

# 108 BRASSERIE

Italicus  
Spritz £14

House bread & salted English butter £5.50

French 75  
£16

## STARTERS

- Jersey Rock oysters *with shallot relish* 6/£25  
Creamed cauliflower velouté *with Stilton & apple* V £10.50  
Buffalo milk burrata *with chargrilled peppers, datterini tomatoes & capers* V £16.50  
Crispy Tiger prawns *with spicy cocktail sauce* £17.50  
Monmouthshire Bresaola *with rocket, Parmesan & extra virgin olive oil* £14.50  
Chapel & Swan Suffolk smoked salmon, *lemon & Guinness bread* £17.50  
Tuna ceviche *with avocado, chilli & citrus dressing* £16.25

## SALADS

- 108 Caesar *with rosemary croutons, Parmesan & anchovy dressing* £15.50  
Superfood spinach salad *with broccoli, edamame, chia, sesame & chilli* VE £18.50  
Endive salad *with blue cheese, apple, walnuts & wholegrain mustard dressing* V £15.50

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

## MAINS

- Whole Dover Sole, *grilled or meunière* £48  
Chicken Milanese *with capers, rocket & Parmesan* £29.50  
Roasted fillet of organic Salmon, *steamed broccoli & Béarnaise* £28.50  
Thai baked Sea Bass *with steamed fragrant rice & soy dip* £32.50  
Wild mushroom risotto *with tarragon & Parmesan* V *small* £15.50 | *large* £24.50  
Black Cod fillet *with miso glaze, pak choy & sticky jasmine rice* £35  
Dry-aged beef burger *with Cave-aged cheddar, club sauce & sesame brioche* £22.50  
*Add: crispy bacon £2*  
Massaman King Prawn curry *with potatoes, green beans & spiced coconut flakes* £28  
\*Fried fillet of Haddock *with pea purée & tartare sauce* £22  
Fresh linguine *with Portland crab, chilli, lemon & datterini tomatoes* £26.50

## BLACK ANGUS GRASS-FED STEAKS

- 230g Ribeye steak £39.50  
170g Fillet steak £40  
*with Café de Paris butter, chips & side salad*

## SIDES

- Potatoes: Fries V / Pont Neuf potatoes VE / Buttered Heritage potatoes V £6  
Spinach: Steamed VE / Buttered V / Olive oil VE £6.50  
Roasted cauliflower & salsa verde VE £6.50  
Sautéed wild mushrooms V £7  
Purple sprouting broccoli, *chilli & lemon* VE £7.50

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.