

108 BRASSERIE

ST PATRICK'S DAY

11th - 17th March 2024

Black Velvet Cocktail £16
Guinness & Champagne

STARTER

Mussels in Dukes Hill creamed cider sauce
with smoked bacon, shallots, garlic and Irish cheddar scone £17

MAIN

Slow braised ox-cheeks in stout,
colcannon with whole roasted thyme and rosemary roasted beetroots £30

DESSERT

Guinness chocolate mousse
with Irish butter shortbread £9.50

Irish Coffee £15
Coffee, Cream & Whiskey



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.

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