

Menu

2 Courses £30

3 Courses £37

~Amuse-bouche~

~Starter~

- ~ Poached chicken & chorizo Ballantine, soft poached quail egg, cherry tomato salsa, chorizo oil & toast shards
- ~ Pan fried mackerel fillet, cucumber ribbons, pickled radish, creamed horseradish puree, candied lemon
- ~ Seared scallops, cauliflower purée, pancetta, raisin & caper vinaigrette
- ~ Roast pigeon breast, crispy black pudding, beetroot purée, crumbled hazelnut & balsamic glaze
- ~ Roast garlic, shallot and chestnut mushroom risotto, parmesan crisps, truffle oil

~Main course~

- ~ Roast duck breast, parsnip purée, mini fondants, roast parsnips, buttered cabbage, blackberry sauce
- ~ Pan roasted hake, tomato, fennel & chilli stew, braised potatoes, saffron aioli & basil oil
- ~ Breast of guineafowl, butter bean & thyme cassoulet, onion purée, buttered kale, dauphinois potatoes & pancetta crumb
- ~ Pan fried fillets of plaice, wilted wild garlic, fondants, purple sprouting broccoli, wild garlic sauce
- ~ Roast butternut squash and parsnip tartlet, goats cheese, pine nuts, parsnip crisp, truffle oil

NUMBER EIGHT

~Pre dessert~

~Dessert~

- ~ Chocolate and orange mouse, fresh orange, chocolate crumb, Confit orange & orange jelly
- ~ Vanilla bean panna cotta, poached rhubarb & a white chocolate tuile
- ~ Coconut rum rice pudding, chocolate spoon & truffle cube
- ~ Fresh strawberries, white chocolate ganache, pistachio crumb, strawberry coulis
- ~ Softened blue cheese, truffled walnuts, chutney & damsel crackers

~Add a cheese course £10~

- ~ Selection of 3 cheeses served with damsel crackers, chutney & Truffled walnuts
- ~ Coffee & homemade petit fours £4 ~

Dessert Wine

- 20. Vistamar Late Harvest Moscatel, Chile 2016 (Half bottle)
£16.00/£4.00 (75ml)
- 21. Elysium Black Muscat, California 2015 (Half bottle) £25.00

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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