

# 8

## AT EIGHTYEIGHT

### 8 COURSE TASTING MENU

£88 PER PERSON | LAST ORDERS AT 21:00



#### TOM KHA GAI

Rice crisp, chilli miso ketchup, sorrel (GF, DF)



#### WARRENDALE WAGYU BEEF TATAKI

Sesame ponzu, daikon, onion, shiso (DF)



#### GRILLED DIVER KING SCALLOPS

Smoked kimchi butter sauce, leek, oyster leaf



#### ROAST CAULIFLOWER SATAY

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



#### ROBATA GRILLED HALIBUT

Fragrant shellfish bisque, Whitby crab gyoza, pak choi, sea herbs



#### FIVE SPICED THIRKLEBY DUCK BREAST

Crispy confit leg, celeriac, umeboshi plum (DF)



#### GLAZED YORKSHIRE STRAWBERRY

Mint, jasmine (GF)



#### CARAMELISED WHITE CHOCOLATE & CHERRY

White sesame, tonka



## VEGAN 8 COURSE TASTING MENU



#### HOT & SOUR DASHI

Rice crisp, chilli miso ketchup, sorrel (GF)



#### CHINESE LEAF, SWEETCORN & TOFU DUMPLINGS

Crispy chilli & garlic oil



#### KIMCHI FRITTERS

Spiced carrot, sushi ginger, chive emulsion



#### ROAST CAULIFLOWER SATAY

Coconut, kaffir lime, coriander (GF)



#### TERIYAKI GLAZED AUBERGINE

Asian slaw, plum, spring onion, Thai dressing (GF)



#### MISO & HONEY GLAZED MAITAKE MUSHROOM

Tahini & garlic charred hispi, enoki, pickled walnut ketchup



#### GLAZED YORKSHIRE STRAWBERRY

Mint, jasmine (GF)



#### RASPBERRY & LIME

Lime & raspberry crèmeux, raspberry mousse, lemongrass espuma (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.