

108 BRASSERIE

Italicus
Spritz £13

House-baked bread & Irish butter £5

French 75
£15

STARTERS

- Carlingford Lough oysters *with Champagne mignonette* 6/£25
Soup du jour V £9.50
Roasted tomato & miso soup, *seeded goat's cheese crouton* V £10.50
Suffolk smoked salmon *with lemon & Guinness bread* £16
Classic steak tartare *with toasted sourdough* £17, *Large with Belgian endive salad & fries* £29
Buffalo milk burrata, *Nutbourne Farm tomatoes, basil dressing & toasted focaccia* V £16
Spicy salmon ceviche *with avocado & nori* £14.50
Baked Lancashire beets *with creamed goat's cheese & seed crackers* V £13.50
Bedlam Farm asparagus, *hot with hollandaise or cold with vinaigrette* V/VE £12.50

SALADS

- 108 Caesar *with rosemary croutons, Parmesan & anchovy dressing* £15
Superfood spring green salad *with asparagus, edamame, chia, sesame & chilli* VE £18.50
Lyonnais salad *with English asparagus, poached heritage egg & Dijon vinaigrette* £14.50

Add: grilled chicken £8 / trio of Tiger prawns £10 / avocado £3.50 / grilled halloumi £5

MAINS

- Whole Dover Sole, *grilled or meunière* £43
Chicken Milanese *with capers, rocket & Parmesan* £28
Fillet of Scottish salmon *with grilled asparagus & hollandaise* £28
Grass-fed Dorset lamb rump *with violet artichokes, salsa verde & herb crumb* £38
Linguine with Atlantic prawns, *datterini tomatoes, chilli & lemon* £20
Thai green coconut curry *with squash, baby corn, holy basil & steamed jasmine rice* VE £18
Add: grilled chicken £8 / trio of Tiger prawns £10 / tofu £5
*Deep fried haddock and chips *with mushy peas & tartare sauce* £21
Dry-aged beef burger *with cave aged cheddar, crispy bacon, club sauce & fries* £21
Miso-glazed cod fillet *with Asian greens & soy dashi* £30
Risotto primavera *with broad beans, mint & Pecorino* V £14.50 small / £19 large

BLACK ANGUS GRASS-FED STEAKS

230g Ribeye steak £35
170g Fillet steak £38

with your choice of sauce & fries

SIDES

- Rocket, Parmesan & balsamic salad V/VE £6
Potatoes: fries VE £5.50 / hand-cut chips VE £6 / buttered new potatoes V £6
Steamed spinach: buttered V / olive oil VE £6
Gem heart salad *with green goddess dressing* V £5.50
Green beans, *confit shallot & pangritata* V £6
Steamed tenderstem broccoli, *olive oil & lemon* VE £6.50
Cauliflower macaroni cheese V £6.50

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

108 Brasserie has partnered with several charities in the local neighbourhood, including The Greenhouse Centre and FoodCycle. *Enjoy our fish and chips, and we will donate £1 to the charity fund.
Some menu items may contain allergens or intolerances, 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 Jermyn 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.