

8

AT EIGHTYEIGHT

8 COURSE TASTING MENU

£88.00 PER PERSON | LAST ORDERS AT 21:00



AROMATIC CHICKEN TEA
Nori rice crisp, yuzu, sorrel (DF, GF)



WARRENDALE WAGYU BEEF TATAKI
Charred pickled gem lettuce, kimchi emulsion, wild rice (DF)



GRILLED DIVER KING SCALLOPS
Smoked seaweed butter sauce, XO, samphire, furikake (GF)



ROAST CAULIFLOWER SATAY
Coconut, kaffir lime, coriander (GF, DF, VE)



ROASTED POLLOCK KERALAN CURRY
Mussels, sweet potato, chickpea, mint yoghurt (GF)



FIVE SPICED HONEY GLAZED DUCK BREAST
Confit duck leg, miso caramelised onion, wild garlic (DF)



YUZU & OLIVE
Yuzu ice cream, candied olive, white chocolate



GRAND CRU KALINGO CHOCOLATE
65% chocolate, Milk Oolong, muscovado, kaya



VEGAN 8 COURSE TASTING MENU

£88.00 PER PERSON | LAST ORDERS AT 21:00



THAI RED VEGETABLE SOUP
Nori rice crisp, yuzu, sorrel (GF)



KIMCHI FRITTERS
Leek & wasabi purée, charred baby leek, chive emulsion (DF)



WILD MUSHROOM DUMPLINGS
Shiitake & galangal broth



ROAST CAULIFLOWER SATAY
Coconut, kaffir lime, coriander (GF)



ROBATA GRILLED TANDOORI CARROT
Whipped feta, spiced quinoa, sushi ginger (GF)



AUBERGINE MALABAR CURRY
Red onion, confit red pepper, spinach, cashew nut (GF)



GLAZED MANGO MOUSSE
Passionfruit, mikan granita (GF)



COCONUT, JASMINE, AMATIKA
Coconut sponge & praline, glazed jasmine tea crèmeux, coconut sorbet (GF)

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

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.