

# 108 BRASSERIE

## SUNDAY ROAST

2 courses £38 | 3 courses £46

### STARTERS

Burrata, beetroot hummus, candied beetroot, orange, rocket, carte de musica V £16.5

French onion soup, Gruyère crouton V £11.5

Classic prawn cocktail, spicy cocktail sauce £14.5

Cornish sardines on buttered sourdough toast, heritage tomatoes, pickled red onions £17

Roasted butternut squash salad, winter kale, apple, feta & pomegranate molasses V £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

Rocket and parmesan salad V/VE  
Aged balsamic

Buttermilk mashed potato V  
Chives & spring onion

Green beans V

Confit shallots, toasted caraway seeds

108 Sage & onion stuffing

Cauliflower & leek cheese gratin V

Chunky fries V/VE

### SEASONAL PIES £27

Braised steak & ale pie | Lancashire cheese & onion pie  
*All served with creamed potatoes, green vegetables & red wine jus*

### MAINS

Wild mushroom & Jerusalem artichoke risotto, sage & Twineham Grange cheese V £19 | £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*

Thai Massaman curry, baby potatoes, mange tout, baby corn, toasted coconut & sticky rice £29.5  
*Choose: Prawn | Chicken | Tofu*

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

### DESSERTS

Classic vanilla crème brûlée, English shortbread V £11.5

Lemon meringue pie, raspberries V £11.5

Apple & winter berry Biscoff crumble, custard V £11.5

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

Allergens on reverse

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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.