

GOODFELLOWS @ 7B

Dinner Menu

STARTERS

Ham hock terrine with celeriac remoulade salad
£12

Vine tomato and **Mozzarella** salad, focaccia bruschetta
£10

Brixham crab salad with baby gem lettuce,
tartare sauce
£19

Crayfish cocktail with chipotle and lemon mayonnaise
£16

Crispy **Duck salad** with sesame oil and soy sauce dressing
Starter £14 / Mains £20

MAINS

Seared Loin of Tuna with Mediterranean vegetables
and black olive tapenade, basil oil
£27

Rump of Lamb with baba ganoush and chorizo dressing
£28

Pan fried scallops **Scallops** with cucumber and samphire,
Champagne sauce, avruga caviar
£34

Roast **fillet of Hake**, asparagus and crushed potato,
parsley and caper sauce
£26

Slowly cooked **Chicken** with Basquaise sauce, pilaff rice
£22

DESSERTS

Calypso Affogato

Vanilla ice cream with warm espresso
and a shot of Tia Maria

£13

Iced chocolate and Baileys Parfait,
Caramelised hazelnut tuile

£10

Lavender **Creme Brûlée** with marinated raspberries

£9

Selection of cheeses with crackers and
apple and cider Brandy chutney

£14

DESSERT WINE SUGGESTIONS

Sauternes, Genestet, France £17(125ml)

Montbazillac, France £12 (125ml)

Special reserve Port £7 (100ml)

Coteaux de Layons £10 (125ml)

TEA, COFFEE, HERBAL TEA

Tea, coffee or herbal Tea

£4

with Goodfellows chocolates

£6

Due to the nature of our food preparation and working areas, we are unable to guarantee there are no traces of nuts, shellfish, dairy or any other allergens or any GM products in our food. If you do have any allergies, please let us know and we will do our utmost to avoid these products in your specific dishes

TASTING MENU

5 Courses £70

**This menu is a selection of smaller dishes
from our current menu**

Crab, smoked salmon

Red Mullet, Fennel, Basil oil

Sea bass, chipotle, chorizo

Scallops, asparagus, Champagne

Orange and almond, marinated raspberry

WINE FLIGHT

5 glasses of wine.

**Each one chosen to accompany your dishes and
compliment the food**

£50

'UPCOMING EVENTS'

THROUGHOUT MAY

**Special 3 course Lunch menu -
£29 including free glass of house wine
12 - 3pm Thur/Fr/Saturday**

COOKERY DEMONSTRATION EVENING

**Thursday 5th June - 'Seafood Cookery'
Sparkling wine - Cookery Demonstration - 3 course meal**

