



EIGHTYEIGHT

BAR & RESTAURANT

SNACKS



EDAMAME £5

House shichimi powder, smoked salt or soy (VE)

SMALL PLATES



RAW TUNA £14

Chilli oil, yuzu custard, seaweed cracker (GF)

PORK BELLY BAO £9

Salt plum, crackling, pickled cucumber

GRILLED MACKEREL BAO £10

Nanbanzuke vegetables

PORK WONTONS £8.50

Chilli oil

SMOKED SHITAKE DUMPLINGS £7

Aged soy & rice vinegar (VE)

SCALLOPS £19.50

Pomelo, chilli, Thai basil oil, coriander (GF)

TSUKUNE £11.50

Minced chicken skewer, confit egg yolk, shichimi (GF)

KONRO GRILLED BUTTERNUT SQUASH £8.50

Mapo tofu, sancho pepper, coriander (VE)

HOT AND SOUR SOUP £8.50

"Szechuan style"

LARGE PLATES



DUCK PANCAKES £25.50

Confit leg, cucumber, smoked hoisin

LOCAL SHOOT PHEASANT £27.50

Breast cooked over coals, sweetcorn, mushrooms, soy butter sauce

IBERICO PORK PLUMA £25.50

Spring onion, kimchi apples, ssam jang

LIONS HEAD CHAICAO £31.50

Braised beef cheek, water chestnut, ginger, crown prince pumpkin, braising juice with spring onion (GF)

CHARRED CELERIAC £19.50

Burnt apple miso, pickled nashi (VE/GF)

UDON NOODLES £19.50

Katsu Curry, shitake mushroom, pickled ginger (VE)

PAN FRIED HALIBUT £25.00

White curry, lime leaf oil, fried seaweed (GF)

FILLET OF SILVER BREAM £23.50

Steamed in banana leaf with aromatics, Sambal matah (GF)



SIDES



£5 each

XO & CORIANDER FRIED RICE (GF)

HAINANESE GINGER & SOY RICE, CRISP CHICKEN SKIN (GF)

TENDERSTEM BROCCOLI, BLACK GARLIC, SZECHUAN OIL (VE/GF)

KIMCHI (VE/GF)

KOREAN FRIED CAULIFLOWER (VE)

MISO SOUP (VE/GF)

WAKAME, TOFU, SESAME

BEETROOT, NAM JIM DRESSING, MINT, CORIANDER, PEANUTS
(VE/GF)

DESSERTS



LUCKY PEACH £10.50

Raspberry, vanilla cream (GF)

DARK CHOCOLATE MOUSSE £10.50

Sesame, mugicha ice cream

raspberry "furikake"

WHITE CHOCOLATE PANNA COTTA £10.50

Miso, strawberry, hazlenuts

YUZU MERINGUE PIE £11

Yuzu cream, meringue

ICE CREAM & SORBET SELECTION £8.95

