

108 BRASSERIE

SUNDAY ROAST

2 courses £38 | 3 courses £46

STARTERS

Burrata, heritage tomatoes, pomegranate, basil & white condiment V £16.5

Primavera Spring Green Soup, early harvest oil, puffed wild rice V £9

Classic Prawn Cocktail, spicy cocktail sauce £14.5

Smoked Chalk Stream Trout, dill crème fraîche, crispy spring onions, dark rye bread £17

Chopped Spring Salad, asparagus, peas, courgette, radish, grapefruit & crumbled feta V £17.5

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

Heritage Tomatoes V

Pickled red onion, basil

Buttery Mashed Potato V

Chives & spring onion

Green beans V

Confit shallots, toasted caraway seeds

108 Sage & Onion Stuffing

Wild Garlic & Smoked Ricotta Mac & Cheese 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

Pesto Green Barley Risotto, black olive, St tola goats cheese V £17 | £27

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 Yellow Curry, sweet potato, aubergine, green beans, Thai basil, toasted coconut flakes £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

Rhubarb & Parkin Trifle V £11.5

Golden Chocolate Bread & Butter Pudding, cinnamon, apricot, clotted cream ice cream V £11.5

La Fromagerie British & Irish Cheese Selection, apricot biscuits, ale chutney V £19

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