

Number Eight

Opening Times

Tuesday - Thursday 12:00 - 4pm, 5.30pm - 10pm

Friday - Saturday 12:00 - 11pm

Sunday 11:30am - 6:00pm

no8sevenoaks.com

01732 448088

SET MENU

TUESDAY - FRIDAY 12-3PM AND TUESDAY & THURSDAY 5:30-9PM

Two Courses £16.95

Three Courses £22.95

White Onion Soup, Crème Fraîche, Chives

Crispy Fried Squid, Sriracha Mayo, Chilli, Spring Onions

Stonebaked Flatbread, Fennel Sausage, Crème Fraîche, Rocket & Parmesan

Smoked Haddock Risotto, Leeks, Fennel, Grain Mustard, Parmesan

Handmade Gnocchi, Courgette Pesto, Baby Spinach, Crispy Onions,
Parmesan

Chicken Piccata, Capers, Lemon Butter, Spinach Salad

Grilled Chart Farm Rump Steak, Chilli & Garlic Mushroom, Garlic Butter
(8 Supplement)

Eskimo Bar, Warm Salted Caramel Sauce

Mini Biscoff Doughnuts, Coffee & White Chocolate Custard

Ice Cream- Vanilla Or Chocolate

Sorbet- Raspberry Or Lemon

Small Plates for Sharing

Nocellara Sicilian Olives	4
Toasted Focaccia	6
Padron Peppers, Maldon Salt	6
Chorizo and Honey	6
Iberico Ham Croquetas, Smoked Chilli Salsa	8
Carrot & Cumin Hummus, Crispy Chickpeas, Pomegranate, Feta, Focaccia	6.5
Grilled Goats Cheese, Sevenoaks Honey, Pecans, Thyme	9

Starters

Stone Baked Flatbread, Onion Puree, Brighton Blue Cheese, Rocket	8
Buffalo Mozzarella, Marinated Heirloom Tomatoes, Basil	10
Smoked Prosciutto Ham, Pickled Wild Mushrooms	10
Grilled Asparagus, Local Wild Garlic, Parmesan	10
Tempura Prawns, Harissa Mayo	10
Korean BBQ Buttermilk Chicken, Hot & Sour Dipping Sauce	10

Mains

Spaghetti Alla Chitarra, Wild Mushrooms, Black Truffle, Asparagus, Parmesan	17
Seabass Fillet, Fennel Purée, Jerusalem Artichokes, Citrus & Sorrel Butter	18
Slow Cooked Pork Belly, Seared Scallop, Apple & Shallot, Spring Greens	18
Grilled Scottish Rump Steak, Roasted Mushroom, Chimichurri, Peppercorn Purée	19
Crab Fettuccine, Chilli, Garlic, Spring Onions	18

Sides

Number Eight Fries	4.5
Roasted Tenderstem Broccoli, Shallots, Garlic, Chilli	5.5
Mac & Cheese Gratin	5.5
Rocket, Parmesan, Aged Balsamic Salad	5.5

Desserts

Affogato (add Frangelico for £3.5 supplement)	4.5
<i>Vanilla Ice Cream, Espresso, Chocolate</i>	
Number 8 Eskimo Bars	7
<i>Brownie & Vanilla Ice Cream, Hot Salted Caramel Sauce, Raspberry gel</i>	
Steamed Syrup Sponge Pudding, Crème Anglaise	7
Key Lime Pie, Gingernut Biscuit Base, Raspberries	7
Cheese Selection	12

Dessert Cocktail

Conker Espresso Martini	11
<i>Conker Coffee Liqueur, JJ Whitley Artisanal Vodka, Espresso</i>	

Liqueur Coffees

Irish Coffee	9
Baileys Coffee	9
Amaretto Coffee	9

Digestives (50ml)

Baron de Sigognac 10, Armagnac, France (40% abv)	11
Maxime Trijol V.S.O.P, Cognac, France (40% abv)	11

Dessert And Fortified Wines (100ml)

Dobogo, "Mylitta" Tokaji Noble Late Harvest, Hungary 2018	13
Chateau Delmond, Sauternes, France 2016	10
Dolc Mataro, Alta Allela, Spain 2017	8.8
Pedro Ximenez, Bodega Emilio Hidalgo, Spain 2020	9
Valdespino Manzanilla Sherry, Pago de Mira Flores, Spain	8.5
Ferreira, LBV Port, Portugal 2016	7.5
Sandeman, 10 Years Old Tawny Port, Portugal	7.5