

8

AT EIGHTYEIGHT 8 COURSE TASTING MENU

£88.00 PER PERSON | WINE FLIGHT £50.00 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

GRILLED DIVER KING SCALLOPS
Smoked seaweed butter sauce, XO, samphire, furikake (GF)
2022 Bernon Bodegas Aquitania Albariño, Rias Baixas, Spain

ROAST CAULIFLOWER SATAY
Coconut, kaffir lime, coriander (GF, DF, VE)
2021 Chardonnay Riverstone J. Lohr, USA

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

FIVE SPICED HONEY GLAZED DUCK BREAST
Confit duck leg, miso caramelised onion, wild garlic (DF)
2018 Suertes Del Marques '7 Fuentes, Spain

STRAWBERRY SAKURA
Iced strawberry parfait, strawberry sorbet, sakura milk foam (GF)

GRAND CRU KALINGO CHOCOLATE
65% chocolate, Milk Oolong, muscovado, kaya
N.V. Kodakara Sake, Ginger Infused



VEGAN 8 COURSE TASTING MENU

£88.00 PER PERSON | WINE FLIGHT £70.00 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
2021 Pardon & Fils, Beaujolais Village, France

WILD MUSHROOM DUMPLINGS
Shiitake & galangal broth
2013 Jonty's Ducks Syrah Cabernet, South Africa

ROAST CAULIFLOWER SATAY
Coconut, kaffir lime, coriander (GF)
2021 Chardonnay Riverstone J. Lohr, USA

ROBATA GRILLED TANDOORI CARROT
Whipped feta, spiced quinoa, sushi ginger (GF)
2020 Dopff & Irion Gewurztraminer, Grand Cru Sporen, France

CURRIED BLACK LENTIL DAHL
Aubergine, confit tomato, roasted garlic flatbread
2014 Kuki Pinot Noir, New Zealand

STRAWBERRY SAKURA
Iced strawberry parfait, strawberry sorbet, sakura milk foam (GF)

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

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.