

108 BRASSERIE

House Bread & Salted English Butter V £5.5

STARTERS

French Onion Soup, *Gruyère crouton* V £11.5
Burrata, beetroot hummus, candied beetroot, orange, rocket, *carte de musica* V £16.5
Crispy Tiger Prawns, *spicy cocktail sauce* £18
Devon Crab Crumpet, *brown shrimp, kohlrabi, apple* £21.5
Cornish Sardines on Buttered Sourdough Toast, *heritage tomatoes, pickled red onion* £17
Tuna Ceviche, *avocado, fresh pineapple, chilli, crispy corn, leche de Tigre* £17.5
Beef Tartare, *quail egg, crispy capers, toasted sourdough* Small £19 | Large £29
108 Caesar, *rosemary croutons, Parmesan, anchovy dressing* £17.5
Superfood Spinach Salad, *tenderstem broccoli, edamame, chia, sesame, chilli* VE £18.5
Roasted Butternut Squash Salad, *winter kale, apple, feta & pomegranate molasses* V £16.5
Add: Grilled chicken £8 | Avocado £3.5 | Trio of Tiger prawns £10

MAINS

Caldecott Free Range Bronze Turkey, *sage & onion stuffing, maple glazed pigs in blankets, Christmas trimmings, cranberry sauce* £34
Market Fish of the Day (priced daily)
Whole Dover Sole, *grilled or meunière sauce* £70
*Chicken Milanese, *lemon zest, capers, rocket, Parmesan, French fries* £31
Roasted Fillet of Organic Salmon, *tenderstem broccoli, hollandaise* £29.5
Wild Mushroom & Jerusalem Artichoke Risotto, *sage & Twineham Grange cheese* V Small £19 | Large £29
*Miso Glazed Black Cod, *stir fried morning glory, garlic, baby corn, sticky rice* £39.5
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
Thai Massaman Curry, *baby potatoes, mange tout, baby corn, toasted coconut & sticky rice* V £29.5
Choose: Prawn | Chicken | Tofu
*Fried Fillet of Haddock, *pea purée, tartare sauce, chips* £23.5
Rigatoni Pasta Alla Norma, *smoked aubergine, datterini tomatoes, basil, torn burrata* V £26

BLACK ANGUS GRASS-FED STEAKS

Locally sourced from Surrey
280g Ribeye Steak £44 | 230g Fillet Steak £46
Café de Paris butter, chips
Add one sauce £2: Bearnaise | Peppercorn | Red Wine Sauce

SIDES £7

Potatoes: Fries VE | Buttermilk Mashed Potato, *chives & spring onion* V | Hand-Cut Chips VE
Roast Potatoes, *rosemary salt* VE | Spinach: Steamed VE | Buttered V | Olive oil VE
Rocket & Parmesan Salad, *aged balsamic* V | Green Beans, *confit shallots, toasted caraway seeds* V
Cauliflower & Leek Cheese Gratin V | Roasted Brussel Sprouts, *pancetta, Twineham Grange cheese*

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V Vegetarian | VE Vegan | V/VE Vegan upon request

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. We strive to source all of our products from local and sustainable sources. By choosing this dish, £1 will be donated to Hospitality Action in support of the "Back to the Floor" initiative. Please ask our team for more information.

A discretionary service charge of 12.5% will be added. All prices inclusive of VAT.