

Menu

2 Courses £35

3 Courses £43

~Amuse-bouche~

~Starter~

- ~ Breast of wood pigeon, roast beetroot, raspberries, toasted pine nuts & balsamic glaze
- ~ Pan seared scallops, cauliflower purée, crispy pancetta & caper and raisin vinaigrette
- ~ Heritage tomatoes, Italian mozzarella, basil gel, beetroot balsamic, walnuts & black sesame seeds
- ~ Smoked haddock & chive risotto, poached egg & lemon aioli
- ~ Ham hock Ballantine, pea purée, black pudding bonbons, minted peas & balsamic glaze

~Main course~

- ~ Eight hour braised brisket of beef, baby onions, pomme purée, crispy shallot rings & red wine jus
- ~ Pan fried sea bass, broccoli purée, fondant potatoes, flaked almonds, tender stem & garlic butter
- ~ Roast duck breast, pak choi, potato and swede gratin, celeriac purée, rainbow carrots & five spice sauce
- ~ Pan roasted pollack, diced chorizo, crushed news, roast yellow tomatoes, buttered spinach & tomato and chilli sauce
- ~ Seared red pepper polenta, baby courgettes, bell pepper purée, sweet potato & soy and honey dressing

Eight
NUMBER

~Pre dessert~

~Dessert~

- ~ Chocolate delice, cassis cherries, chocolate crumb & cherry jelly
- ~ Passion fruit posset, shortbread chunks, mango and passion fruit compote & candied lemon
- ~ Truffled Cornish brie, honeycomb, homemade grape chutney & damsel crackers
- ~ Caramel panna cotta, toffee popcorn, set caramel & oat clusters
- ~ Blackberry parfait, poached pear, fresh blackberries, almond brittle & blackberry gel

~Add a cheese course £10~

- ~ Selection of 3 south west cheeses served with damsel crackers, homemade grape chutney, honeycomb & 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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