed Crab, Oysters, Smoked Prawns,
Mussels, Lobster Cocktail, Scallops
85

Marinated Sardines & Anchovies

Preserved Lemon Oil, Labneh
12

Sea Trout Tartare 10

Beefeater Gin, Blood Orange, Juniper

Oysters x6 15 | x12 28

Maldon | Carlingford | Whitstable Bay

Choose From

Vietnamese Dressing | Red Wine Shallots | Grilled Rockefeller

Raw Orkney Scallop 18

Buttermilk, Dill, Jalapeño

Prawn Cocktail

Iced Lettuce, Bloody Mary
16

Sea Bream Ceviche

Red Onion, Avocado, Coriander,
Soy Dressing, Scotch Bonnet
10

STARTERS

Dorset Crab 14

Kohlrabi, Radish Salad, Pink Grapefruit Dressing

G&G Smoked Salmon 12

Horseradish Crème Fraiche, Soda Bread

Salt-Baked Beetroot 9

House Curds, Walnuts, Bitter Leaves

Dorset Shellfish Napoleon 14

Mussel, Lemongrass Sauce

Sourdough Crumpet 10

Cured Cornish Mackerel, Mussel Emulsion,

SEASONAL TEMPURA

Miso Sauce,
Spring Onion, Sesame
6

VEGETABLES (ve)

WHITSTABLE DAY BOAT

Saffron Aioli
12

FRIED CALAMARI

Ember Baked Potatoes 8

Whipped Cod's Roe

Fennel Soup 8

Walnut Salsa

Steamed Dorset Mussels 13

Coconut, Chilli, Lemongrass

Crisp Sardine Sausage Roll 12

Cauliflower Purée, Golden Raisins, Capers

MAINS

DAY BOAT SPECIALS

ASK US
ABOUT



TODAY'S
CATCH

MARKET PRICE

Squid Ink Linguine 18

Parlourde Clam, Keta Caviar, Chive

Roasted Skate Wing 24

XO Butter, Spring Greens

Cornish Fish Stew 20

Chorizo, Cuttlefish, Mussels

G&G Fish Pie 20

Crisp Hake Kyiv 22

Three-Cornered Leek Butter, New Potatoes, Kale

Grilled Lobster & Chips Half 27 | Whole 40

Garlic Butter

Fish & Chips 16

Crisp Fried Fillet of Fish Burger 20

G&G Kimchi, Sriracha Mayo

Baked Aubergine (ve) 16

Miso, Tofu, Blushed Tomatoes

Wild Garlic Spelt Risotto 16

Free Range Cotswold Chicken 18

Peas A La Francoise

28 Day Dry Aged Ribeye 26

Béarnaise, Skinny Fries

28 Day Angus Beef Burger 16

Caramelised Onion, Tomato Chutney, Fries

TO SHARE

HOT SHELLS FOR TWO COOKED IN OUR CLAY OVEN 50

Crab Claws, Lobster, King Prawn, Scallops, Garlic Butter Sauce, Fries



WHOLE MARKET FISH MP



SALADS

Fine Bean Salad (ve) 9 | 14

New Potatoes, Dried Kalamata Olives

Sand Carrot Salad (ve) 9 | 14

Mung Beans, Toasted Sunflower Seeds, Bitter Leaves

Mixed Grain Salad (ve) 9 | 14

Cauliflower, Bulgar Wheat, Mixed Nuts, Pomegranate Seeds

Caesar Salad 18

Pancetta Lardons, Baby Gem, Anchovy Dressing, Parmesan

ADD Avocado 5 | Salmon 6 | Prawns 8 | Chicken 6

SIDES

Fries (ve) 5

Tender Stem Broccoli, Chilli, Lemon (ve) 5

Glazed Heritage Carrots (ve) 5

Fine Beans, Shallots (ve) 5

Creamed Potatoes (v) 5

Green Salad (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




Fig Leaf Gin & Tonic 10
Beefeater Gin, Fig Leaf & Tonic

Smoked Paloma 11
Patron Silver, Mezcal & Fresh
Grapefruit

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	
Curatolo Arini, Marsala, Sicily	7	28	55




