

# 108 BRASSERIE

Italicus  
Spritz £13

House-made bread & Irish butter £4.50

Champagne  
Cocktail £15

## STARTERS

- Jersey rock oysters *with shallot vinaigrette* 3/£12.50 6/£25  
Spring pea & watercress soup *with crumbled Dorstone* V/VE £9  
Portwood Farm asparagus, *hot with hollandaise or cold with vinaigrette* V/VE £12.50  
Crisp baked corn tostadas *with shredded smoked chicken & spicy satay sauce* £13  
Soup du jour £9  
Suffolk smoked salmon *with lemon & Guinness bread* £16  
Classic steak tartare *with toasted sourdough* £17, *Large with Belgian endive salad & fries* £28  
Buffalo milk burrata *with Nutbourne Farm tomatoes, basil pesto & toasted focaccia* V £15  
Sea bass ceviche *with baby corn, avocado, lime, chilli & corn tortillas* £17

## SALADS

- Classic Caesar *with rosemary croutons & shaved parmesan* £15  
Raw cauliflower tabbouleh *with golden raisins, soft herbs, pomegranate & preserved lemon* VE £16  
Salt-baked beets *with Spring leaves, Brightwell goats cheese, smoked almonds & honey* V £16  
Heritage tomatoes *with feta, sumac, lemon & early harvest olive oil* V £14  
*Add: grilled chicken £8 / trio of Tiger prawns £7 / avocado £3.50 / grilled halloumi £5*

## MAINS

- Paillard of corn-fed chicken *with charred baby corn & sauce vierge* £22  
Grilled organic Scottish salmon fillet *with herb butter sauce* £25  
Dukkah-spiced rump of Spring lamb *with rose harissa, smoked aubergine & herb tabbouleh* £34  
Risotto Primavera *with asparagus, broad beans, peas & shaved Twineham Grange* V/VE £14  
Blackened miso cod *with Asian greens, ginger & shiitake dashi* £30  
Grass-fed 170g Hereford fillet steak, *peppercorn sauce & fries* £38  
Dry-aged beef burger *with Mayfield Swiss, crispy bacon, club sauce & fries* £21  
Grilled Tiger prawns *with a mango, chilli & lime relish* £28  
Thai green curry *with tofu, baby corn, holy basil & Jasmine rice* VE £16  
*Add: chicken £8 / trio of Tiger prawns £7*  
\*Deep fried haddock & chips *with mushy peas, tartare sauce* £21  
28-day dry-aged 230g Ribeye steak, *Béarnaise & chips* £35

## SIDES

- Spring peas, baby carrots & pea shoots £5.50  
Nutbourne Farm tomatoes *with red onion & basil* £5.50  
Steamed spinach: *buttered or with olive oil* £6  
Tenderstem broccoli *with chilli & lemon* £6  
Gem heart salad *with herb dressing* £5.50  
Rocket & parmesan salad £5.75  
Potatoes: *Buttered Jersey Royals* £6 / *Fries* £5.50 / *Hand-cut chips* £6

## DESSERTS

- Classic Crème Brûlée *with shortbread* £9  
Affogato *with Five Farms Irish Cream* £8  
Baked lemon cheesecake *with English strawberries* £9  
Skillet brownie *with vanilla ice cream and smashed honeycomb* £10  
Spring fruits *with raspberry sorbet* VE £9  
Paxton & Whitfield farmhouse cheeses  
*with oat biscuits, blackcurrant jam & chutney* £14.50

V Vegetarian | VE Vegan | V/VE Vegan upon request

108 Brasserie has partnered with The Marylebone hotel Community Consortium to support charities in the local neighbourhood, such as: West London Mission, Women's Trust and House of St Barnabas. \*Enjoy our fish and chips and we will donate £1 to the charities.

Some menu items may contain nuts, seeds or other allergens, wines may contain sulphites - for further details please ask your server. Our fish is responsibly caught from sustainable sources. All prices inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.