

8

AT

EIGHTYEIGHT

£60 PER PERSON

8 COURSE TASTING MENU



RAW TUNA

Chilli oil, yuzu custard,
seaweed cracker

TSUKUNE

Minced chicken skewer,
confit egg yolk, shichimi

SMOKED SHITAKE DUMPLING

Aged soy & rice vinegar

KOREAN FRIED CAULIFLOWER

SALMON

Pickled radish, aged mirin

FIVE SPICE YORKSHIRE DUCK BREAST

Pak choi, Asian pear, spring roll,
Szechuan sauce
Served with rice & miso soup

PINEAPPLE, GINGER & THAI BASIL

YUZU MERINGUE PIE



*Allergens & Dietaries: GF - Gluten Free | V - Vegetarian | VE - Vegan. Please
speak to a member of staff to advise of any dietary needs. A discretionary
12.5% service charge will be added to your bill.*

8

AT

EIGHTYEIGHT

VEGAN MENU

£60 PER PERSON

8 COURSE TASTING MENU



BEETROOT LAAB SALAD
Toasted rice, rice paper cracker

GRILLED AUBERGINE
Mapo tofu, sancho pepper, coriander

SMOKED SHITAKE DUMPLING
Aged soy & rice vinegar

KOREAN FRIED CAULIFLOWER

SOBA NOODLES
Mushroom dashi, kakiage, shiso oil

CHARRED CELERIAC
Burnt apple miso, pickled nashi
Served with rice & miso soup

PINEAPPLE, GINGER & THAI BASIL

STRAWBERRY SORBET & MERINGUE
Cherry blossom, puffed tapioca



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