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Menus are seasonal with scheduled changes April – July – October – January and small changes micro seasonally. 8 offers a Pescatarian Tasting Menu which is available on a 72-hour pre-selection request. Dishes marked with \* are exchanged for an alternative course.

### Chefs Snacks

In The Kitchen

### Mackerel

Gazpacho & Horseradish

### Scallop

Brown Butter & Dashi

### Welsh Lamb\*

Rib & Broth

### Cod

Caviar & Roe

### Wagyu Beef\*

Pickles & Truffle

### Jasmine Rice

Cocunut & Lime

### Manjari Chocolate

Salted Caramel & Pecan Praline

### Grana Padano Custard

Apple Caramel

### Sweet Treats

For After Dinner

We are unable to cater for vegetarian, vegan, fish, or dairy-free diets, or for menus changes based on dislikes. We can however, support with gluten, seafood and nut allergies alongside most other allergies not mentioned providing 72 hours' notice is given. Please contact us for clarity on allergens not mentioned before booking. Please note, all menus are sample menus, and subject to regular change. Due to using only fresh produce of the highest standard, 8 may change dishes if they feel produces is not of requisite standards. This may mean dishes are changed on the day to maintain quality. Prices are inclusive of VAT at 20% and exclusive of Service Charge at 12.5%.