

# GOODFELLOWS @ 7B

## DINNER MENU

### STARTERS

**Puy lentil soup** with garlic croutons  
£9

**Tuna sashimi** with Chinese leaf salad,  
sesame oil and soy sauce dressing  
£16

**Parma ham** with rocket and Parmesan salad,  
Balsamic dressing  
£11

**Brixham crab cocktail** with baby gem lettuce,  
Spicy chipotle mayonnaise  
£19

### MAINS

**Fillet of Sea bass** Organic spelt and beetroot risotto,  
Parmesan and tender stem broccoli  
£29

**Roast Partridge** with Winter vegetables,  
Parsnip puree and Madeira jus  
£29

**Pan fried scallops** with Mediterranean vegetables,  
Saffron mayonnaise and chorizo dressing  
£33

**Confit of duck** with braised haricot beans,  
Ham hock, mustard and parsley  
£26

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

**Orange Creme Brûlée** with marinated raspberries  
and Grande Marnier  
£9

**Dark chocolate Tart**, caramelised pistachio,  
Salted 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  
Add chocolates + £2

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# TASTING MENU

**5 Courses £70**

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

**Celeriac Velouté, Chive oil**

**\*\***

**Brixham crab, soy and ginger**

**\*\***

**Sea bass, truffle**

**\*\***

**Scallops, smoked salmon, Champagne**

**\*\***

**Pistachio 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'**

### **Christmas Eve Celebration Dinner**

**Join us for a celebration meal on 24th December - 4 course Dinner -  
£80**

### **Special Opening in December**

**Our Festive lunch menu will be available for Lunch and Dinner  
on 2 Extra days. -**

**Wednesday 17th & Tuesday 23rd December**

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