

108 BRASSERIE

VALENTINE'S TASTING MENU

£85 per person

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

Carlingford oysters **GF**
cucumber & dill mignonette

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

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*

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



Allergens on reverse



108 BRASSERIE

V Vegetarian | VE Vegan | GF Gluten Free

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.