

Café No.8 Bistro

Lunch Menu

café no8 bistro



Starters

Pressed Beetroot
and horseradish cream
cheese terrine with toasts 5.95

Soup of the Day
with warm bread 5.95

Fried Halloumi
with Moroccan orange and
shaved fennel salad 6.50

Creamy Chicken Liver
Pâté
with chutney, toasts and salad
5.95

also available as a main 8.95

Mains

Slow-cooked Pork Belly
with creamed potato and a cider
sauce 12.00

Beer-battered Hake
with smoked red pepper sauce,
samphire and chunky chips 12.00

Meatloaf Burger
with vintage cheddar, gherkins,
tomato and basil chutney, mustard
mayo and chunky rosemary salted
chips 12.00

Risotto
Seasonal risotto with fresh herbs –
please ask for today's details 11.00

Caesar salad
with hot-smoked chicken, crispy
bacon and croutons 12.00

Niçoise salad
with hot-smoked salmon, black olives,
green beans, soft-boiled egg, capers
12.00

Fried Halloumi
with Moroccan orange, shaved fennel
and red onion salad 11.00

Puddings

Warm Chocolate
Brownie
with crème fraîche 5.50

Rhubarb & Custard
Meringue*
with almond brittle 5.50

**Café No.8 signature pudding*

Passion Fruit
Crème Brûlée 5.50

Sticky Toffee
Pudding
with Butterscotch custard
5.50

Children's Meals

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

Side orders (ea.) 2.95

rosemary salted chips

seasonal vegetables

boiled new potatoes

with herb butter

2 courses 15.50

3 courses 18.00

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

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Light Lunches

Persian Khobez wrap
(chicken, lamb or halloumi)

with roast red peppers, tomato, cucumber, fresh herbs and a garlic yoghurt dip with herb jam and toasted almonds 8.50
add rosemary salted chips 10.00

Fishfinger brioche sandwich
Beer-battered Hake in a brioche bun with crayfish and caper mayo, tomato and lettuce 8.50
add rosemary salted chips 10.00

Heritage tomatoes on toast
roast and marinated tomatoes on homemade sourdough, with goat's cheese, olives and vegetarian pesto 7.95

Chorizo on toast
with brie and fresh basil 7.95

Home-made sourdough with a trio of dips
basil and mature cheddar pesto, curry butter, roast red pepper and tomato pesto 5.75

Café No.8 Cream Tea

Pot of Yorkshire tea and a home-made scone

with home-made fruit compôte, double cream, summer berries, 12-year aged balsamic and a sprinkling of lemon caster sugar

1 person 6.50

2 people 12.00

Café No.8 Cream Fizz

as the 'Cream Tea' but swap your tea for a glass of prosecco

1 person 9.50

2 people 18.00

Cakes

Scone
with home-made fruit compote and double cream 3.50

Dark chocolate brownie
with whipped double cream 2.95

Café No.8 Afternoon Tea

Coming soon!

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