

# Number Eight

## An Evening With Chart Farm

Amuse Bouche

Pumpkin Velouté 'Cappuccino'

To Start

Pan Roasted Breast Of Partridge, Black Truffle Tortelloni,  
Wild Mushroom

Main Course

Seared Venison Pave' Slow Braised Venison Haunch  
'Shepherds Pie' Broccoli & Brown Butter Puree

Dessert

Warm Melting Chocolate Fondant, Peanut Butter Mascarpone

Please inform your waiter of any allergies.

An optional service charge of 12.5% is added to your bill.

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