



# EIGHTYEIGHT

BAR & RESTAURANT

## DINE & UNWIND

### SMALL PLATES

#### THIRKLEBY DUCK PANCAKES (FOR TWO)

Confit duck leg, cucumber, hoisin, pancakes (DF)

#### WILD MUSHROOM DUMPLINGS

Shiitake & galangal broth (DF, VE)

#### ROBATA GRILLED TANDOORI CARROT

Whipped feta, spiced quinoa, sushi ginger (GF, DF, VE)

#### TAMARIND & CHILLI GLAZED PORK BELLY

Apple & tahini ketchup, Asian slaw, Nam jim (GF, DF)

#### KIMCHI FRITTERS

Leek & wasabi purée, baby leek, chive emulsion (DF, VE)

#### BAO

Sticky braised pork belly **or** Karaage chicken **or** Kimchi fritter (V)  
Served with pickled cucumber, sriracha mayonnaise & coriander

### LARGE PLATES

#### KOREAN STYLE LAMB CUTLETS

Sticky lamb breast, vermicelli noodle salad, citrus  
& soy dressing (DF)

#### ROAST CAULIFLOWER SATAY

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

#### ROBATA GRILLED CHAR SIU CHICKEN

Hispi cabbage, mango ketchup, black sesame (DF)

#### GOCHUGARU SPICED MONKFISH

Thai red curry sauce, Whitby crab korokke, pak choi

#### FIVE SPICED HONEY GLAZED DUCK BREAST

Confit duck leg, miso caramelised onion, wild garlic (DF)

#### CURRIED BLACK LENTIL DAHL

Aubergine, confit tomato, roasted garlic flatbread (DF, VE)

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

### SIDES

XO fried rice (GF, DF) | Steamed rice (GF, DF, VE)

Stir fried udon noodles, chilli & garlic oil (DF, VE)

Korean fried cauliflower, chive mayonnaise (DF, VE)

Tenderstem broccoli, smoked garlic & sesame dressing (GF, DF, VE)

Asian slaw, nam jim (GF, DF, VE)

Roasted new potatoes, curried onion seed butter (GF, VE, DF)

### DESSERTS

#### PAPAYA, LIME & PINEAPPLE

Whipped lemongrass cream, pineapple & ginger compote,  
papaya granita, lime crèmeux (GF)

#### GRAND CRU KALINGO CHOCOLATE

65% chocolate, milk oolong, muscovado, kaya

#### STRAWBERRY & MATCHA

Green tea sponge, Yorkshire strawberries, matcha cream,  
hibiscus & strawberry sauce

#### ICE CREAM SELECTION

Chocolate & miso | Vanilla | Sri Lankan coconut

#### RASPBERRY & THAI BASIL

Raspberry layer cake, vanilla ganache, glazed sphere,  
Thai basil sponge (GF, DF, VE)

#### SORBET SELECTION

Lemongrass | Pineapple & star anise | Exotic fruit



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## DRINKS

### WHITE WINE

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TALISMAN GRÜNER VELTLINER, HUNGARY | 175ml

### RED WINE

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EL PICADOR, MERLOT, CHILE | 175ml

### ROSÉ WINE

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CHÂTEAU TERREBONNE, CÔTES DE PROVENCE,  
FRANCE | 175ml

### SAKE

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KONISHI SILVER | 50ml

### SPIRITS

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VODKA  
KETEL ONE | 50ml

GIN  
ROKU | 50ml

RUM  
ABELHA CACHACA | 50ml

COGNAC  
HENNESSY VS | 50ml

WHISKEY  
HIBIKI | 50ml

### COCKTAILS

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AMARETTO SOUR  
DISARONNO, ANGOSTURA, LEMON, SUGAR

SIDECAR  
COGNAC, LEMON, COINTREAU

TOMMY'S MARGARITA  
AÑEJO TEQUILA, LIME, AGAVE

TOM COLLINS  
ROKU GIN, LEMON, SUGAR, SODA

FRENCH MARTINI  
HAKU VODKA, PINEAPPLE JUICE, CHAMBORD

LYCHEE MARTINI  
KWAI FEH, TANQUERAY SEVILLE, DRY VERMOUTH,  
APEROL, LYCHEE SYRUP

NEW YORK SOUR  
BOURBON, LEMON, SUGAR, ANGOSTURA,  
RED WINE

ZOMBIE  
WHITE, DARK, GOLD, SPICED, OVERPROOF RUM,  
VELVET FALERNUM, PINEAPPLE, GRAPEFRUIT

ESPRESSO MARTINI  
HAKU VODKA, MR. BLACK, ESPRESSO, SUGAR

RUM OLD FASHIONED  
DIPLOMATICO RUM, CHOCOLATE BITTERS, SUGAR

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.