



EIGHTYEIGHT

BAR & RESTAURANT

DINE & UNWIND

SMALL PLATES

THIRKLEBY DUCK PANCAKES (FOR TWO)

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

WILD MUSHROOM DUMPLINGS

Shiitake & galangal broth (VE)

ROBATA GRILLED TANDOORI BUTTERNUT SQUASH

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

CRISPY SWEET & SOUR PORK BELLY

Kohlrabi & apple slaw, smoked garlic mayonnaise (DF)

KIMCHI FRITTERS

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

BAO

Teriyaki braised beef **or** Karaage chicken **or** Kimchi fritter (V)
Served with pickled cucumber, sriracha mayonnaise & coriander

LARGE PLATES

LOIN OF VENISON

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

ROAST CAULIFLOWER SATAY

Coconut, kaffir lime, coriander (GF, VE)

ROBATA GRILLED CHAR SIU CHICKEN

Hispi cabbage, mango ketchup, black sesame (DF)

GOCHUGARU SPICED MONKFISH

Thai red curry sauce, Whitby crab korokke, pak choi

SOY, ORANGE & GINGER GLAZED DUCK BREAST

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

CURRIED BLACK LENTIL DAHL

Aubergine, confit tomato, roasted garlic flatbread (VE)

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

SIDES

XO fried rice (DF, GF) | Steamed rice (GF, VE)

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

Korean fried cauliflower, chive mayonnaise (VE)

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

Asian slaw, nam jim (GF, VE)

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

DESSERTS

BLACK SESAME & RASPBERRY TART

Black sesame sponge, raspberry confit, fresh raspberries

GRAND CRU CHOCOLATE & HÖJICHA TEA

Layered cake, glazed chocolate ganache, hōjicha ice cream

MATCHA & MANGO CREPE SOUFFLÉ

Warm coconut cream, coconut ice cream

ICE CREAM SELECTION (GF, V)

Chocolate & miso | Vanilla | Sri Lankan coconut

PLUM, YUZU & GINGER

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

SORBET SELECTION (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.



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DRINKS

WHITE WINE

TALISMAN GRÜNER VELTLINER, HUNGARY | 175ml

RED WINE

EL PICADOR, MERLOT, CHILE | 175ml

ROSÉ WINE

CHÂTEAU TERREBONNE, CÔTES DE PROVENCE,
FRANCE | 175ml

SAKE

KONISHI SILVER | 50ml

SPIRITS

VODKA
KETEL ONE | 50ml

GIN
ROKU | 50ml

RUM
ABELHA CACHACA | 50ml

COGNAC
HENNESSY VS | 50ml

WHISKEY
HIBIKI | 50ml

COCKTAILS

AMARETTO SOUR
DISARONNO, ANGOSTURA, LEMON, SUGAR

SIDECAR
COGNAC, LEMON, COINTREAU

TOMMY'S MARGARITA
AÑEJO TEQUILA, LIME, AGAVE

TOM COLLINS
ROKU GIN, LEMON, SUGAR, SODA

FRENCH MARTINI
HAKU VODKA, PINEAPPLE JUICE, CHAMBORD

LYCHEE MARTINI
KWAI FEH, TANQUERAY SEVILLE, DRY VERMOUTH,
APEROL, LYCHEE SYRUP

NEW YORK SOUR
BOURBON, LEMON, SUGAR, ANGOSTURA,
RED WINE

ZOMBIE
WHITE, DARK, GOLD, SPICED, OVERPROOF RUM,
VELVET FALERNUM, PINEAPPLE, GRAPEFRUIT

ESPRESSO MARTINI
HAKU VODKA, MR. BLACK, ESPRESSO, SUGAR

RUM OLD FASHIONED
DIPLOMATICO RUM, CHOCOLATE BITTERS, SUGAR

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