# IOO BRASSERIE

# 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.

## £85 per person

Complimentary glass of Charles Heidsieck Champagne on arrival

# ANTIPASTI

Parma Ham, Salami, Cotto, Smoked Kessler, Bresaola, Pickles, Olives

# BITES

108 Sausage Rolls
Mustard & burnt apple sauce

Freshly Baked Breads V
Grissini sticks, focaccia, ciabatta,
Guinness bread, soda bread, basil picos

# FISH & SHELLFISH

Live Oyster Station

Hot & Cold Smoked Salmon

Prawn Crevettes

Salmon Rillettes

# SALADS

Caesar Salad, cos lettuce, focaccia croutons, parmesan V

Greek Salad, feta, tomatoes, cucumber, kalamata olives V

Mediterranean Quinoa Chickpea Salad V

Super Greens Salad, green beans, spinach, toasted mixed seeds V

Red Cabbage & Kohlrabi Slaw, apple, raisins V

Roasted Squash Salad, rocket, pomegranate, sage V

Three Bean Salad, charred corn, red pepper, coriander, crispy taco's V

## MAINS

### Choose one dish

Scottish Salmon Fillet, brown butter, capers, samphire, sautéed spinach, chunky chips

Rigatoni Pasta Alla Norma, smoked aubergine, cherry tomatoes, basil, torn burrata  $\lor$ 

Atlantic Prawn Linguine, chilli, datterini tomatoes, basil

Chicken Milanese, rocket, parmesan, fries

60z Onglet Steak, oyster mushroom, chimichurri, chunky chips

Slow Braised Short Rib Ragu, pappardelle

Or choose to share

Whole Butterflied Sea Bass, fritto misto, rosemary potatoes, chargrilled broccoli, lemon mayonnaise

Sirloin of Surrey Beef, creamed spinach, lyonnaise potatoes, garlic butter portobello mushrooms, bearnaise & peppercorn sauce

# DESSERTS V

Unlimited selection of desserts

Lemon Meringue Pie | Chocolate Guinness Cake

Tiramisu | Apple Crumble, ginger crumble, homemade custard

Macaroons | Profiteroles, hot chocolate sauce | Bailey's Truffles

Traditional English Trifle, raspberry, sponge fingers

Salted Caramel Banoffee Pie | Fruit Salad

Cheese Selection, dried fruit, grapes, cracker

A Sweet Station to delight your inner child

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.