



EIGHTYEIGHT

BAR & RESTAURANT

NEW YEAR'S EVE

AT BAR & RESTAURANT EIGHTYEIGHT



MISO SOUP

Seaweed rice crisp, yuzu (VE)



CONFIT DUCK

Plum, sesame, soy (DF, GF*)

ROASTED SCALLOP

Kimchi, lime, coriander (DF*, GF)

HISPI

Tonkatsu, soy emulsion, wild rice (GF, VE)



DRY AGED YORKSHIRE BEEF FILLET

Beef cheek, charred leek, honey & soy jus (DF, GF)

FILLET OF TURBOT

King prawn & lobster dumpling, shellfish bisque (DF*, GF*)

SALT-BAKED CELERIAC

Sweet & sour (GF, VE)



MANHATTAN

Luxardo cherry, whiskey & bitters sorbet, citrus, vermouth espuma (DF*, GF, V, VE*)



PINK CHAMPAGNE & WHITE PEACH CHIFFON '2027'

Chiffon sponge, white peach & Champagne jelly, Chantilly cream



TEA, COFFEE & PETIT FOURS (DF*, GF*, V*, VE*)

FIVE-COURSE MENU

NON-RESIDENTS - £205 PER PERSON

INCLUDED WITHIN THE PACKAGE FOR NEW YEAR HOUSE PARTY RESIDENTS

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
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.