

At Grill 88, fire meets finesse. Michelin-trained Chef Luis Campos curates the world's finest cuts, grilled over charcoal with quiet precision.
Every dish reflects a belief in simplicity, provenance, and the honest craft of flame.

Welcome to Grill 88.

OYSTERS & PREMIUM CAVIAR

Caviar Service with Buttery Paratha, Clotted Cream and Lemon

- Imperial Oscietra 30g/50g £100/£140
- Royal Beluga 30g/50g £180/£220

Scottish Cumbrae Oysters No.3 £5 EACH

- Raw with Mignonette and Horseradish
- Gratin with Garlic Butter and Gruyère

ENTREE

Mullard Duck Mousse with Nashi Pear, Pickled Rhubarb and Mustard Seeds £26

Hendricks Lamb Tartare with Saffron, Black Garlic roll, Harissa Aioli and Preserved Lemon £28

House Sausage - Nordic Red Shrimp & Iberian Pork, Piquillo Sauce, French Radish £24

Tuna Sashimi with Avocado, Nori, Satay & Brown Rice Vinegar £30

Tiger Prawn with Mandarin Bisque and Charred Leek Oil £22

Spanish Sardines with Padron Peppers and Lemon Olive Oil £20

Peking Duck Dumpling with Kung Pao Sauce, Soy Beans and Spring Onion £28

Chicory & Blue Cheese Salad with Pear, Roquefort and Candied Walnuts £20

FISH AND MAINS

Josper Grilled Fish of the Day with Brown Butter Lemon and Herbs £MP

Biltmore Lobster Linguini with Lobster Bisque, Sea Herbs and Finger Lime £55

Miso Baked Celeriac with Mushroom Dashi, Puff Potato and Shallot Petals £30

SIGNATURE LARGE CUTS

Designed to share. Served with Duck Fat Potatoes and Seasonal Greens.

Applewood-Braised Thor Hammer with Red Wine Jus £100

1.5kg Westholme Wagyu Tomahawk £195

FROM THE GRILL

The Lake District, England

Native beef dry-aged for exceptional depth and tenderness.

- 350g Sirloin on the Bone (100 Days) £50
- 300g Stone Axe Full Blood Wagyu Beef Rump £60

Kagoshima Wagyu, Japan

A4 Wagyu from Kyushu, buttery and umami-rich.

- 200g Tenderloin £86

Kobe Beef, Japan

Certified A5 Tajima Wagyu — intense marbling, rare sweetness.

- 200g Striploin £220

USDA Prime, USA

Top 2% American beef, grain-finished, bold and juicy.

- 200g Rib Eye £70

Westholme Wagyu, Australia

Grass-fed, grain-finished, marble score 8–9 — tender and balanced.

- 200g Tenderloin £65

SIDES

Gruyère Cauliflower Gratin with Herb Pangrattato £12

Crispy Duck Fat Potatoes with Rosemary Salt £11

Broccoli Penang with Peanut & Coconut Curry £12

Creamy Parmesan Polenta with Périgord Truffle £14

Morning Glory with Black Vinegar, Ginger and Garlic £10

DESSERTS

Pine Smoked Chocolate Lava Cake with Salted Coconut Ice-Cream £14

Clementine Souffle & Compote with Miso Caramel Ice-Cream £16

Golden Sponge Egg Custard with Stracciatella and Pumpkin & Walnut Jam £16

The Cheese Bar

Served with quince, cheese crackers, chutney and fresh grapes

- 3 Cheese Selection £18
- 6 Cheese Selection £28