

## Menu

2 Courses £35

3 Courses £43

### ~Amuse-bouche~

### ~Starter~

- ~ Beetroot cured salmon, pickled radish, beetroot ketchup & fennel and apple salad
- ~ Smoked duck breast, watermelon, fresh fig, toasted cashews, fig purée & Dijon mustard dressing
- ~ Roast golden & purple beetroot, hazelnuts, Devon blue, raspberries & balsamic glaze
- ~ Pan seared scallops, curried yogurt, pickled cucumber, black sesame seeds & garlic oil
- ~ Guinea fowl and pistachio Ballantine, orange segments, red chicory, soft boiled quails egg & orange gel

### ~Main course~

- ~ Rump of lamb & slow cooked shoulder, carrot purée, fondant potato, baby rainbow carrots & red wine sauce
- ~ Pan fried sea bass, buttered jersey royals, broad beans, peas, mangetout, tomato dust & sauce vierge
- ~ Breast of corn fed chicken, tender stem broccoli, wild mushrooms, dauphinois potatoes, crispy shallots & black garlic cream
- ~ Pan roasted hake, chorizo & chickpea cassoulet, courgettes, garlic crumb & saffron aioli
- ~ Summer vegetable & goats cheese risotto, toasted pine nuts, micro salad & a wild garlic pesto

NUMBER Eight

**~Pre dessert~**

**~Dessert~**

- ~ Chocolate delice, textures of raspberry & a chocolate crumb
- ~ Vanilla bean panna cotta, local strawberries, champagne jelly, basil & honeycomb
- ~ Cornish truffled brie, honeycomb, homemade tomato chutney & damsel crackers
- ~ Honey roasted apricot, toasted almonds, vanilla chantilly & apricot purée
- ~ Pimms jelly, orange segments, strawberries, cucumber, micro mint & strawberry gel

**~Add a cheese course £10~**

- ~ Selection of 3 south west cheeses served with damsel crackers, homemade 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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