

108 BRASSERIE

Italicus
Spritz £13

House-made bread & Irish butter £4.50

Champagne
Cocktail £15

STARTERS

- Jersey rock oysters *with shallot vinaigrette* 3/£12.50 6/£25
Spring pea & watercress soup *with crumbled Dorstone* V/VE £9
Portwood Farm asparagus, *hot with hollandaise or cold with vinaigrette* V/VE £12.50
Crisp baked corn tostadas *with shredded smoked chicken & spicy satay sauce* £13
Soup du jour £9
Suffolk smoked salmon *with lemon & Guinness bread* £16
Classic steak tartare *with toasted sourdough* £17, *Large with Belgian endive salad & fries* £28
Buffalo milk burrata *with Nutbourne Farm tomatoes, basil pesto & toasted focaccia* V £15
Sea bass ceviche *with baby corn, avocado, lime, chilli & corn tortillas* £17

SALADS

- Classic Caesar *with rosemary croutons & shaved parmesan* £15
Raw cauliflower tabbouleh *with golden raisins, soft herbs, pomegranate & preserved lemon* VE £16
Salt-baked beets *with Spring leaves, Brightwell goats cheese, smoked almonds & honey* V £16
Heritage tomatoes *with feta, sumac, lemon & early harvest olive oil* V £14
Add: grilled chicken £8 / grilled Tiger prawns £2.50 / avocado £3.50 / grilled halloumi £5

MAINS

- Paillard of corn-fed chicken *with charred baby corn & sauce vierge* £22
Grilled organic Scottish salmon fillet *with herb butter sauce* £25
Dukkah-spiced rump of Spring lamb *with rose harissa, smoked aubergine & herb tabbouleh* £34
Risotto Primavera *with asparagus, broad beans, peas & shaved Twineham Grange* V/VE £14
Blackened miso cod *with Asian greens, ginger & shiitake dashi* £30
Grass-fed 170g Hereford fillet steak, *peppercorn sauce & fries* £38
Dry-aged beef burger *with Mayfield Swiss, crispy bacon, club sauce & fries* £21
Grilled Tiger prawns *with a mango, chilli & lime relish* £28
Thai green curry *with tofu, baby corn, holy basil & Jasmine rice* VE £16
Add: chicken £8 / Tiger prawns £2.50
*Deep fried haddock & chips *with mushy peas, tartare sauce* £21
28-day dry-aged 230g Ribeye steak, *Béarnaise & chips* £35

SIDES

- Spring peas, baby carrots & pea shoots £5.50
Nutbourne Farm tomatoes *with red onion & basil* £5.50
Steamed spinach: *buttered or with olive oil* £6
Tenderstem broccoli *with chilli & lemon* £6
Gem heart salad *with herb dressing* £5.50
Rocket & parmesan salad £5.75
Potatoes: *Buttered Jersey Royals* £6 / *Fries* £5.50 / *Hand-cut chips* £6

DESSERTS

- Classic Crème Brûlée *with shortbread* £9
Affogato *with Five Farms Irish Cream* £8
Baked lemon cheesecake *with English strawberries* £9
Skillet brownie *with vanilla ice cream and smashed honeycomb* £10
Spring fruits *with raspberry sorbet* VE £9
Paxton & Whitfield farmhouse cheeses
with oat biscuits, blackcurrant jam & chutney £14.50

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.