



# EIGHT EIGHT

BAR & RESTAURANT

## À LA CARTE MENU

### TO BEGIN

#### SNACKS

EDAMAME £10	VEGETABLE TEMPURA £14	CHILLI KING PRAWN SKEWER £16
Chilli & garlic <b>or</b> smoked salt <b>or</b> soy & wasabi (GF, VE)	Spiced tempura sauce (VE)	Yuzu (DF, GF)
	KOREAN BBQ PORK RIBS £17	
	Crackling (DF)	

#### SMALL PLATES

##### CLASSICS

BAO A choice of... Karage chicken £20   Teriyaki pork £20 Kimchi fritter (V) £20	THIRKLEBY DUCK PANCAKES (FOR TWO) £42 Confit duck leg, cucumber, hoisin, pancakes (DF)	DUMPLINGS A choice of... Chicken & kimchi (DF) £20   Wild mushroom (VE) £20 Lobster & king prawn £28
Served with Asian pickles, gochujang ketchup		Served with chilli garlic oil & coriander
CRISPY SWEET & SOUR PORK BELLY £22 Kohlrabi & apple slaw, smoked garlic mayonnaise (DF)		KIMCHI FRITTERS £18 Spiced carrot purée, pickled carrot, chive emulsion (VE)
NORI CURED SALMON £22 Fennel, cucumber, wasabi (DF, GF)		

##### SEASONAL

VENISON CARPACCIO £24 Shiso pickled onion, wasabi mayonnaise (DF)	ROBATA GRILLED SQUID £25 Asian slaw, yuzu (DF, GF)	SATAY CAULIFLOWER £18 Soy roasted almond, lime (GF, VE)
KING SCALLOPS £27 Fragrant shellfish bisque, lemongrass, smoked roe (GF)		BBC CELESTRIAC SWEET & SOUR £19 Maitake mushroom, apple, radicchio (GF, VE)

#### LARGE PLATES

##### CLASSICS

BLACK PEPPERED DRY AGED BEEF FILLET £48 Ox cheek, Roscoff onion, miso (DF)	THIRKLEBY DUCK BREAST £44 Massaman curry, butternut squash, cashew (DF)	ROBATA GRILLED LOBSTER £45 half / £75 whole Tempura claw, pak choi, fragrant shellfish bisque
GOCHUJANG & MAPLE GLAZED CHICKEN £37 Hispi cabbage, mango & chilli ketchup, black sesame (DF)		ROBATA GRILLED SALT AGED SIRLOIN ON THE BONE FOR TWO (700g) £102 (Optional 'SURF AND TURF' with whole lobster FOR TWO £160) Smoked kimchi butter, garlic roasted new potatoes, Tenderstem broccoli, Asian slaw, honey & soy jus

##### SEASONAL

SIRLOIN OF KAGOSHIMA A5 WAGYU BEEF (130g) £102 Honey & soy jus, Thai chimichurri, yuzu ponzo (DF, GF)	KERALAN CURRY £31 Sweet potato, red pepper, spinach, roast garlic flatbread (GF, VE)	THAI SPICED HALIBUT £42 Green curry, king prawn toast, kaffir lime (DF)
SEA BASS £39 Choi sum, teriyaki, sesame (DF, GF)		BRAISED HISPI CABBAGE £29 Sesame, soy, chilli (V)

#### SIDES

XO fried rice (DF, GF) £9 | Steamed rice (GF, VE) £8 | Spicy udon noodles (VE) £8 | Asian slaw, nam jim (GF, VE) £8  
Korean fried cauliflower, chive mayonnaise (VE) £9 | Tenderstem broccoli, gochujang & cashew sauce (VE) £9  
Roasted new potatoes, smoked garlic & sesame butter (GF, VE) £9

#### AFTERWARDS

##### DESSERTS

70% SINGLE ORIGIN CHOCOLATE £19 Roasted koji ice cream, crunchy rice pearls, brown butter & miso sauce	COCONUT & MANGO STICKY RICE £18 Perfumed jasmine rice with coconut cream, coconut espuma, mango compote & fresh coconut shavings (GF, VE)
PINEAPPLE & KAFFIR LIME SAKE BABA £18 Glazed sake baba, yuzu & kaffir lime confit, whipped mint & silken tofu, grilled pineapple	MATCHA WHITE CHOCOLATE CRÈME BRÛLÉE £17 Raspberry & lemongrass sorbet, matcha shortbread, fresh raspberries
OKINAWA BLACK SUGAR APPLE TART TATIN £18 Black sugar glazed butter-spiced apples, caramelised puff pastry, star anise & ginger ice cream, hojicha espuma, crispy buckwheat	ICE CREAM & SORBET SELECTION £16 (3 scoops) Ice cream (GF, V): Kaffir lime   Black sesame   Vanilla Sorbet (GF, VE): Mango   Raspberry & lychee   Coconut

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.