

Sample Menu

(dishes change weekly)

2 Courses £35

3 Courses £43

~Amuse-bouche~

~Starter~

- ~ Pan seared scallops, curried yogurt, pickled cucumber, black sesame seeds & garlic oil
- ~ Pigeon breast, roast and raw beetroots, hazelnut crumb, pickled blackberries, frisee & balsamic glaze
- ~ Dressed Devon crab, cucumber, brown crab mayonnaise, pickled apple, radish, grapefruit & lemon dressing
- ~ Butternut squash, fig and goats cheese tart, sage pesto, pickled carrot, toasted pine nuts & white balsamic
- ~ Confit duck and pistachio terrine, candied walnuts, marmalade dressing, red chicory, quails eggs & orange segments

~Main course~

- ~ Slow roasted pork belly, black pudding purée, celeriac fondant, apple compote, hispi cabbage & mustard and apple sauce
- ~ Pan Roast hake, butter bean and chorizo stew, baby courgettes, saffron aioli, kale crisps & herb oil
- ~ Local lamb rump, potato gratin, butternut squash purée, feta, pomegranate seeds, mint gel & red wine sauce
- ~ Pan fried sea bream, roast & shaved fennel, raisin & caper purée, torched orange, violet potatoes, pickled mushrooms & beurre blanc
- ~ Cauliflower steak, pickled purple cauliflower, walnut crumb, fresh apple, mini fondants, curry mayonnaise & cauliflower purée

NUMBER Eight

~Pre dessert~

~Dessert~

- ~ Bread and butter pudding, raisin purée, set creme anglaise, Cointreau elly, chocolate shards & brandy raisins
- ~ Cardamom Panna cotta, honey roast peaches, white chocolate ganache, peach purée & toasted almonds
- ~ Milk chocolate panna cotta, blood orange purée, chocolate crumb, orange segments & caramel crisp
- ~ Cornish truffled brie, honeycomb, homemade tomato chutney & damsel crackers
- ~ Rum poached pineapple, coconut set cream, lime syrup, roast almonds & pineapple puree

~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.



Share your experience on Trip Advisor
Follow us on Twitter- 08numbereight
Like us on Facebook- Number Eight Restaurant
Find us on Instagram- numbereightrestaurant
Tel: 01237 237589