108 BRASSERIE

SUNDAY ROAST

2 courses £38 | 3 courses £46

STARTERS

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

English pea & baby spinach soup, mint crème fraîche V £11

Classic prawn cocktail, spicy cocktail sauce £14.5

Grilled asparagus, 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, 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 £7

108 green garden salad V/VE

Minted Jersey Royals, salted butter V

Green beans V confit shallots, toasted carraway seeds

108 Sage & onion stuffing

Grilled hispi cabbage pancetta, Irish labneh, crispy onions

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

Spring vegetable risotto, garden peas, asparagus, rainbow radish, Twineham Grange cheese V £26

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, clotted cream ice cream, raspberries V £11.5

Guinness brown bread ice cream sundae, salted caramel sauce, fudge pieces, dark chocolate pistols V £11.5

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



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.