

Café No.8 Bistro

Evening Menu

café no8 bistro



Starters

Hot-smoked Salmon
on beetroot, horseradish and
cream cheese terrine with
aged balsamic and toasts
7.95

Steamed Pork Buns
(char siu bao)
with spicy peanut dressing
6.95

Soup of the Day
with warm bread 5.95

Fried Halloumi
with Moroccan orange and
shaved fennel salad 7.00

*also available as a main with
red onion salad 13.00*

Creamy Chicken Liver
Pâté
with chutney, toasts and salad
6.50

Risotto
Spring vegetables and fresh
herbs with flame-grilled goat's
cheese 6.50

also available as a main 12.00

Children's Meals

*dishes are available in a
smaller children's portion
at half price – please ask*

Mains

Pressed Yorkshire Lamb
Shoulder and Rump
with goat's cheese and cauliflower
patty, minted peas, broad beans and
thyme jus 17.50

Slow-cooked Pork belly
with crispy kale, mashed potato,
caramelised apple and cider sauce
15.50

Spiced Paneer Cheese &
Vegetable Samosa
with crispy saag aloo cake and
coconut curry sauce 13.00

Chargrilled Rump Pave Steak
with pommes anna, slow roast
tomatoes and marrow bone gravy
and a Café No.8 butter (Yorkshire Blue
cheese & lemon or Roast garlic &
herb) 18.50

Fried Hake
with saffron potatoes, samphire and
smoked red pepper coulis 16.50

Pan-Roast Duck Breast
with confit leg hash, seasonal greens
and juniper sauce 18.50

Side orders (ea.) 2.95

rosemary salted chips
seasonal vegetables
boiled new potatoes
with herb butter

Puddings

Chocolate Delice
with blood orange sorbet
and fennel seed brittle 7.50

Rhubarb & Custard
Meringue*
with almond brittle and
stem ginger ice cream 6.95

**Café No.8 signature pudding*

Passion Fruit Crème
Brûlée 5.50

Sticky Toffee
Pudding
with Butterscotch Custard
5.50

Selection of Cheeses
with quince jelly, crackers
and grapes 6.95

Specials

*daily specials are
available - please see
our boards for more
details*

We do not use genetically modified ingredients. Please let us know if you have any allergies so we can prepare your food safely