

ROOM FOR MORE?

DESSERTS

Classic vanilla crème brûlée *with English shortbread* V £9.50

Lemon meringue pie *with blueberry compote* V £9.50

Sticky toffee pudding *with Five Farms salted caramel sauce* V £9.50

Cru Virunga chocolate fondant *with honeycomb & crème fraîche* V £9.50

Please allow us 15 minutes for cooking

Profiteroles *with hazelnut praline & dark chocolate sauce* V £9.50

CHEESE

*Paxton & Whitfield cheese selection

with oat crackers & ale chutney V £15

ICE CREAMS & SORBETS

Ice Creams V £3 (*per scoop*)

Strawberry

Chocolate

Vanilla

Sorbets V £3 (*per scoop*)

Lemon

Raspberry

Blackcurrant

TEAS £5.50

Earl Grey

English Breakfast

Green tea

Jasmine Silver Needle

Chamomile

Mint tea

COFFEE

Espresso £4.50

Double espresso £5

Macchiato £4.50

Double Macchiato £5

Cortado £3.50

Americano £5.50

Flat white £5.50

Cappuccino £5.50

Latte £5.50

Hot chocolate £5

Mocha £5.50

V Vegetarian | VE Vegan | GF Gluten free | 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. *Some cheeses may be unpasteurized.

A discretionary service charge of 12.5% will be added to your bill.

108 BRASSERIE

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.