

108 BRASSERIE

SUNDAY ROAST

2 courses £38 | 3 courses £46

STARTERS

Burrata, *heritage tomatoes, pomegranate, basil & white condiment* v £16.5

Tomato Gazpacho Soup, *early harvest olive oil, basil, focaccia croutons* £9

Classic Prawn Cocktail, *spicy cocktail sauce* £14.5

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

Chopped Salad, *mangetout, 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

Buttered Heritage Carrots v

Honey, tarragon, shallots

Chunky Fries 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

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V Vegetarian | VE Vegan | NGCI Non-Gluten Containing Ingredients

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 are 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