

Light Lunch Dishes

**Home-made soup with
Goodfellows bread
£5.95**

**Fish potato cake with rouille sauce,
tomato salsa and mixed salad leaves
£6.95**

**Quiche du jour -
Warm puff pastry quiche with rocket and
parmesan salad, balsamic vinegar
£6.50**

**Locally smoked salmon plate,
horseradish crème fraiche and avruga caviar
£8.95**

'Special Lunch Offers'

**Fish cake, Quiche or soup
+
soft drink or house wine or tea or coffee
+ Goodfellows patisserie
£12**

Patisserie and pastries

**Caramelised lemon tart or
Apple and blackcurrant bavarois or
Chocolate, mascarpone and chestnut cake £4**

Organic oat and fruit flapjack, ginger cookie £2.50

Please advise if you have any allergies or intolerances

'Special Lunch Offers'

Duck Confit

Slowly cooked duck with courgette and shitake,
rosemary and olive oil jus

£18

Vegetarian

Grilled aubergine and goats cheese,
tomato fondue with chilli, mixed leaf salad

£14

Goodfellows Seafood

Poisson du jour

Daily changing market fish dish of the day

+

Soft drink or house wine & home made patisserie

£20

Classics

Brixham crab with crispy wonton,
Sesame oil and soy sauce dressing

Starter £14/ Main £18

Pan fried scallops with cucumber and samphire,
avruga caviar, Champagne sauce

Starter £15 / Main £23

(Mix and match Classic dishes with set menu - £5 supplement)

Market Lunch Menu

1 course £18 / 2 courses £24

3 courses £28

Starters

Grilled mackerel with toasted focaccia bread
and tomato salsa and tapenade

or

Poached ballotine of salmon with herbs,
spiced Puy lentil salad

Mains

Fillet of sea bass with sautéed wild mushrooms,
carrot and star anise purée, truffle dressing

or

Gurnard and King prawn with a warm pastry
case of leek, white wine cream sauce

Dessert / Cheese

Blackcurrant and apple bavarois,
vanilla ice cream

Or

Cherry and frangipan tart, chocolate ice cream

Or

Selection of British cheeses, spelt bread
with walnut and raisins