

8

AT EIGHTYEIGHT

8 COURSE TASTING MENU

£88.00 PER PERSON | LAST ORDERS AT 21:00

AROMATIC CHICKEN TEA
Crispy wonton, yuzu, sorrel (DF)

WARRENDALE WAGYU BEEF TATAKI
Vermicelli noodle, Asian pickles, teriyaki (GF, DF)

GRILLED DIVER KING SCALLOPS
Smoked turnip purée, Granny Smith apple, XO dressing (GF)

ROAST CAULIFLOWER SATAY
Coconut, kaffir lime, coriander (GF, DF, VE)

ROASTED POLLOCK KERALAN CURRY
Mussels, sweet potato, chickpea, mint yoghurt (GF)

TAMARIND & PEPPER GLAZED DUCK BREAST
Crispy confit leg, miso artichoke, onion, black garlic (DF)

YUZU & OLIVE
Yuzu ice cream, candied olive, white chocolate

GRAND CRU KALINGO CHOCOLATE
65% chocolate, Milk Oolong, muscovado, kaya



VEGAN 8 COURSE TASTING MENU

£88.00 PER PERSON | LAST ORDERS AT 21:00

THAI RED VEGETABLE SOUP
Crispy wonton, yuzu, sorrel

KIMCHI FRITTERS
Caramelised onion purée, baby leek, chive emulsion

WILD MUSHROOM DUMPLINGS
Shiitake & galangal broth

ROAST CAULIFLOWER SATAY
Coconut, kaffir lime, coriander (GF)

RED MISO GLAZED CARROT
Spiced lentils, pickled ginger, yoghurt (GF)

AUBERGINE MALABAR CURRY
Red onion, confit red pepper, spinach, cashew nut (GF)

GLAZED MANGO MOUSSE
Passionfruit, mikan granita (GF)

COCONUT, JASMINE, AMATIKA
Coconut sponge & praline, glazed jasmine tea crèmeux, coconut sorbet (GF)

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.