

Sample Menu

(dishes change weekly)

2 Courses £35

3 Courses £43

~Amuse-bouche~

~Starter~

- ~ Smoked haddock and chive risotto, pickled apple, quails eggs, parmesan crisps & lemon vinaigrette
- ~ Pigs cheek and hogs pudding terrine, tonka bean mayonnaise, pickled mushrooms, red grapes, candied walnuts & tarragon oil
- ~ Treacle Cured salmon, torched cucumber, black treacle yogurt, roast peanuts & fennel and granny smith salad
- ~ Beetroot carpaccio, torched goats cheese, fresh figs, toasted sunflower seeds, pear gel & mint
- ~ Fillet of beef tartar, confit egg yolk, pickled radish, sticky red onion jam, chive mayonnaise & crispy capers ~

~Main course~

- ~ Breast of guinea fowl, black pudding bon bon, celeriac remoulade, potato and swede terrine, red cabbage purée, cavolo nero & jus
- ~ Pan Roast hake, crushed bombay potatoes, roast cauliflower, carrot purée, crispy chicken skin, pickled cauliflower & curry cream
- ~ Beef brisket, truffle and parmesan croquette, roast shallot, red onion marmalade, buttered kale, squash purée, onion rings & red wine sauce
- ~ Pan fried turbot, torched orange, fondant potato, caper and raisin purée, walnut crumb, spinach & orange beurre blanc
- ~ Sweet potato gnocchi, crispy aubergine, pickled carrots, squash purée, parsnip crisps, lime mayonnaise & black sesame seeds

NUMBER EIGHT

~Pre dessert~

~Dessert~

- ~ Chocolate delice, caramelised banana, chocolate brownie, banana purée & honeycomb
- ~ Vanilla creme brûlée, spiced apple jelly, roast and fresh apple, hazelnut and cinnamon, lime syrup & apple puree
- ~ Coffee panna cotta, chocolate and whiskey cremeux, cocoa nibs, biscuit crumb & set caramel
- ~ Cornish truffled brie, honeycomb, homemade tomato chutney & damsel crackers
- ~ White chocolate rice pudding, fresh raspberries, white chocolate and pistachio crumb & raspberry 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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