

# 108 BRASSERIE

## VALENTINE'S MENU

£85 per person

### AMUSE BOUCHE

St Tola whipped goat cheese  
*seeded crispbread, pickled candy beetroot, chives, toasted pine nuts*

---

### STARTERS

Carlingford oysters GF  
*cucumber & dill mignonette*

Burrata & black truffle tortellini V  
*wilted rocket, sage cream, crispy shallots*

---

### MAINS

Roasted Atlantic cod fillet GF  
*braised fennel velouté, brown shrimp, steamed  
mussels, tempura samphire, saffron butter*

Surrey Beef fillet GF  
*rosemary & celeriac pommes Anna, caramelised onions,  
rainbow kale, wild mushrooms, red wine jus*

---

### DESSERT

Blood orange tart  
*braised red chicory, homemade honeycomb,  
salted dark chocolate ice cream*

Allergens on reverse



108 BRASSERIE

V Vegetarian | VE Vegan

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.