



EIGHTYEIGHT

BAR & RESTAURANT

PRE-OPENING TERRACE MENU

SNACKS

EDAMAME £5

House shichimi powder, smoked salt or soy (VE)

SEAWEED CRACKERS £5

SMALL PLATES

GRILLED SCALLOPS £19.50

Thai red curry sauce, crisp potato,
Thai basil oil (GF)

PORK BELLY BAO £10

Salt plum, crackling, pickled cucumber

TEMPURA COD CHEEKS £12

Shiso tartare

DUCK PANCAKES FOR TWO £24

Confit duck leg, cucumber, smoked
hoisin, pancakes

KOREAN FRIED CAULIFLOWER £8

Chive aioli

BREAM CEVICHE £13.50

Charred cucumber, katsuboshi oil, tomato
ponzu, nori crackers

LARGE PLATES

SEA BASS STEAMED IN BANANA LEAF £28

Sambal, coriander

ROBATA HERB-FED CHICKEN BREAST £28

White curry sauce, lime leaf oil, pickled chilli,
Thai basil

ASIAN GREENS, TOFU & SHIITAKE
MUSHROOM STIR FRY £21

Soy and smoked garlic sauce (VE)

SLOW BRAISED RARE BREED PORK £26

Tokyo turnip, curried greens, chilli oil

MISO GLAZED SEA TROUT £28

Sesame greens, crispy fried potato,
nori butter shrimp

SIDES £5 each

XO FRIED RICE | TENDERSTEM BROCCOLI | ASIAN SLAW, CRISP NOODLES (VE)

DESSERTS

CHOCOLATE & SOBACHA CAKE £12

Dark chocolate sponge, roasted caramelised
hazelnuts, whipped sobacha cream,
caramelised buckwheat

GRILLED PINEAPPLE & COCONUT £10

Marinated charcoal grilled pineapple,
coconut espuma & sorbet (VE, GF)

SELECTION OF ICE CREAMS (V, GF)

£9.50 each

Vanilla | Black Sesame | Pistachio

SELECTION OF SORBETS (VE, GF)

£9.50 each

Yorkshire Rhubarb | Coconut | Mango

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

