

# 108 BRASSERIE

House Bread & Salted English Butter V £5.5

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## STARTERS

- Primavera Spring Green Soup, *early harvest olive oil, puffed wild rice* V £9  
Burrata, *heritage tomatoes, pomegranate, basil & white condiment* V £16.5  
Tempura Prawns, *shiso leaf, spicy cocktail sauce* £18  
Devon Crab Crumpet, *brown shrimp, kohlrabi, apple* £21.5  
Smoked Chalk Stream Trout, *dill crème fraîche, crispy spring onions, dark rye bread* £17  
Stone Bass Ceviche, *sweet potato, avocado, chilli, crispy rice cracker & yuzu tobiko* £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  
Chopped Spring Salad, *asparagus, peas, courgette, radish, grapefruit & crumbled feta* V £17.5  
*Add: Grilled chicken £8 | Avocado £3.5 | Trio of Tiger prawns £10*
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## MAINS

- Market Fish of the Day (*priced daily*)  
\*Chicken Milanese, *lemon zest, capers, rocket, Parmesan, French fries* £31  
Dorset Lamb Rump, *white bean & courgette tabbouleh, mint chimichurri, pomegranate jus* £35  
Sea Trout Fillet, *grilled asparagus, peas, pickled radish, Dulse butter sauce* £32  
Pesto Green Barley Risotto, *black olive, St Tola goats cheese* V Small £17 | Large £27  
\*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 Yellow Curry, *sweet potato, aubergine, green beans, Thai basil, toasted coconut flakes* V £29.5  
*Choose: prawn | chicken | tofu*  
\*Fried Fillet of Haddock, *pea purée, tartare sauce, chips* £23.5  
Asparagus & Ricotta Tortellini, *lemon & thyme crème fraîche, rainbow radish, mint* V £27

## 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*

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## SIDES £7

- Fries VE | Hand-Cut Chips VE  
Crushed Fingerling Potatoes, *Parmesan, sweet smoked paprika* V  
Wild Garlic & Smoked Ricotta Mac & Cheese V  
Spinach: Steamed VE | Buttered V | Olive oil VE  
Heritage Tomatoes, *pickled red onion, basil* V  
Green Beans, *confit shallots, toasted caraway seeds* V

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