

108 BRASSERIE

SUNDAY ROAST

2 courses £38 | 3 courses £46

STARTERS

Burrata, *heritage tomatoes, pickled apricot, rocket, pesto, carte de musica* £16.5

Summer pistou soup, *leeks, Cannellini beans & herbs* V £11.5

Classic prawn cocktail, *spicy cocktail sauce* £14.5

Grilled watermelon, *whipped salted mascarpone, sour cherry onions, Parma ham* £17

Asian smacked cucumber & charred tenderstem broccoli salad, *chilli, sesame, soy* V/VE £16.5

SUNDAY ROAST

Roasted rib of beef £29.5

Half roasted thyme & rosemary
corn fed chicken £27.5

West country minted lamb rump £29.5

Full Roast Sharing Board £58

*All served with Yorkshire pudding, bottomless roast
potatoes, heritage carrots with tarragon & honey,
green beans, savoy cabbage*

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

SIDES £7

108 green garden salad V/VE

Minted Jersey Royals, *salted butter* V

Green beans V
confit shallots, toasted caraway seeds

108 Sage & onion stuffing

Roasted courgette V
Twineham Grange cheese, Maldon sea salt

Chunky fries V/VE

SEASONAL PIES

Braised steak & ale pie | Lancashire cheese & onion pie

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

MAINS

Baby viola artichoke risotto, *broad beans, truffle & Twineham Grange cheese* £29

Dry-aged beef burger, *Cave-aged cheddar, club sauce, sesame brioche, fries* £24 | *Add: crispy bacon* £2
Burgers ethically raised from 100% grass fed British cattle

Sri Lankan laksa curry, *bean sprouts, rice noodle, coriander, lime* £29.5
Choose: prawn | chicken | tofu

*Fried fillet of Haddock, *pea purée, tartare sauce, chips* £23.5

DESSERTS

Classic vanilla crème brulee, *English shortbread* V £11.5

Classic lemon meringue pie, *raspberries* V £11.5

Eton Mess Strawberry Summer Sundae V £12.5

La Fromagerie British & Irish cheese selection, *apricot biscuits, ale chutney* V £19

108 BRASSERIE

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.