



# 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 & HŌJICHA 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

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TALISMAN GRÜNER VELTLINER, HUNGARY | 175ml

### RED WINE

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EL PICADOR, MERLOT, CHILE | 175ml

### ROSÉ WINE

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CHÂTEAU TERREBONNE, CÔTES DE PROVENCE,  
FRANCE | 175ml

### SAKE

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KONISHI SILVER | 50ml

### SPIRITS

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VODKA  
KETEL ONE | 50ml

GIN  
ROKU | 50ml

RUM  
ABELHA CACHACA | 50ml

COGNAC  
HENNESSY VS | 50ml

WHISKEY  
HIBIKI | 50ml

### COCKTAILS

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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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