

108 BRASSERIE

SUNDAY ROAST

2 courses £38 | 3 courses £46

STARTERS

Burrata, beetroot hummus, candied beetroot, orange, rocket, carte de musica V £16.5

French onion soup, Gruyère crouton V £11.5

Classic prawn cocktail, spicy cocktail sauce £14.5

Cornish sardines on buttered sourdough toast, heritage tomatoes, pickled red onions £17

Roasted butternut squash salad, winter kale, apple, feta & pomegranate molasses V £16.5

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

Rocket and parmesan salad V/VE
Aged balsamic

Buttermilk mashed potato V
Chives & spring onion

Green beans V
Confit shallots, toasted caraway seeds

108 Sage & onion stuffing

Cauliflower & leek cheese gratin 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

Wild mushroom & Jerusalem artichoke risotto, sage & Twineham Grange cheese V £19 | £29

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 Massaman curry, baby potatoes, mange tout, baby corn, toasted coconut & sticky rice £29.5
Choose: Prawn | Chicken | Tofu

*Fried fillet of Haddock, pea purée, tartare sauce, chips £23.5

DESSERTS

Classic vanilla crème brulee, English shortbread V £11.5

Lemon meringue pie, raspberries V £11.5

Apple & winter berry Biscoff crumble, custard V £11.5

La Fromagerie British & Irish cheese selection, apricot biscuits, ale chutney V £19

108 BRASSERIE

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

108 Brasserie has partnered with several charities in the local neighbourhood, including The Greenhouse Centre and FoodCycle. *Enjoy our fish and chips, and we will donate £1 to the charity fund. Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT.

We strive to source all of our products from local and sustainable sources.