

5 course
Seafood Menu



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

Cod, tapenade

Crab, Soy & sesame

Scallop, leek, Champagne

Sea bass, chorizo

Apple, blackcurrant

**We also have a wine flight available,
matching 5 glasses of wine to your meal**

Mid-week Dinner Menu

2 courses £27 / 3 course £33

Lentil soup with garlic croutons

Or

Sea bass with carrot purée, red wine and juniper berry

Or

Parma ham with rocket and parmesan, mustard vinaigrette

Or

Roulade of smoked salmon and crab, lime and ginger

or

Brandade with toasted focaccia and tapenade

-oOo-

Confit of duck with French beans and pancetta

Or

Selection of fish with spicy chorizo and rouille sauce

Or

Pan fried scallops with wild mushrooms and truffle dressing

(£5 supplement on set menu price)

Or

Fennel and potato gratin with Mediterranean vegetables

Or

Gurnard with Chinese leaf and shitake, sesame dressing

-oOo-

Chocolate, chestnut and mascarpone cake, candied orange

Or

Caramelised lemon tart with blackcurrant sorbet

or

Blackcurrant and apple bavarois, vanilla ice cream

or

Selection of British cheeses, walnut and raisin bread

Or

Pear and almond tart, mulled wine sauce

-oOo-

Tea, coffee or hot chocolate with Goodfellows chocolates

£4