



EIGHTYEIGHT

BAR & RESTAURANT

NEW YEAR'S EVE

AT BAR & RESTAURANT EIGHTYEIGHT



TOM YUM

Seaweed rice crisp, yuzu (GF, VE)



CHAR SIU DUCK BREAST

Pickled cucumber, plum (DF)

ROASTED SCALLOP

Celeriac, apple, caviar (DF, GF)

SHIITAKE MUSHROOM GYOZA

Pickled mushroom, coriander, shiitake broth (GF, VE)



DRY AGED YORKSHIRE BEEF FILLET

Beef cheek, miso glazed onion, soy & honey jus (DF, GF)

FILLET OF TURBOT

Confit pepper, samphire, smoked kimchi beurre blanc (DF*, GF)

SPICED LENTIL DAHL

Kale, braised & spiced carrot purée (GF, VE)



MINI CHERRY & YUZU PAVLOVA



SINGLE ORIGIN CHOCOLATE TACO '2026'

Milk chocolate crèmeux, bergamot curd & jelly, tonka sablé



TEA, COFFEE & PETIT FOURS

FIVE-COURSE MENU

NON-RESIDENTS - £195 PER PERSON

INCLUDED WITHIN THE PACKAGE FOR NEW YEAR HOUSE PARTY RESIDENTS

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
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.