

108 BRASSERIE

SET MENU

2 Courses £35 | 3 Courses £40

STARTER

Tempura Prawns
Shiso leaf, spicy cocktail sauce

Burrata V
Heritage tomatoes, pomegranate, basil & white condiment

Primavera Spring Green Soup V
Early harvest olive oil, puffed wild rice

MAIN

*Fried Fillet of Haddock
Pea purée, tartare sauce, chips

Thai Yellow Curry V
Sweet potato, aubergine, green beans, Thai basil & coconut flakes
Add: prawns £10 | chicken £8 | tofu £5

*Chicken Milanese
Lemon zest, capers, rocket, Parmesan

DESSERT

Classic Vanilla Crème Brûlée V
English shortbread

Rhubarb & Parkin Trifle V

*Enjoy a bottle of our house white or red wine for £20
or Hayman's zero alcohol & Fever Tree tonic £6*

Allergens on reverse

108 BRASSERIE

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

THE DOYLE COLLECTION

LONDON · DUBLIN · WASHINGTON DC · CORK · BRISTOL