

Menu

2 Courses £30

3 Courses £37

~Amuse-bouche~

~Starter~

- ~ Roast pigeon breast, beetroot purée, pickled discs, hazelnuts & apple balls
- ~ Seared scallops, cauliflower purée, pancetta, raisin & caper vinegerette
- ~ Ham hock & duck ballantine, crispy quail egg, pistachios, curry oil & tuile
- ~ Fresh squid, orange & fennel salad, orange purée, chilli dressing & black sesame seeds
- ~ Camembert, fig & onion tartlet, torched figs, micro salad & tomato dressing

~Main course~

- ~ Duck breast, mini fondants, carrot purée, baby carrots, crispy shallot rings & cherry sauce
- ~ Pan fried cod, chorizo dice, sautéed new potatoes, spinach & champagne beurre blanc
 - ~ Pork belly, dauphinois, sweetcorn, savoy, pancetta, pulled bon bon & red wine sauce
 - ~ Fillet of sea bass, broccoli purée, tenderstem broccoli, fondant potato, flaked almonds & garlic butter
- ~ Beetroot risotto, goats cheese, walnuts & parmesan tuile

Eight
NUMBER

~**Pre desert**~

~**Dessert**~

~ Dark chocolate delice, poached cherries, honeycomb, chocolate soil & cherry jelly

~ Lemon posset, pecan shortbread, raspberry purée & fresh raspberries

~ Poached peach, almond brittle, lemon creme fresh & mint

~ Rhubarb and custard tart, candied orange, rhubarb purée & vanilla bean cream

~ Softened blue cheese, truffled walnuts, chutney & damsel crackers

~**Add a cheese course £7**~

~ 3 local cheeses served with damsel crackers, chutney & Truffled walnuts

~ Coffee & homemade petit fours £4 ~

We are pleased to use fresh, local produce so please be understanding if certain dishes are not available. Please let us know of any dietary requirements so that we can cater accordingly.



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