



# EIGHTYEIGHT

BAR & RESTAURANT

## À LA CARTE MENU

### SNACKS

#### EDAMAME £6

Chilli & garlic *or* smoked salt *or* soy  
& wasabi (GF, VE)

#### VEGETABLE TEMPURA £10

Spiced tempura sauce (VE)

#### GOCHUJANG & MAPLE GLAZED

#### CHICKEN WINGS £12.50

Spring onion, garlic sesame (DF)

### SMALL PLATES

#### LOBSTER & KING PRAWN DUMPLINGS £24

Sweetcorn, fragrant shellfish bisque, Thai basil

#### WARRENDALE WAGYU BEEF TATAKI £23.50

Charred pickled gem lettuce, kimchi emulsion, wild rice (DF)

#### TIKKA SPICED SCALLOPS £22.50

Crispy shallot, masala sauce, garlic chive (GF)

#### WILD MUSHROOM DUMPLINGS £15.50

Shiitake & galangal broth (VE)

#### THIRKLEBY DUCK PANCAKES (FOR TWO) £36

Confit duck leg, cucumber, hoisin, pancakes (DF)

#### CRISPY SWEET & SOUR

#### PORK BELLY £17.50

Kohlrabi & apple slaw, smoked garlic mayonnaise (DF)

#### ROBATA GRILLED TANDOORI

#### BUTTERNUT SQUASH £13.50

Whipped feta, roasted chickpeas, sushi ginger (GF, VE)

#### KIMCHI FRITTERS £13.50

Spiced carrot purée, pickled carrot, chive emulsion (VE)

#### BAO £16

Teriyaki braised beef *or* Karaage chicken *or* Kimchi fritter (V)

Served with pickled cucumber, sriracha mayonnaise & coriander

### LARGE PLATES

#### LOIN OF VENISON £42.50

Miso Jerusalem artichoke, spiced plum, napa cabbage (DF, GF)

#### ROAST CAULIFLOWER SATAY £26.50

Coconut, kaffir lime, coriander (GF, VE)

#### ROBATA GRILLED CHAR SIU CHICKEN £32.50

Hispi cabbage, mango ketchup, black sesame (DF)

#### FILLET OF HALIBUT £38

Laksa soup, courgette, red pepper, brown shrimp (DF, GF)

#### SOY, ORANGE & GINGER GLAZED

#### DUCK BREAST £37.50

Crispy leg wonton, shiitake mushroom, spring onion (DF)

#### GOCHUGARU SPICED MONKFISH £36

Thai red curry sauce, Whitby crab korokke, pak choi

#### DRY AGED YORKSHIRE BEEF FILLET £43.50

Massaman curry, beef fat potato,  
braised featherblade, cavolo nero (DF, GF)

#### CURRIED BLACK LENTIL DAHL £27.50

Aubergine, confit tomato, roasted garlic flatbread (VE)

#### ROBATA GRILLED SALT AGED CÔTE DE BOEUF (16oz FOR TWO) £98

Smoked kimchi butter, miso & seaweed roasted new potatoes,

Tenderstem broccoli, Asian slaw, honey & soy jus

Some of our large plates have recommended sides. Please ask your server for the recommendations.

### SIDES

XO fried rice (DF, GF) £7 | Steamed rice (GF, VE) £6

Stir fried udon noodles, chilli & garlic oil (VE) £7

Korean fried cauliflower, chive mayonnaise (VE) £7

Tenderstem broccoli, smoked garlic & sesame dressing (GF, VE) £7

Asian slaw, nam jim (GF, VE) £6

Roasted new potatoes, miso & seaweed butter (GF, VE) £7

### DESSERTS

#### BLACK SESAME & RASPBERRY TART £15.50

Black sesame sponge, raspberry confit,  
fresh raspberries

#### GRAND CRU CHOCOLATE & HŌJICHA TEA £16

Layered cake, glazed chocolate ganache,  
hōjicha ice cream

#### MATCHA & MANGO CREPE SOUFFLÉ £15.50

Warm coconut cream, coconut ice cream

#### ICE CREAM SELECTION £12.50 (GF, V)

Chocolate & miso | Vanilla | Sri Lankan coconut

#### PLUM, YUZU & GINGER £16

Red plum & amatika crèmeux, plum & yuzu sorbet,  
umeshu gel (GF, VE)

#### SORBET SELECTION £12.50 (GF, VE)

Lemongrass | Pineapple & star anise | Exotic fruit

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

Please speak to a member of staff to advise of any dietary needs or to request caloric information.

A discretionary 12.5% service charge will be added to your bill.