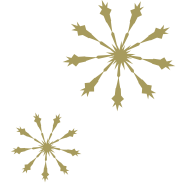


108 BRASSERIE



STARTERS

- Jersey Rock oysters *with shallot relish* 6/£25
Celeriac soup *with wild mushrooms & tarragon* V £10.50
Courgette arancini *with chilli and garlic courgette & Parmesan* V £12.50
Burrata *with pesto, endive, caramelised fig & toasted sourdough* V £16.50
Crispy Tiger prawns *with spicy cocktail sauce* £17.50
Devon white crab *with toasted soda bread, watercress & apple salad* £18.50
Chapel & Swan Suffolk smoked salmon *with dill crème fraiche, caper berries, lemon & Guinness bread* £17.50
Tuna ceviche *with avocado, chilli, plantain chips & citrus dressing* £16.50
Beef tartare *with quail egg, crispy capers & toasted sourdough* Small £19 | Large £29
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TO SHARE

- 750g T-bone £95
750g T-bone in Ribeye £90
All served with spicy garlic butter, chunky chips, green salad and a choice of one sauce
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MAINS

- Market fish of the day (*priced daily*)
Whole Dover Sole from Dorset, *grilled or meunière* £55
Chicken Milanese *with lemon zest, capers, rocket & Parmesan* £29.50
Roasted fillet of organic Salmon *with steamed broccoli & hollandaise* £29.50
Butternut squash risotto *with toasted pumpkin seeds, Stilton and crispy sage* V/VE Small £16 | Large £25
Black Cod fillet *with miso glaze, pak choy & sticky jasmine rice* £35
*Dry-aged beef burger *with Cave-aged cheddar, club sauce, sesame brioche & fries* £22.50
Add: Crispy bacon £2 | Half lobster £30 | Whole lobster £60
Massaman King Prawn curry *with potatoes, green beans & spiced coconut flakes* £29
Truffle macaroni and cheese V £28
Lobster linguine *with lobster bisque, sea herbs* £28
Grilled prawns *with garlic butter & focaccia* £29.50

BLACK ANGUS GRASS-FED STEAKS

- Locally sourced from Surrey*
280g Ribeye steak £42.50 | 230g Fillet steak £45
with Café de Paris butter & chips
Add one sauce +£2: Bearnaise | Peppercorn | Red Wine Sauce
Add: Half lobster £30 | Whole lobster £60
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SIDES

- Potatoes: Fries VE | Buttery mash V | Hand-cut chips VE £6
Spinach: Steamed VE | Buttered V | Olive oil VE £6.50
Green salad *with rocket, cucumber & avocado* VE £6.50
Green beans *with caramelized shallots & toasted sunflower seeds* VE £6.50
Gratinated leeks *with pitchfork cheddar toasted crumb* V/VE £6.50
Tenderstem broccoli *with chilli & lemon* VE £6.50
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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. Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT. We strive to source all of our products from local and sustainable sources. *Burgers ethically raised from 100% grass feed British cattle.

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