

8

AT EIGHTYEIGHT 8 COURSE TASTING MENU

£88.00 PER PERSON | WINE FLIGHT £60.00 PER PERSON

(Last orders at 21:00)

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

WARRENDALE WAGYU BEEF TATAKI
Charred pickled gem lettuce, kimchi emulsion, wild rice (DF)
2020 Chinon La Noblaie, Domaine de la Noblaie, France

TIKKA SPICED SCALLOPS
Crispy shallot, masala sauce, garlic chive (GF)
2019 Domaine Rolly Gassmann Kappelweg de Rorschwihr Riesling, Alsace, France

ROAST CAULIFLOWER SATAY
Coconut, kaffir lime, coriander (GF, DF, VE)
2020 Avondale Jonty's Ducks Pekin White, Paarl, South Africa

GOCHUGARU SPICED MONKFISH
Thai red curry sauce, Whitby crab korokke, pak choi
2020 Cramele Recas, Wildflower Cuvée Blanc Reserva, Romania

SOY, ORANGE & GINGER GLAZED DUCK BREAST
Crispy leg wonton, shiitake mushroom, spring onion (DF)
2020 Bourgogne 'Le Chapitre' D. Marchard De Gramont, France

STRAWBERRY & SAKURA
Yorkshire strawberry mousse, Sakura granita, fresh strawberries (GF)

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



VEGAN 8 COURSE TASTING MENU

£88.00 PER PERSON | WINE FLIGHT £60.00 PER PERSON

(Last orders at 21:00)

FRAGRANT MISO SOUP
Nori rice crisp, yuzu, sorrel (GF)

KIMCHI FRITTERS
Spiced carrot purée, pickled carrot, chive emulsion
2022 Avondale Camissa Rosé, Paarl, South Africa

WILD MUSHROOM DUMPLINGS
Shiitake & galangal broth
2019 Villalta Valpolicella Ripasso Superiore, Italy

ROAST CAULIFLOWER SATAY
Coconut, kaffir lime, coriander (GF)
2020 Avondale Jonty's Ducks Pekin White, Paarl, South Africa

ROBATA GRILLED TANDOORI BUTTERNUT SQUASH
Whipped feta, roasted chickpeas, sushi ginger (GF)
2022 Rioja Vega Tempranillo Blanco, Spain

CURRIED BLACK LENTIL DAHL
Aubergine, confit tomato, roasted garlic flatbread
2021 Irvine The Estate Shiraz, Barossa, Australia

STRAWBERRY & SAKURA
Yorkshire strawberry mousse, Sakura granita, fresh strawberries (GF)

RASPBERRY & THAI BASIL
Raspberry layer cake, vanilla ganache, glazed sphere, Thai basil sponge (GF)
Kodakara Sake, Gingershu

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.