

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 FOR £50 PER PERSON

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.