

# GOODFELLOWS @ 7B

## DINNER MENU

### STARTERS

**Lebanese spiced aubergine** with hummus  
and deep fried tortilla, sesame and hazelnut  
£10

**Salmon Duo** - Brixham crab and smoked salmon salad  
& Salmon sashimi with Asian leaf  
£19

Chilled **Gazpacho soup** with crayfish tails,  
garlic croutons and pesto  
£15

**Crispy Duck** salad with Chinese leaf and soy dressing  
£16

### MAINS

**Fillet of Sea bass** with tomato, red pepper, basil and olive  
£29

**Gurnard** with courgette spaghetti and tapenade,  
red pepper and cardamom coulis  
£26

**Rump of Lamb** with confit potato & Savoy cabbage,  
root vegetables and Dijon mustard sauce  
£28

**Pan fried Scallops** with cucumber and asparagus,  
Avruga caviar, white wine and dill sauce  
£34

**Saffron braised fennel** with goats cheese and red pepper  
£19

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

# DESSERTS

**Baileys Affogato** - vanilla ice cream with  
espresso coffee and a shot of Baileys  
£15

Pistachio **Crème Brûlée** with candied orange  
£9

**Marinated Cheddar Strawberries** with Vodka and  
black pepper, crumble biscuit and caramel ice cream  
£10

**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)

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## TEA, COFFEE, HERBAL TEA

Tea, coffee, herbal Tea,  
hot chocolate or mocha.

£5

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# **FRENCH CLASSICS**

## **MENU**

**FRIDAY 1ST MAY**

**4 Courses £50**

**Glass of French Colombard or Merlot  
on arrival**

**\*\***

**Olive de Provence and saucisson,  
Home made bread**

**\*\***

**'Rillettes de Saumon'**  
**Salmon rillettes with Dijon mustard and crème fraiche,  
Crispy baguette**

**\*\***

**'Confit De Canard'**  
**Slowly cooked Duck with  
Boulangere potatoes and French beans,  
Bordelaise sauce**

**\*\***

**'Creme Caramel'**  
**Set flan with caramel, Chantilly cream,  
Marinated raspberries**

**\*\*\*\*\***

# **WINE FLIGHT**

**5 glasses of wine.**

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

**£50**

## **'UPCOMING EVENTS'**

### **COOKERY DEMONSTRATION**

Thursday 25th June - 7pm - 'Seafood 'Beef Masterclass'

Bubbly on arrival - demonstration - 3 course meal - £70

### **Special Sunday Lunch - 24th May**

2/3 course lunch menu £37/42 per person - 12 - 3.30pm

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