

# 8

## AT EIGHTYEIGHT

### 8 COURSE TASTING MENU

£65 PER PERSON | LAST ORDERS AT 9PM

#### ROYAL ASIAN CONSOMMÉ

Poached chicken, shitake, Asian greens, summer truffle

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#### TATAKI OF DRY AGED YORKSHIRE BEEF

Truffle ponzu, charred spring onion, shiso leaves, summer truffle

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#### PORK BELLY BAO

Glazed local pork belly, hoi-sin, cucumber pickles

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#### KRONO GRILLED FILLET OF HALIBUT

White curry sauce, Asian style lentil dhal, pak choi

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#### KOREAN FRIED CAULIFLOWER

(2021)

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#### BBQ YORKSHIRE DUCK BREAST

5 spice duck spring roll, pak choi, preserved cherries, spiced sauce

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#### LYCHEE SORBET, HIBISCUS

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#### COCONUT & MANGO 'STICKY RICE'

Chilled coconut rice pudding, mango confit



## VEGAN 8 COURSE TASTING MENU

#### VEGETABLE TEMPURA

Spice tempura sauce

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#### CHILLI AND SESAME CRUSTED TOFU

Pickled radish, flame charred padron peppers, teriyaki sauce

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#### TEA SMOKED CROWN PRINCE PUMPKIN DUMPLING

Toasted seed oil, puree, crispy roasted seeds

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#### CHARGRILLED ASPARAGUS

Maitaki mushroom with soy, summer truffle

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#### KOREAN FRIED CAULIFLOWER

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#### TOFU CLAY-POT

Tofu, shitake and aubergine in black bean sauce, crispy onion and chilli

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#### LYCHEE SORBET, HIBISCUS

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#### GRILLED PINEAPPLE & COCONUT

Charcoal grilled pineapple, coconut espuma