

# Light Lunch Dishes

## ‘SPECIAL LUNCH OFFER’

Fish cake or Quiche du jour  
+ any drink  
+ patisserie/cake  
£10

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Soup du jour –  
Hot soup of the day served with home-made bread  
£5.50 (vegetarian)

Smoked salmon plate with horseradish crème fraiche and  
home-made rye bread  
£7.00

Fish potato cake with garlic & saffron mayonnaise,  
cucumber salad  
£6.90

Quiche du jour - Warm puff pastry quiche with rocket  
salad and balsamic vinegar  
£6.50 (vegetarian)

Spicy minced lamb with hummus, pine nuts and deep-  
fried tortilla  
£7.95

Ham hock terrine with pickled red cabbage and toasted  
brioche  
£6.25

## Hot Dishes

Confit of duck with sautéed bok choy and shitake,  
sesame & soy sauce dressing

£16.00

Honey roast smoked bacon & black pudding, apple  
compote, sprouting broccoli

£15.50

Spring vegetable plate, new potatoes, truffle dressing

£11.00

## Patisserie, Cakes and Pastries

All of our patisseries are made on the premises  
by our chefs

**£3.25**

Tarte au citron – shortbread pastry case with  
caramelised lemon curd

‘OPERA’ – hazelnut sponge with chocolate ganache  
and coffee butter cream

Cherry Bavaois – almond sponge with a light morello  
cherry mousse

Rhubarb cheesecake – soft cream cheese and rhubarb  
cheesecake

**We also have : £2.00**

chocolate and walnut brownie  
organic rolled oat and fruit flapjack,  
ginger biscuits

chocolate and pecan cookies

scone with butter **or**

clotted cream and jam ( **£2.75**)

# GOODFELLOWS SEAFOOD

## 'Special lunch offer'

'Fish of the day' – daily changing fish dish

+

Glass of house wine or soft drink

+

Patisserie or cake

£19

## 'Classics'

Seared tuna carpaccio with mustard and herbs,  
artichoke and olive

**Starter/ Main £8.75/£14**

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Pan fried scallops with cucumber and avruga  
caviar, Champagne sauce

**Starter/Main £13 /£20**

(Not available on Mondays)

Due to the nature of our food preparation, we cannot guarantee that there are  
no traces of shellfish, nuts or GM foods in our dishes.

If you do have any allergies, please let us know and we will do our utmost to avoid these products in your specific  
dishes

# MARKET LUNCH MENU

2 COURSES £21

3 COURSES £25

Chilled gazpacho soup with Brixham crab and pesto  
or

Roast hake with chorizo and rouille sauce

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Fillet of salmon with honey roast bacon and black  
pudding

or

Selection of fish with spring vegetables, light crab bisque  
with coriander

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Tarte du jour - home made  
tart of the day with ice cream

or

Vanilla panna cotta with  
rum marinated pineapple,  
ginger biscuit crumb

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## Seafood Menu

5 courses     £48.00

**Seafood is our speciality at Goodfellows. Here is a menu with a selection of smaller dishes created by Adam and his team**

