

108 BRASSERIE

Santa Mariner
Cocktail
£14

Hot Gin
Punch
£14

SNACKS

- Marinated Nocellara olives / Hickory smoked almonds *V/VE* £3.50
Chinese steamed buns
With spiced sweet potato, Napa cabbage slaw, sriracha mayo and crispy onions *VE* £8.00
With Hoisin pulled short rib, pickled daikon, kewpie mayo and crispy onions £8.00
Chips or French fries, aioli *V/VE* £5.50
Trealy Farm smoked & cured charcuterie *with house pickles* £13
Paxton and Whitfield British & Irish cheese selection, black grapes, pear confit, oat cakes £14
108 beef burger sliders, cave aged Cheddar, crispy bacon £10
Homemade Bread £2.50

STARTERS

- Chapel & Swan smoked salmon, house Guinness bread & lemon £16
Burrata *with avocado pesto, blistered cherry tomatoes on the vine & focaccia crisps* *V* £16
Cauliflower soup *with warm blue cheese & raisin scone* *V* £8
Classic Hereford steak tartare *with toasted sourdough* £17 *Large with fries* £28 *add shaved winter truffle* £8
Piri piri chicken skewers *with Cajun slaw & burnt lemon* £14.50
Crispy tempura prawns *with spicy cocktail sauce* £16.50

MAINS

- Whole Dover sole 16oz *grilled or meuniere* £39
Slow-roast Balmoral estate venison haunch, *with sprout tops, chestnuts & smoked bacon* £30
108 beef burger, *cave aged Cheddar, crispy bacon & pickled red onion with fries* £21
**Deep-fried haddock & chips, mushy peas & tartare sauce* £21
Egg pappardelle, *buttered wild mushrooms, black winter truffle, crispy sage & shaved Twineham Grange* *V* £18
Caldecotte Farm Bronze Turkey, *onion & thyme stuffing, cranberry relish & all the trimmings* £24
Miso blackened cod, *Asian greens & sesame* £30
Roasted Delicata pumpkin *with confit garlic, pearl barley, walnut pesto & toasted pepitas* *VE* £17
Grilled organic Scottish salmon fillet, *soft herb butter & lemon* £25
Dry-aged Ribeye 230g, *bearnaise & chips* £35
Grass-fed Hereford fillet steak 170g, *chimichurri & fries* £38

SALADS

- Classic Caesar salad, *croutons & aged Parmesan* *V* £15 *add chicken* £5
Superfood mixed grain salad, *rainbow beetroot & toasted pumpkin seeds* *VE* £16
Belgian endive, sweet pear & Cashel blue *with walnut & Pommery mustard* *V/VE* £14

SIDES

- Potatoes: *Chips, fries or goose fat roast potatoes* *V/VE* £5.50
Honey glazed carrots, *thyme* *V/VE* £6
Spiced braised red cabbage *V/VE* £6
Steamed spinach *with olive oil* *V/VE* £6
Buttered sprouts, *chestnuts & bacon* £6.50
Rocket & Parmesan Salad *with olive oil & balsamic dressing* *V/VE* £5.75

DESSERTS, ICE-CREAM & SORBET

- Bramley apple crumble *with vanilla custard* *V* £9.50
Skillet brownie *with vanilla ice cream & smashed honeycomb* *V* £10.00
Classic creme brûlée *with blackberries* *V* £9.50
Ginger cheesecake *with rhubarb & clementine compote* *V* £9.50
Sorbet: Raspberry, Blackberry, Chocolate £3 per scoop
Ice Cream: Salted caramel, Rum & raisin, Mango & lime £3 per scoop

V Vegetarian | *VE* Vegan | *V/VE* Vegan upon request

108 Brasserie has partnered with The Marylebone hotel Community Consortium to support charities in the local neighbourhood, such as: West London Mission, Women's Trust and House of St Barnabas. *Enjoy our fish and chips and we will donate £1 to the charities. Some menu items may contain nuts, seeds or other allergens, wines may contain sulphites - for further details please ask your server. Our fish is responsibly caught from sustainable sources. All prices inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

