



EIGHTY EIGHT

BAR & RESTAURANT

À LA CARTE MENU

TO BEGIN



SNACKS

EDAMAME £10
Chilli & garlic **or** smoked salt **or** soy & wasabi (GF, VE)

VEGETABLE TEMPURA £14
Spiced tempura sauce (VE)

CHILLI KING PRAWN SKEWER £16
Yuzu (DF, GF)

KOREAN BBQ PORK RIBS £17
Crackling (DF, GF)

SMALL PLATES



CLASSICS

BAO
A choice of...
Karage chicken **£20** | Teriyaki pork **£20**
Kimchi fritter (V) **£20**

Served with Asian pickles, gochujang ketchup

CRISPY SWEET & SOUR PORK BELLY £22
Kohlrabi & apple slaw, smoked garlic mayonnaise (DF)

THIRKLEBY DUCK PANCAKES (FOR TWO) £42
Confit duck leg, cucumber, hoisin, pancakes (DF)

DUMPLINGS
A choice of...
Chicken & kimchi (DF) **£20** | Wild mushroom (VE) **£20**
Lobster & king prawn **£28**

Served with chilli garlic oil & coriander

KIMCHI FRITTERS £18
Spiced carrot purée, pickled carrot, chive emulsion (VE)

NORI CURED SALMON £22
Fennel, cucumber, wasabi (DF, GF)

SEASONAL

VENISON CARPACCIO £24
Shiso pickled onion, wasabi mayonnaise (DF)

ROBATA GRILLED SQUID £25
Asian slaw, yuzu (DF, GF)

SATAY CAULIFLOWER £18
Soy roasted almond, lime (GF, VE)

KING SCALLOPS £27
Fragrant shellfish bisque, lemongrass, smoked roe (GF)

BBQ CELERIAC SWEET & SOUR £19
Maitake mushroom, apple, raddicchio (GF, VE)

LARGE PLATES



CLASSICS

BLACK PEPPERED DRY AGED BEEF FILLET £48
Ox cheek, Roscoff onion, miso (DF)

THIRKLEBY DUCK BREAST £44
Massaman curry, butternut squash, cashew (DF)

ROBATA GRILLED LOBSTER £45 half / £75 whole
Tempura claw, pak choi, fragrant shellfish bisque

GOCHUJANG & MAPLE GLAZED CHICKEN £37
Hispi cabbage, mango & chilli ketchup, black sesame (DF)

ROBATA GRILLED SALT AGED SIRLOIN ON THE BONE FOR TWO (700g) £102
(Optional 'SURF AND TURF' with whole lobster FOR TWO £160)
Smoked kimchi butter, garlic roasted new potatoes, Tenderstem broccoli, Asian slaw, honey & soy jus

SEASONAL

SIRLOIN OF KAGOSHIMA A5 WAGYU BEEF (130g) £102
Honey & soy jus, Thai chimichurri, yuzu ponzu (DF, GF)

KERALAN CURRY £31
Sweet potato, red pepper, spinach, roast garlic flatbread (GF, VE)

THAI SPICED HALIBUT £42
Green curry, king prawn toast, kaffir lime (DF)

SEA BASS £39
Choi sum, teriyaki, sesame (DF, GF)

BRAISED HISPI CABBAGE £29
Sesame, soy, chilli (V)

SIDES

XO fried rice (DF, GF) £9 | **Steamed rice (GF, VE) £8** | **Spicy udon noodles (VE) £8** | **Asian slaw, nam jim (GF, VE) £8**
Korean fried cauliflower, chive mayonnaise (VE) £9 | **Tenderstem broccoli, gochujang & cashew sauce (VE) £9**
Roasted new potatoes, smoked garlic & sesame butter (GF, VE) £9

AFTERWARDS



DESSERTS

70% SINGLE ORIGIN CHOCOLATE £19
Roasted koji ice cream, crunchy rice pearls, brown butter & miso sauce

PINEAPPLE & KAFFIR LIME SAKE BABA £18
Glazed sake baba, yuzu & kaffir lime confit, whipped mint & silken tofu, grilled pineapple

OKINAWA BLACK SUGAR APPLE TART TATIN £18
Black sugar glazed butter-spiced apples, caramelised puff pastry, star anise & ginger ice cream, hojicha espuma, crispy buckwheat

COCONUT & MANGO STICKY RICE £18
Perfumed jasmine rice with coconut cream, coconut espuma, mango compote & fresh coconut shavings (GF, VE)

MATCHA WHITE CHOCOLATE CRÈME BRULEE £17
Raspberry & lemongrass sorbet, matcha shortbread, fresh raspberries

ICE CREAM & SORBET SELECTION £16 (3 scoops)
Ice cream (GF, V): Kaffir lime | Black sesame | Vanilla
Sorbet (GF, VE): Mango | Raspberry & lychee | Coconut

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