

# 108 BRASSERIE

## BAKERY

House-baked bread & Irish butter £4.50  
Croissant au Beurre, Pain au Chocolat, Pain aux Raisins £12

Bloody Mary  
£13

## BRUNCH

Carlingford Lough oysters *with Champagne mignonette* 3/£12.50 6/£25  
Buttermilk pancakes *with blueberries, banana & honeycomb butter* £14  
Smashed avocado on toasted sourdough *with roasted vine tomatoes & feta* V/VE £15  
*add poached Cacklebean eggs* £2.50  
Dorset crab linguine, *lemon, chilli & parsley* £15  
Eggs Benedict £16, Florentine £14 or Royale £18 *all served with hash browns*  
Turkish eggs *with chilli butter, toasted olive bread & greens* £16  
Suffolk smoked salmon, *scrambled Cacklebean eggs & granary* £18  
Baked three cheese macaroni, *cave-aged cheddar & brioche herb crust* V £15  
*add Wiltshire truffle* £ Market Price  
Vegetable tempura *with tamari & nori salt* VE £14  
Crab & avocado soft brioche roll *with fries or green salad* £22  
Buffalo milk burrata *with Sicilian tomatoes & basil pesto* V £15  
Classic steak tartare *with toasted sourdough* £17, *large with Belgian endive salad & fries* £28

French 75  
£15

## SALADS

Grilled chicken Caesar, *crispy bacon, avocado, rosemary croutons & shaved parmesan* £19  
Salt baked heritage beetroots *with Golden Cross goat's cheese & toasted walnuts* V/VE £16  
Super grain salad *with grilled squash, sunflower seeds, pomegranate, pistachios & feta* V/VE £16  
Sicilian tomato salad *with grilled halloumi, Nocellara olives, cucumber & mint* V/VE £16

## MAINS

Chicken schnitzel *with parmesan, rocket, capers & lemon vinaigrette* £22  
Linguine pomodoro *with buratta & fresh basil* V £14  
Blackened miso salmon *with Asian greens & shiitake dashi* £30  
108 Bacon cheeseburger *with club sauce, white cabbage slaw & fries* £21  
\*Deep fried haddock & chips, *mushy peas & tartare sauce* £21  
30-day dry-aged 230g ribeye steak, *sauce béarnaise & chips* £35

## SIDES

Cauliflower gratin V £6 *add Wiltshire truffle* £ Market Price  
Tenderstem broccoli *with chilli & lemon* V/VE £6  
Potatoes: Heritage V/VE £6 / Fries VE £5.50 / Hand-cut chips VE £6  
Steamed spinach VE / buttered V / olive oil VE £6

## DESSERTS

Vanilla crème brûlée *with caramelised figs & hazelnut shortbread* V £10  
Classic banana split *with whipped Chantilly cream, chocolate caramel & roasted peanuts* V £11  
Warm Cru Virunga chocolate pudding *with griotte cherries & sour cream* V £10  
Warm Bramley apple & blackberry crumble pie V £10  
Honeyglow pineapple *with mango, lime & pomegranate* VE £10

Paxton & Whitfield farmhouse cheeses *with spiced plum 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.

We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Germain Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to farm' relationship with chefs.