



EIGHTY EIGHT

BAR & RESTAURANT

DINE & UNWIND

SMALL PLATES

THIRKLEBY DUCK PANCAKES (FOR TWO)
Confit duck leg, cucumber, hoisin, pancakes (DF)

BAO

A choice of...

Korean fried chicken | Teriyaki pork
Kimchi fritter (V)

Served with Asian pickles, gochujang ketchup

CRISPY SWEET & SOUR PORK BELLY
Kohlrabi & apple slaw, smoked garlic mayonnaise (DF)

TANDOORI CAULIFLOWER
Spiced chickpea, tahini yogurt (GF, VE)

DUMPLINGS

A choice of...

Chicken & kimchi (DF) | Wild mushroom (VE)

Served with chilli garlic oil & coriander

KIMCHI FRITTERS

Spiced carrot purée, pickled carrot, chive emulsion (VE)

KING SCALLOPS

Fragrant shellfish bisque, lemongrass,
smoked roe

LARGE PLATES

HALF ROBATA GRILLED LOBSTER (£10 SUPPLEMENT)
Tempura claw, pak choi, fragrant shellfish bisque

GOCHUJANG & MAPLE GLAZED CHICKEN
Hispi cabbage, mango & chilli ketchup, black sesame (DF)

THAI SPICED HALIBUT
Green curry, king prawn toast, kaffir lime (DF)

THIRKLEBY DUCK BREAST
Five spiced plum, confit leg spring roll, Chinese leaf (DF)

MISO GLAZED KING OYSTER MUSHROOM
Celeriac, nori, shiitake & lemongrass broth (GF, VE)

KERALAN CURRY
Sweet potato, red pepper, spinach, roast garlic flatbread (VE)

SIDES

XO fried rice (DF, GF) | **Steamed rice** (GF, VE) | **Spicy udon noodles** (VE) | **Asian slaw, nam jim** (GF, VE)
Korean fried cauliflower, chive mayonnaise (VE) | **Tenderstem broccoli, gochujang & peanut sauce** (VE)
Roasted new potatoes, smoked garlic & sesame butter (GF, VE)

DESSERTS

YUZU & ALMOND CAKE
Glazed yuzu crèmeux, almond chiffon sponge,
bergamot ice cream, sudachi

**BAKED MATCHA &
WHITE CHOCOLATE FONDANT**
Vanilla ice cream, fresh raspberries, raspberry sauce

SINGLE ORIGIN CHOCOLATE
Mugicha ice cream, smoked sea salt caramel, milk
chocolate sabayon (GF)

EXOTIC FRUITS
Mango & pineapple confit, pandan sponge, lemongrass
mousse (GF, VE)

ICE CREAM & SORBET SELECTION
Chocolate & miso | Vanilla | Sri Lankan coconut
Lemongrass sorbet | Pineapple & star anise sorbet |
Exotic fruit sorbet

Ice cream (GF, V) | Sorbet (GF, VE)

ALLERGENS & DIETARIES: DF - DAIRY FREE | GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN

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.



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DRINKS

WHITE WINE

TALISMAN GRÜNER VELTLINER, HUNGARY | 175ml

RED WINE

EL PICADOR, MERLOT, CHILE | 175ml

ROSÉ WINE

CHÂTEAU TERREBONNE, CÔTES DE PROVENCE,
FRANCE | 175ml

SAKE

KONISHI SILVER | 50ml

SPIRITS

VODKA
KETEL ONE | 50ml

GIN
ROKU | 50ml

RUM
ABELHA CACHAÇA | 50ml

COGNAC
HENNESSY VS | 50ml

WHISKY
HIBIKI | 50ml

COCKTAILS

AMARETTO SOUR
Disaronno, Angostura, Lemon, Sugar

TOMMY'S MARGARITA
Añejo Tequila, Lime, Agave

TOM COLLINS
Roku Gin, Lemon, Sugar, Soda

FRENCH MARTINI
Haku Vodka, Pineapple Juice, Chambord

ZOMBIE
White, Dark, Gold, Spiced, Overproof Rum,
Velvet Falernum, Pineapple, Grapefruit

NEW YORK SOUR
Bourbon, Lemon, Sugar, Angostura, Red Wine

ESPRESSO MARTINI
Haku Vodka, Mr. Black, Espresso, Sugar

RUM OLD FASHIONED
Diplomatico Rum, Chocolate Bitters, Sugar

SIDECAR
Cognac, Lemon, Cointreau

LYCHEE MARTINI
Kwai Feh, Tanqueray Seville, Dry Vermouth, Aperol,
Lychee Syrup

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