



EIGHTY EIGHT

BAR & RESTAURANT

À LA CARTE MENU

APERITIFS

PRINCESS MOMOKO £15

Taplin & Mageean Gin, peach, yuzu, jasmine tea, soda

MAGNOLIA £15

Roku Gin, St Germain, Cocchi Americano, Briottet Cerise, Soda, Prosecco

SNACKS

EDAMAME £5

Chilli garlic, smoked salt or soy & wasabi (DF, VE)

SESAME CONES OF TUNA TARTARE £8

Yuzu ponzu, wasabi (DF)

VEGETABLE TEMPURA £7

Spice tempura sauce (DF, VE)

SMALL PLATES

TATAKI OF DRY AGED YORKSHIRE

BEEF FILLET £18.50

Truffle ponzu, charred spring onion, shiso leaves, summer truffle (DF)

GRILLED SCALLOPS £19.50

Plancha roasted scallops with crispy shredded pork belly, corn puree, sweet chilli (GF)

CHILLI AND SESAME CRUSTED TOFU £9.50

Pickled radish, flame charred padron peppers, teriyaki sauce (DF, GF, VE)

DUCK PANCAKES FOR TWO £24

Confit duck leg, cucumber, smoked hoisin, pancakes (DF)

BBQ NORTH COAST MACKEREL £13.50

Garden beets, yuzu hollandaise and soy (GF)

TEA SMOKED CROWN PRINCE PUMPKIN DUMPLING £10

Toasted seed oil, puree, crispy roasted seeds (DF, VE)

PORK BELLY BAO £10

Glazed local pork belly, hoi-sin, cucumber pickles

ROYAL ASIAN CONSOMMÉ £12.50

Poached chicken, shitake, Asian greens, summer truffle (DF, GF)

LARGE PLATES

IBERICO PORK PLUMA £28

Garlic and sesame greens, spiced sweet potato, crackling (GF, DF)

BBQ YORKSHIRE DUCK BREAST £32

5 spice duck spring roll, pak choi, preserved cherries, spiced sauce

ROBATA GRILLED LAMB CUTLETS £32.50

Smoked aubergine purée, yuzu pickled onion, sesame seeds (DF)

GRILLED SEA BASS FILLET £28

Sambal, Asian greens with elderflower dressing (GF, DF)

TOFU CLAY-POT £18

Tofu, shitake and aubergine in black bean sauce, crispy onion and chilli (VE, DF)

CHARGRILLED ASPARAGUS £19.50

Maitaki mushroom with soy, summer truffle, parmesan sauce (V, GF)

KONRO GRILLED FILLET OF HALIBUT

£28.50

White curry sauce, Asian style lentil dhal, pak choi (GF, DF)

Some of our large plates have recommended sides. Please ask your server for the recommendations.

SIDES £5 each

ASIAN SLAW, VEGAN NAM JIM DRESSING, CRISP NOODLES (VE, GF, DF)
XO FRIED RICE (GF, DF) | TENDERSTEM BROCCOLI, BLACK GARLIC SAUCE (VE)
KOMBU ROASTED NEW POTATOES, KIMCHI (VE, DF) | KOREAN FRIED CAULIFLOWER (VE, DF)

DIGESTIFS

£15 each

KISSATEN £15

Ciroc Red Berry, Chocolate, Espresso, Strawberry

LOTUS £15

Salted Honjozo Sake, Briottet Cacao, Plum, Lime, Foam

AZALEA £15

Honjozo Sake, Remy Martin VSOP Cognac, Bruichladdich 'The Classic Laddie', Sauternes, Foam

DESSERTS

COCONUT & MANGO 'STICKY RICE' £11

Chilled coconut rice pudding, mango confit (GF)

THE JAPANESE GARDEN £12.50

Black sesame, yuzu, raspberry

GRILLED PINEAPPLE & COCONUT £10

Charcoal grilled pineapple, coconut espuma, (VE, GF)

CHOCOLATE & SOBACHA CAKE £12

Dark chocolate sponge, whipped sobacha cream, roasted hazelnuts, caramelised buckwheat

ICE CREAM SELECTION £8.95 (V)

Madagascan vanilla | Roasted strawberry
Honeycomb & toasted marshmallow | Coffee

SORBET SELECTION £8.95

Cherry | Red berry & vanilla | Papaya lime | Raspberry

ALLERGENS & DIETARIES: GF-GLUTEN FREE | DF-DAIRY FREE | V-VEGETARIAN | VE-VEGAN. PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.