

8

AT EIGHTYEIGHT

8 COURSE TASTING MENU

£88 PER PERSON | LAST ORDERS AT 21:00



TOM KHA GAI

Rice crisp, chilli miso ketchup, sorrel (GF, DF)



WARRENDALE WAGYU BEEF TATAKI

Sesame ponzu, daikon, onion, shiso (DF)



GRILLED DIVER KING SCALLOPS

Smoked kimchi butter sauce, leek, oyster leaf



ROAST CAULIFLOWER SATAY

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



ROBATA GRILLED HALIBUT

Fragrant shellfish bisque, Whitby crab gyoza, pak choi, sea herbs



FIVE SPICED THIRKLEBY DUCK BREAST

Crispy confit leg, celeriac, umeboshi plum (DF)



GLAZED MANGO MOUSSE

Passionfruit, mikan granita (GF)



CARAMELISED WHITE CHOCOLATE & CHERRY

White sesame, tonka



VEGAN 8 COURSE TASTING MENU



HOT & SOUR DASHI

Rice crisp, chilli miso ketchup, sorrel (GF)



CHINESE LEAF, SWEETCORN & TOFU DUMPLINGS

Crispy chilli & garlic oil



KIMCHI FRITTERS

Spiced carrot, sushi ginger, chive emulsion



ROAST CAULIFLOWER SATAY

Coconut, kaffir lime, coriander (GF)



TERIYAKI GLAZED AUBERGINE

Asian slaw, plum, spring onion, Thai dressing (GF)



MISO GLAZED MAITAKE MUSHROOM

Tahini & garlic charred hispi, enoki, pickled walnut ketchup



GLAZED MANGO MOUSSE

Passionfruit, mikan granita (GF)



RASPBERRY & LIME

Lime & raspberry crèmeux, raspberry mousse, lemongrass espuma (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.