

# Menu

2 Courses £35 3 Courses £43

#### ~Amuse-bouche~

#### ~Starter~

- ~ Pan fried fillet of mackerel, tomato & lime salsa & vanilla sauce vierge
- ~ Smoked chicken & butternut squash risotto, squash purée, Parmesan crisp & herb dressing
- ~ Carpaccio of beetroot, whipped vulscombe goats cheese, toasted pine nuts & balsamic glaze
- ~ Pan seared scallops, curried yogurt, pickled cucumber, micro coriander & garlic oil
  - ~ Ham hock & pea Ballantine, crispy black pudding, pickled shallots & curry oil

#### ~Main course~

- ~ Roast duck breast, croquette potatoes, buttered kale, cherry gel, almonds & red wine sauce
- ~ Pan fried sea bream, roasted red onions, orange segments, fondant potatoes & a citrus butter sauce
- ~ Breast of guinea fowl, shallot purée, potato terrine, baby leeks, pancetta & red wine sauce
  - ~ Pan roasted pollack, tomato & fennel bouillabaisse, saffron potatoes, lemon gel & garlic and saffron aioli
- ~ Slow baked aubergine, roasted baby onions, white bean purée, tamarind sauce



## ~Pre dessert~

#### ~Dessert~

- ~ Chocolate delice and peanut butter bar, caramel & candied hazelnuts
  - ~ Set tonka bean cream, strawberries, honeycomb, basil & strawberry gel
- ~ Cornish yarg, honeycomb, homemade tomato chutney & damsel crackers
- ~ Mango posset, roast pineapple, passion fruit jelly, coconut & pineapple gel
- ~ Roast peach, toasted almonds, raspberries, clotted cream & peach purée

## ~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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