

# 8

## AT EIGHTYEIGHT

### 8 COURSE TASTING MENU

£70 PER PERSON | LAST ORDERS AT 9PM



#### NORI TARTLET

Heritage tomato, ponzu, black garlic (VE, GF, DF)



#### ROBATA GRILLED DIVER SCALLOP

Red dulse & nori beurre blanc, lardo, sea herbs (GF)



#### ROAST CAULIFLOWER SATAY

Coconut, kaffir lime, coriander (VE, GF, DF)



#### TERIYAKI GLAZED THIRKLEBY DUCK BREAST

Umeboshi plum, sea lettuce, radish (GF, DF)



#### FILLET OF COD

Fragrant Thai red curry sauce, courgette, furikake, Thai basil (GF)



#### DRY AGED YORKSHIRE BEEF FILLET & SOY BRAISED SHORT RIB

Black bean, smoked leek, wild garlic (GF, DF)



#### VANILLA POACHED PINEAPPLE

Lemongrass, mint (V, GF)



#### MANGO CHEESECAKE

Cream cheese, mango confit, matcha biscuit



## VEGAN 8 COURSE TASTING MENU



#### NORI TARTLET

Heritage tomato, ponzu, black garlic (GF)



#### WILD MUSHROOM DUMPLINGS

Golden miso broth, spring onion



#### ROAST CAULIFLOWER SATAY

Coconut, kaffir lime, coriander (GF)



#### TERIYAKI GLAZED AUBERGINE

Umeboshi plum, sea lettuce, radish (GF)



#### CHARGRILLED JERSEY ROYAL POTATO

Asparagus, wakame ketchup, tofu cream (GF)



#### BRAISED CELERIAC IN MASTER STOCK

Hispi cabbage, chilli miso jam, seaweed (GF)



#### VANILLA POACHED PINEAPPLE

Lemongrass, mint (GF)



#### BLACK SESAME & PASSIONFRUIT

Liquid passionfruit, passionfruit crèmeux, black sesame mousse (GF)

**TAILORED DRINKS PAIRING £50 PER PERSON ~**

A variety of six carefully selected drinks, sure to enhance the EightyEight experience