

108 BRASSERIE

Italicus
Spritz £13

House-baked bread & Irish butter £4.50

French 75
£15

STARTERS

- Celeriac and Russet Apple soup *with toasted hazelnuts & crumbled Stilton* V £9
Crispy Tiger prawns *with spicy cocktail sauce* £17
Woodland farm mushroom risotto *with Twineham Grange* £14
Suffolk smoked salmon *with lemon & Guinness bread* £16
Classic steak tartare *with toasted sourdough* £17, *Large with Belgian endive salad & fries* £29

SALADS

- 108 Caesar *with rosemary croutons & shaved parmesan* £15
Raw cauliflower tabbouleh *with golden raisins, soft herbs, pomegranate & preserved lemon* VE £16

Add: grilled chicken £8 / trio of Tiger prawns £9 / avocado £3.50 / grilled halloumi £5

MAINS

- Woodland farm mushroom risotto *with Twineham Grange* £16
Dry-aged beef burger *with Mayfield Swiss, crispy bacon, club sauce & fries* £21
Dorset crab linguine, *lemon, chilli & parsley* £16
*Deep fried haddock and chips *with mushy peas & tartare sauce* £21
Blackened miso salmon *with Asian greens, ginger & shiitake dashi* £30
30-day dry aged 230g Ribeye steak, *béarnaise & chips* £35

SIDES

- Rocket, parmesan & balsamic salad 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
Mixed heritage chantenay carrots VE £6

Vegetarian and vegan menu available on request

DESSERTS

- Paxton & Whitfield cheese board, *Lincolnshire poacher, Stilton & Waterloo*
with pear confit & oat crackers V £14.50
Vanilla crème brûlée *with caramelised clementines & shortbread* V £10
Classic banana split *with whipped Chantilly cream, chocolate caramel & roasted*
peanuts V £11

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.