

8

AT EIGHTYEIGHT

8 COURSE TASTING MENU - £95 PER PERSON

Drinks Flight - £70 Per Person | Prestige Flight - £100 Per Person

(Non-Alcoholic Pairing - £65 Per Person)

(Last orders at 21:00)



TOM KHA GAI
seaweed crisp (DF, GF)



KING SCALLOPS
Fragrant shellfish bisque, lemongrass, smoked roe (GF)
Albariño, Aquitania, Spain | Gavi Di Gavi, Fontanafredda, Italy
(Wild Idol Rosé Sparkling)



VENISON CARPACCIO
Shiso pickled onion, wasabi mayonnaise (DF)
Etna Rosso, Planeta, Sicily, Italy | Bourgogne, Olivier Merlin, France
(Hibiscus & Shisu Kombucha)



SATAY CAULIFLOWER
Soy roasted cashew, lime (GF, VE)
Chenin Blend, Jonty's Ducks, Avondale, South Africa | Chardonnay, Ataraxia, South Africa
(FUYU - Myth Coconut, Tom Yum Cordial, Fresh Lime Juice, Soda)



THAI SPICED HALIBUT
Green curry, king prawn toast, kaffir lime
Riesling, Dopf, Alsace, France | Pinot Gris, Greywacke, New Zealand
(HATSU - Bax Verbena, English Summer Garden, Supasawa, Orange Blossom)



BLACK PEPPERED DRY AGED BEEF FILLET
Ox cheek, Roscoff onion, miso (DF)
Tannat, Bodega Colomé, Argentina | Chateau Musar, Gaston Hochar, Lebanon
(Kolonne Null Rouge)



PLUM & SHISO SORBET
Fresh plum & yuzu compote, lime leaf foam (VE)



70% SINGLE ORIGIN CHOCOLATE
Roasted koji ice cream, crunchy rice pearls, brown butter & miso sauce

Yuzushu Sake
(Ginger & Tumeric)



VEGAN

8 COURSE TASTING MENU - £95 PER PERSON

Drinks Flight - £70 Per Person

(Last orders at 21:00)



THAI COCONUT SOUP
Seaweed crisp



BBQ CELERIAC SWEET & SOUR
Maitake mushroom, apple, raddicchio (GF, VE)
Albariño, Aquitania, Spain



KIMCHI FRITTERS
Spiced carrot puree, pickled carrot, chive emulsion (VE)
Torrontes, Bodega Colome, Salta, Argentina



SATAY CAULIFLOWER
Soy roasted cashew, lime (GF, VE)
Chenin Blend, Jonty's Ducks, Avondale, South Africa



BRAISED HISPI CABBAGE
Sesame, soy, chilli
Chenin Blanc, Vouvray, Loire, France



KERALAN CURRY
Sweet potato, red pepper, spinach, roast garlic flatbread (GF)
Pinot Gris, Greywacke, New Zealand



PLUM & SHISO SORBET
Fresh plum & yuzu compote, lime leaf foam (VE)



COCONUT & MANGO STICKY RICE
Perfumed jasmine rice with coconut cream, coconut espuma,
mango compote & fresh coconut shavings (GF, VE)

Yuzushu Sake
(Ginger & Tumeric)

ALLERGENS & DIETARIES: DF - DAIRY FREE | GF - GLUTEN FREE | V - VEGETARIAN | VE – VEGAN

Please speak to a member of staff to advise of any dietary needs or to request calorific information.

A discretionary 12.5% service charge will be added to your bill.