

The G&D 31st October 2025

Starters

Roasted tomato and red onion soup with warm bread £8
Pesto stuffed field mushrooms with parmesan cheese £11
G&D spicy fishcake with lemon mayonnaise £12

Individuals

(Please choose a complimentary side to accompany main course)

Seared scallops with crispy belly pork & black pudding salad £18/36
Double baked cheese souffle with parmesan cream sauce £12/18
Moules Marinieres £14/20

Main Courses

(Please choose a complimentary side to accompany main course)

Devilled lambs kidneys with grainy mustard cream sauce £19
Chargrilled 8oz rib-eye steak with crayfish hollandaise £45
4oz fillet steak with ½ grilled garlic lobster £55

The G&D Fish Specials

½ Dozen oysters natural with red wine shallot vinaigrette £22
Crispy fried whitebait with tartare sauce £11
Smoked mackerel & horseradish pate, toast £12
Hot smoked salmon and quinoa salad with lemon dressing £14
Creamy baked potted crab with crispy toast £14

Whole grilled plaice with lemon butter £26
Grilled skate wing with caper butter £25
Whole grilled Gilthead seabream garden herbs & lemon £26
Crispy crumbed lemon sole fillet with lemon mayonnaise £20
Grilled Cornish Lobster with garlic butter £30/55

The G&D Seafood Platter (for 2 people sharing)
2 x oysters, 2 x scallops, 2 x fishcakes and salmon Teriyaki
With Grilled Cornish lobster £99

Sides;

Mixed leaf salad £6

Skinny Koffman fries £6

Tomato & onion salad £6

Garlic sautéed tenderstem £6

Braised red cabbage £6

Koffman chunky chips £6

Creamed spinach & toasted pine-nuts £6

Buttered new potatoes £6

*Please do let us know if you have any allergies, intolerances
or dietary requirements*