

108 BRASSERIE

FESTIVE BRUNCH



House-baked bread & Irish butter £4.50

BRUNCH

Carlingford lough oysters *with shallot vinaigrette* 3/£13 6/£26

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 & avocado brioche roll *with fries* £22

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

Buffalo milk burrata *with roasted vine tomatoes & basil pesto* V £15

Classic steak tartare *with toasted sourdough* £17, *large with Belgian endive salad & fries* £29

Peacock Punch
£14

French 75
£15

SALADS

Grilled chicken Caesar, *crispy bacon, avocado, rosemary croutons & shaved parmesan* £19

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

Fragrant herb salad *with grilled tofu, chilli, peanut & coconut* V/VE £16

Baked Cheltenham beets *with Golden Cross & Dijon vinaigrette & walnuts* V/VE £16

MAINS

Chicken schnitzel *with parmesan, rocket, capers & lemon vinaigrette* £22

Baked macaroni cheese *with woodland farm mushrooms, Mayfield Swiss & brioche herb crust* V £15

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

Rocket, parmesan & balsamic salad V/VE £6

Baby spinach, blue cheese & walnut salad VE £6

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

Paxton & Whitfield Christmas 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

Apple tarte tatin *with vanilla ice cream* £10

Honeyglow pineapple *with mango, lime & pomegranate* VE £10

Warm Cru Virunga Chocolate pudding *with girotte cherries & sour cream* V £10

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, 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 Jermy 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.