

108 JAZZ BRUNCH

Join us on the last Saturday of the month
from 12:30-4pm for our 108 Jazz Brunch.

Adding the perfect ambiance, our varied live music schedule
will make your visit that little bit more magical.

£75 per person

Complimentary Jameson Black Barrel cocktail on arrival

ANTIPASTI

Parma ham, salami, cotto, smoked Kessler, bresaola, pickles, olives

BITES

108 Clonakilty black
pudding sausage roll
mustard & burnt apple sauce

Freshly baked breads ✓
*Grissini sticks, focaccia, ciabatta,
Guinness bread, soda bread, basil picos*

FISH & SHELLFISH

Live Carlingford Irish oyster station
Irish Hot & cold smoked salmon

Prawn crevettes
Salmon rillettes

SALADS

Caesar salad, *cos lettuce, focaccia croutons, parmesan*
Greek salad, *feta, tomatoes, cucumber, kalamata olives* ✓
Panzanella salad, *ripe tomatoes, olive oil croutons, basil* ✓
Super greens salad, *green beans, spinach, toasted mixed seeds* ✓
Baby potatoes, *peas, crispy onions, creamy herb dressing* ✓
Roasted squash salad, *rocket, pomegranate, sage* ✓
108 Chicory salad, *blue cheese, apple* ✓

MAINS

Choose one dish

Seafood chowder, *Irish soda bread*

Slow braised short rib ragu, *pappardelle*

Rigatoni, *creamed pesto, green beans, spinach* ✓

Irish lamb stew, *colcannon*

Chicken milanese, *rocket, parmesan*

Or choose to share

Whole butterflied sea bass, *fritto misto, rosemary potatoes, chargrilled broccoli, lemon mayonnaise*

Roast porchetta, *rosemary potatoes, chargrilled broccoli, salsa verde, red wine jus*

DESSERTS ✓

Unlimited selection of desserts

Lemon meringue pie

Chocolate Guinness cake

Tiramisu

Salted caramel apple pie, *cinnamon whipped Chantilly*

Warm Irish bread pudding, *whiskey custard*

Macaroons

Profiteroles, *hot chocolate sauce*

Meringue tower, *fresh berries*

Fruit salad

Shamrock cookies

Baileys truffles

Cheese selection, *dried fruit, grapes, crackers*

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.