

108 BRASSERIE

LIVE MUSIC BRUNCH

£85 per person

Includes a limitless selection of small plates & desserts with your choice of a main dish. In honour of Irish Heritage Month, enjoy a complimentary Golden Eire cocktail made with Jameson Black Barrel Whiskey on arrival.

ANTIPASTI

Parma Ham, Salami, Cotto, Limerick Ham, Bresaola, Pickles, Olives

BITES

108 Clonakilty Black
Pudding Sausage Roll
Mustard & burnt apple sauce

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

FISH & SHELLFISH

Carlingford Irish Oyster Station

Hot & Cold Smoked Salmon

Prawn Crevettes

Salmon Rillettes

SALADS

Caesar Salad, *cos lettuce, focaccia croutons, parmesan* ✓

Irish Flag Salad, *cos lettuce, clementines, St tola goats' cheese, avocado*

Panzanella Salad, *ripe tomatoes, olive oil croutons, basil*

Super Greens Salad, *green beans, spinach, toasted mixed seeds* ✓

Baby Potatoes, *peas, crispy onions, creamy herb dressing* ✓

Roasted Squash Salad, *rocket, pomegranate, sage* ✓

108 Chicory Salad, *Cashel blue, apple* ✓

MAINS

Please select your main dish

Seafood Chowder, *Irish soda bread*

Slow Braised Short Rib Ragu, *pappardelle*

Rigatoni, *creamed pesto, green beans, spinach* ✓

Irish Lamb Stew, *colcannon*

Chicken Milanese, *rocket, parmesan*

Whole Butterflied Sea Bass, *Fritto misto, rosemary potatoes, chargrilled broccoli, lemon mayonnaise* - for two

Corn Beef Brisket & Cabbage Platter, *Carrots, potatoes, cauliflower Coolea cheese gratin & champ* - for two

DESSERTS ✓

Barmbrack Fruit Loaf | Lemon Meringue Pie | Chocolate Guinness Cake | Five Fields Tiramisu

Warm Irish Bread Pudding, *whiskey custard* | Macaroons | Profiteroles, *hot chocolate sauce*

Salted Caramel Apple Pie, *cinnamon whipped Chantilly* | Bailey's Truffles | Fruit Salad

Cheese Selection, *dried fruit, grapes, cracker* | Shamrock Cookies

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V Vegetarian | VE Vegan | GF Gluten-Free

Please let a member of our team know about any allergies or intolerances before ordering. While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. Our suppliers work closely with British producers to source seasonal ingredients, in support of a true 'field to fork' approach. All ingredients have been carefully selected with the highest standards of animal welfare and ethical sourcing.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

@ 108MaryleboneLane