

# NUMBER *Eight*

## **Sample Menu Only**

2 courses £39

3 courses £49

### **~Amuse-bouche~**

### **~Starter~**

~ Seared scallops, blood orange, almond, lemon, yogurt, carrot

~ Crispy lamb shoulder, salsa verde, goats curd, red cabbage, hazelnut

~ Torched figs, vulscombe, raspberries, honey, celery, quince, truffle

~ Ham hock and black pudding terrine, piccalilli, quails egg, mango, wild rice

### **~Main course~**

~ Pork belly, apple, vanilla, parsnip, pigs cheek, cabbage, corn, bourbon sauce

~ Hake, red onion, mango, bombay potato, lime, spinach, curry butter sauce

~ Baked celeriac, oyster mushroom, black garlic, parmesan, courgette, onions

~ Sea bream, fennel, raisin, caper, orange, cauliflower, tender stem, beurre blanc

**~Pre dessert~**

**~Dessert~**

~ Chocolate delice, peanut butter, ganache, salt caramel, popcorn, coca nib

~ Vanilla panna cotta, rhubarb, ginger, lemon, yogurt, orange

~ Truffled brie, honey comb, tomato chutney, damsel crackers

~ Carrot sponge, cream cheese, blood orange, walnut, white chocolate

**~Add a cheese course £12~**

~ Selection of 3 south west cheeses, damsel crackers, chutney, honey comb & truffled walnuts

~ Coffee & homemade petit fours £4 ~