SPARKLING

			
Le Spinee Prosecco '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
Jeuniaux-Robin, Rosé Brut, Champagne			112
Laurent-Perrier, Cuvée Rosé, Champagne			130

SAKE

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




WHITE

			
Sauvignon Blanc, Château de Jau, Languedoc			32
Sauvignon Blanc, Clos Henri, Marlborough	9	24	45
Sauvignon Blanc, La Voûte, Loire	9	26	50
Riesling, HJ Weimer, Finger Lakes	10	28	56
Pinot Grigio, Channing Daughters, New York			58
Pinot Gris, Stopham Estate, Sussex			63
Riesling, TWR, Marlborough			65
Trebbiano, Sassi, Abruzzo	6	16	29
Barbera, Castello di Cigognola, Lombardy			38
Melon Blanc, Moulin Camus, Muscadet	7	20	38
Chenin Blanc, Château de Suronde, Loire			39
Txakoli, Bodega Agerre, Basque			44
Marsanne, Mas Theo, Rhone *			45
Moscato, Cerruti, Langhe			50
Cortese, La Raia, Gavi *			59
Grenache Blanc, Domaine Padie, Roussillon			68
Pinot Grigio, Garliger, Alto Adige			69
Vermentino, AA Panevin, Sardinia *			99
Fiano, Fattoria Alois, Campania			39
Muscadelle, Sclavus, Kefalonia *			49
Rkatsiteli, Zurab Topuridze, Georgia *			67
Loureiro, Aphros, Vinho Verde			68
Palomino, Raúl Moreno, Jerez *			88
Chardonnay, Fontaine du Clos, Rhone			36
Chardonnay, Yannick Cadiou, Petit Chablis			68
Chardonnay, Sextant, Burgundy	13	38	75




CIDER & PERRY

	
Tom Oliver, Vintage Perry	24
Little Pomona Old Man & The Tree, Cider	33



ROSÉ

			
Aragonez Blend, Herdade Do Peso, Alentejo	6	16	29
Grenache, Château Fontvert, Provence			38
Corvina, Casaretti, Veneto			40
Grenache, Cirillo Estate, Barossa Valley			54
Mourvèdre, Domaine De La Begude, Bandol *	13	37	72

RED

			
Zweigelt, Stefan Pratsch, Weinviertel *	8	21	39
Gamay, Domaine Saint-Nicolas, Loire			49
Gamay, Benoit Camus, Beaujolais *	9	26	50
Gamay, Julie Balagny, Beaujolais			66
Pinot Noir, Bee Tree, Sussex			54
Pinot Nero, Rivale, Puglia			84
Pinot Noir, Fleet, Victoria			90
Touriga Nacional, Evaristo, Lisbon	6	16	29
Tannat, Vina, Eden, Maldonado			38
Cabernet Franc, Alex Craighead, Nelson *			66
Dolcetto, Musso, Piedmont			47
Nebbiolo, Arpepe, Valtellina	12	34	66
Negroamaro, Mocavero, Puglia	7	20	38
Syrah, Mas Theo, Rhone *			39
Nero d'Avola, Donnafugata, Sicily			47
Montepulciano, Aurora, Marche			47
Nerello Mascalese, Terre Nobili, Calabria			48
Carigan, Mas des Agrunelles, Languedoc			49
Pignatello, Nino Barraco, Sicily *			52
Syrah, Buccianera, Tuscany *			55
Cabernet Sauvignon, Château de Jau, Languedoc			32
Garnacha, Cristo del Humilladero, Castile			35
Merlot, Moulin Camus, Loire			36
Cinsault, Domaine Mas Lou, Languedoc			49
Garnacha, S.C Pannell, McLaren Vale *			51
Grenache, Frederic Cossard, Vaucluse *			60
Sangiovese, I Mandorli, Tuscany *			91

SWEET

		
Ferreira, Late Bottled Vintage Port, Douro	8	35
Riesling, Blank Canvas, Marlborough		43
Brännland - Iscider Barrique, Sweden	13	58
Yuzu Sake, Keigetsu, Japan	9	60
Donnafugata, Passito di Pantelleria, Sicily		110

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
Big Drop Uptown, Alcohol Free Lager, 330ml	5

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

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