



EIGHTY EIGHT

BAR & RESTAURANT

À LA CARTE MENU

TO BEGIN

SNACKS

EDAMAME £8
Chilli & garlic **or** smoked salt **or**
soy & wasabi (GF, VE)

VEGETABLE TEMPURA £12
Spiced tempura sauce (VE)

YAKITORI SALMON £15
Yuzu kosho & soy glaze (DF, GF)

SRIRACHA & HONEY GLAZED CHICKEN WINGS £15
Spring onion, sesame (DF, GF)

SMALL PLATES

CLASSICS

THIRKLEBY DUCK PANCAKES (FOR TWO) £40
Confit duck leg, cucumber, hoisin, pancakes (DF)

BAO
A choice of...
Korean fried chicken **£18** | Teriyaki pork **£18**
Kimchi fritter (V) **£18**

Served with Asian pickles, gochujang ketchup

CRISPY SWEET & SOUR PORK BELLY £20
Kohlrabi & apple slaw, smoked garlic mayonnaise (DF)

DUMPLINGS
A choice of...
Chicken & kimchi (DF) **£18** | Wild mushroom (VE) **£18**
Lobster & king prawn **£26**

Served with chilli garlic oil & coriander

KIMCHI FRITTERS £16
Spiced carrot purée, pickled carrot, chive emulsion (VE)

SEASONAL

CHAR SIU QUAIL £24
Charred cucumber, five spiced plum (DF)

YELLOW FIN TUNA TATAKI £24
Wasabi, daikon, ponzu (DF, GF)

TANDOORI CAULIFLOWER £20
Spiced chickpea, tahini yogurt (GF, VE)

KING SCALLOPS £25
Fragrant shellfish bisque, lemongrass, smoked roe

RED ONION & CARROT KORROKE £17
Gochujang & peanut sauce (VE)

LARGE PLATES

CLASSICS

SIRLOIN OF KAGOSHIMA A5 WAGYU BEEF (130g) £105
Honey & soy jus, Thai chimichurri, yuzu ponzu (DF, GF)

THIRKLEBY DUCK BREAST £40
Five spiced plum, confit leg spring roll,
Chinese leaf (DF)

**GOCHUJANG &
MAPLE GLAZED CHICKEN £35**
Hispi cabbage, mango & chilli ketchup,
black sesame (DF)

HALF ROBATA GRILLED LOBSTER £45
Tempura claw, pak choi, fragrant shellfish bisque

**ROBATA GRILLED SALT AGED
CÔTE DE BOEUF (700g FOR TWO) £100**
Smoked kimchi butter, garlic roasted
new potatoes, Tenderstem broccoli,
Asian slaw, honey & soy jus

SEASONAL

**BLACK PEPPERED DRY AGED
BEEF FILLET £46**
Ox cheek, maitake, soy onion (DF)

KERALAN CURRY £29
Sweet potato, red pepper, spinach,
roast garlic flatbread (VE)

THAI SPICED HALIBUT £38
Green curry, king prawn toast,
kaffir lime (DF)

DOVER SOLE £39
Thai red curry butter, brown shrimp, Asian slaw (GF)

MISO GLAZED KING OYSTER MUSHROOM £30
Celeriac, nori, shiitake & lemongrass broth (GF, VE)

SIDES

XO fried rice (DF, GF) £8 | **Steamed rice (GF, VE) £7** | **Spicy udon noodles (VE) £7** | **Asian slaw, nam jim (GF, VE) £7**
Korean fried cauliflower, chive mayonnaise (VE) £8 | **Tenderstem broccoli, gochujang & peanut sauce (VE) £8**
Roasted new potatoes, smoked garlic & sesame butter (GF, VE) £8

AFTERWARDS

DESSERTS

YUZU & ALMOND CAKE £17
Glazed yuzu crèmeux, almond chiffon sponge,
bergamot ice cream, sudachi

**BAKED MATCHA &
WHITE CHOCOLATE FONDANT £17**
Vanilla ice cream, fresh raspberries, raspberry sauce

SINGLE ORIGIN CHOCOLATE £18
Mugicha ice cream, smoked sea salt caramel, milk
chocolate sabayon (GF)

EXOTIC FRUITS £17
Mango & pineapple confit, pandan sponge, lemongrass
mousse (GF, VE)

ICE CREAM & SORBET SELECTION £15
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 caloric information.
A discretionary 12.5% service charge will be added to your bill.