

108 BRASSERIE

VEGETARIAN & VEGAN MENU

Cornish cauliflower soup *with Barkham Blue cheese scone* V £9

Salt baked heritage beetroots
with Golden Cross goat's cheese & toasted walnuts V/VE £16

Buffalo milk burrata
with Sicilian tomatoes & basil pesto V £15

108 Caesar
with rosemary croutons & shaved parmesan V/VE £15

Vegetable tempura *with shiso & tamari* VE £14

Raw cauliflower tabbouleh *with golden raisins, soft herbs,
pomegranate & preserved lemon* VE £16

Endive salad
with Cashel Blue, pear, walnut & wholegrain mustard dressing V £13

Fragrant herb salad
with tofu, chilli, peanut & coconut VE £16

Linguine pomodoro
with buratta & fresh basil V £14

Autumn squash risotto
with crispy sage, pumpkin seeds and Twineham Grange V £12

Sweet potato & spinach massaman curry
with steamed jasmine rice & cashews VE £16

Baked three cheese macaroni,
cave-aged cheddar & brioche herb crust V £12
add Wiltshire truffle £ Market price

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

Some menu items may contain allergens or intolerances, wines may contain sulphites - for further details please ask your server. All prices inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.