

# GOODFELLOWS @ 7B

## Dinner Menu

### STARTERS

**Heritage tomato** and mozzarella salad,  
toasted focaccia

£9

**'Seafood Duo'** - Crayfish cocktail with chipotle sauce,  
Brixham crab with Chinese leaf and soy dressing

£19

**Prosciutto Ham** with celeriac remoulade salad,  
Mixed olives and balsamic dressing

£12

**Hot smoked salmon** tart with horseradish creme fraiche,  
Keta caviar and caper salsa

£16

### MAINS

**Selection of fish** with samphire and asparagus,  
Champagne sauce, avruga caviar

£30

**Confit of Duck** with roasted root vegetables,  
Apple compote and cider cream sauce

£27

**Fillet of Sea bass** with sautéed wild mushrooms ,  
Truffle oil dressing

£28

**Grilled Goats Cheese** with Mediterranean vegetables,  
Spicy mayo and balsamic dressing

£19

(Vegetarian Menu available on request)

# DESSERTS

## **Baileys Affogato**

Vanilla ice cream with warm espresso  
and a shot of Baileys

£13

**Mascarpone mousse** with coffee and Amaretto,  
cappuccino ice cream

£9

Lavender and vanilla **Creme Brûlée**  
marinated raspberries

£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 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**

**Hot smoked salmon**

**\*\***

**Brixham Crab, soy dressing**

**\*\***

**Sea bass, chipotle, chorizo**

**\*\***

**Scallops, samphire, Champagne**

**\*\***

**Lavender Creme Brûlée**

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## **WINE FLIGHT**

**5 glasses of wine.**

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

**£50**

## **'UPCOMING EVENTS'**

### **EASTER SUNDAY Lunch - 20TH APRIL**

**Special 3 course Sunday Lunch menu with choices  
12 - 4pm**

### **COOKERY DEMONSTRATION EVENING**

**Thursday 24th April - 'Flavours of Spring'  
Sparkling wine - Cookery Demonstration - 3 course meal**



