

8

AT EIGHTYEIGHT

8 COURSE TASTING MENU

£88.00 PER PERSON | LAST ORDERS AT 21:00



THAI RED CHICKEN SOUP

Crispy wonton, yuzu, sorrel (DF)



WARRENDALE WAGYU BEEF TATAKI

Sesame ponzu, radish, wasabi, furikake (DF)



GRILLED DIVER KING SCALLOPS

Celeriac purée, Granny Smith apple, XO & toszu dressing



ROAST CAULIFLOWER SATAY

Coconut, kaffir lime, coriander (GF, DF, VE)



ROASTED COD KERALAN CURRY

Mussels, sweet potato, chickpea, mint yoghurt (GF)



TAMARIND & PEPPER GLAZED DUCK BREAST

Crispy confit leg, miso artichoke, onion, black garlic (DF)



THE WINNER'S WREATH

Yuzu ice cream, candied olive, olive
& white chocolate powder



CHOCOLATE LAYER CAKE

Valrhona single origin chocolate, cardamom ganache, chai ice cream*

*Please note if you choose to have the 'On Your Mark, Get Set, GO!' special dessert in lieu of the 'Chocolate Layer Cake', there will be a £2 supplement.



VEGAN

8 COURSE TASTING MENU

£88.00 PER PERSON | LAST ORDERS AT 21:00



THAI RED VEGETABLE SOUP

Crispy wonton, yuzu, sorrel



KIMCHI FRITTERS

Caramelised onion purée, baby leek, chive emulsion



WILD MUSHROOM DUMPLINGS

Shiitake & galangal broth



ROAST CAULIFLOWER SATAY

Coconut, kaffir lime, coriander (GF)



RED MISO GLAZED CARROT

Spiced lentils, pickled ginger, yoghurt (GF)



CHERRYWOOD SMOKED AUBERGINE

Crispy tofu, black bean sauce, spinach, red pepper



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.