



EIGHTY EIGHT

BAR & RESTAURANT

À LA CARTE MENU

SNACKS

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| EDAMAME £6.00
Chilli & garlic <i>or</i> smoked salt <i>or</i> soy
& wasabi (GF, DF, VE) | VEGETABLE TEMPURA £10.00
Spiced tempura sauce (DF, VE) | GOCHUJANG & MAPLE GLAZED CHICKEN WINGS £12.50
Spring onion, garlic sesame (DF) |
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SMALL PLATES

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| LOBSTER & KING PRAWN DUMPLINGS £24.00
Charred sweetcorn, fragrant shellfish bisque, Thai basil | WARRENDALE WAGYU BEEF TATAKI £23.50
Charred pickled gem lettuce, kimchi emulsion, wild rice (DF) |
| GRILLED DIVER KING SCALLOPS £22.50
Smoked seaweed butter sauce, XO, samphire, furikake (GF) | WILD MUSHROOM DUMPLINGS £15.50
Shiitake & galangal broth (DF, VE) |
| THIRKLEBY DUCK PANCAKES (FOR TWO) £36.00
Confit duck leg, cucumber, hoisin, pancakes (DF) | TAMARIND & CHILLI GLAZED PORK BELLY £17.50
Apple & tahini ketchup, Asian slaw, Nam jim (GF, DF) |
| ROBATA GRILLED TANDOORI CARROT £13.50
Whipped feta, spiced quinoa, sushi ginger (GF, DF, VE) | KIMCHI FRITTERS £13.50
Leek & wasabi purée, baby leek, chive emulsion (DF, VE) |
| BAO £16.00
Sticky braised pork belly <i>or</i> Karaage chicken <i>or</i> Kimchi fritter (V)
Served with pickled cucumber, sriracha mayonnaise & coriander | |

LARGE PLATES

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| KOREAN STYLE LAMB CUTLETS £42.50
Sticky lamb breast, vermicelli noodle salad, citrus
& soy dressing (DF) | ROAST CAULIFLOWER SATAY £26.50
Coconut, kaffir lime, coriander (GF, DF, VE) |
| ROBATA GRILLED CHAR SIU CHICKEN £32.50
Hispi cabbage, mango ketchup, black sesame (DF) | FILLET OF HALIBUT £38.00
Laksa soup, courgette, red pepper, brown shrimp (GF, DF) |
| FIVE SPICED HONEY GLAZED DUCK BREAST £37.50
Confit duck leg, miso caramelised onion, wild garlic (DF) | GOCHUGARU SPICED MONKFISH £36.00
Thai red curry sauce, Whitby crab korokke, pak choi |
| DRY AGED YORKSHIRE BEEF FILLET £43.50
Kecap manis braised featherblade, maitake mushroom,
cavolo nero, Szechuan (GF, DF) | CURRIED BLACK LENTIL DAHL £27.50
Aubergine, confit tomato, roasted garlic flatbread (DF, VE) |
| ROBATA GRILLED SALT AGED CÔTE DE BOEUF (16oz FOR TWO) £98.00
Smoked kimchi butter, curried roasted new potatoes, Tenderstem broccoli, Asian
slaw, honey & soy jus (DF) | |

Some of our large plates have recommended sides. Please ask your server for the recommendations.

SIDES

- XO fried rice (GF, DF) £7.00 | Steamed rice (GF, DF, VE) £6.00
Stir fried udon noodles, chilli & garlic oil (DF, VE) £7.00
Korean fried cauliflower, chive mayonnaise (DF, VE) £7.00
Tenderstem broccoli, smoked garlic & sesame dressing (GF, DF, VE) £7.00
Asian slaw, nam jim (GF, DF, VE) £6.00
Roasted new potatoes, curried onion seed butter (GF, VE, DF) £7.00

DESSERTS

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| PAPAYA, LIME & PINEAPPLE £15.50
Whipped lemongrass cream, pineapple & ginger compote,
papaya granita, lime crèmeux (GF) | GRAND CRU KALINGO CHOCOLATE £16.00
65% chocolate, milk oolong, muscovado, kaya |
| STRAWBERRY & MATCHA £15.50
Green tea sponge, Yorkshire strawberries, matcha cream,
hibiscus & strawberry sauce | ICE CREAM SELECTION £12.50 (GF, V)
Chocolate & miso Vanilla Sri Lankan coconut |
| RASPBERRY & THAI BASIL £16.00
Raspberry layer cake, vanilla ganache, glazed sphere,
Thai basil sponge (GF, DF, VE) | SORBET SELECTION £12.50 (GF, VE)
Lemongrass Pineapple & star anise Exotic fruit |

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | DF - DAIRY FREE
Please speak to a member of staff to advise of any dietary needs or to request calorific information.
A discretionary 12.5% service charge will be added to your bill.