# 108 BRASSERIE

# SUNDAY ROAST

2 courses £38 | 3 courses £46

#### STARTERS

Three Jersey Rock oysters, chilli, ginger £12.50

Roasted cauliflower soup, apple, Gruyère cheese straw V £11.50

Classic prawn cocktail, spicy cocktail sauce £14.50

Chapel & Swan Suffolk smoked salmon, dill crème fraiche, caper berries, lemon, Guinness bread £17.50

Pearl barley salad, mushrooms, fennel, crispy caraway onions V/VE £16.50

#### SUNDAY ROAST

Roasted rib of beef £29.50

Half roasted thyme & rosemary corn fed chicken £27.50

West country minted lamb rump £29.50

Full Roast Sharing Board £58

All served with Yorkshire pudding, bottomless roast potatoes, butter root vegetable mash, green beans, savoy cabbage, toasted seeds

Smaller portions are available for children under 12 (Lamb £14.75 | Beef £14.75 | Chicken £13.75)

# SIDES £6.50

108 green garden salad V/VE

Creamed potatoes V

Honey glazed roast parsnips & carrots V toasted fennel seeds

108 Sage & onion stuffing

Leek & cauliflower gratin V pitchfork cheddar crumb

Chunky fries V/VE

## WINTER PIES

Braised steak & ale pie | Lancashire cheese & onion pie

All served with creamed potatoes, green vegetables & red wine jus £27

#### MAINS

Roasted squash & pearl barley risotto, stilton, sage, toasted pumpkin seeds V £26

Dry-aged beef burger, Cave-aged cheddar, club sauce, sesame brioche, fries £23.50 | Add: crispy bacon £2

Burgers ethically raised from 100% grass fed British cattle

Thai Green curry, baby corn, mangetout, baby potatoes, Thai basil, sticky Jasmine rice £29.50 Choose: prawn | chicken | tofu

\*Fried fillet of Haddock, pea purée, tartare sauce, chips £23

### **DESSERTS**

Classic vanilla crème brulee, English shortbread V £10.50

Chocolate & stem ginger treacle tart, cinnamon ice cream V £10.50

Banana split, whipped cream, vanilla ice cream, chocolate sauce V £10.50

La Fromagerie British & Irish cheese selection, apricot biscuits, ale chutney V £18.50



# 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. \*Enjoy our fish and chips, and we will donate £1 to the charity fund. 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.