

108 BRASSERIE

TO SHARE

Home-made bread *sourdough, soda bread, Guinness brown bread* £2.50
Burrata with cherry vine tomatoes *extra virgin olive oil, country loaf & crostini* £15
Trealy Farm charcuterie *pickles* £10/£16

DISH OF THE MONTH

Hand-dived Isle of Sky scallops *peas, broad beans, heirloom tomato dressing* £16 /£24

SPECIALS

Monday *Breast of guinea fowl, spring cabbage, morels, truffle* £17
Tuesday *New season lamb cutlets, salsa verde, Jersey Royals* £20
Wednesday *Poached hake, samphire, sorrel sauce* £17

Thursday *Warm beef salad, sugar snap peas, broccoli, chilli, coriander* £11/ £18
Friday *Pan-fried red mullet fillets, courgette spaghetti, black olive, basil* £18
Saturday & Sunday - *Weekend brunch*

STARTERS

Soup of the day *Irish soda bread* £7
Severn and Wye smoked salmon *Guinness brown bread* £9/£14
with scrambled eggs £11.50/£15 *or avocado* £12/£16
Dorset crab on toast *watercress & apple* £12
Crispy pig's cheeks *mustard crème fraîche, apple & raisin chutney* £9
Seared tuna *soy & ginger dressing, pickled radish* £11 GF
Roasted organic baby beets *goat's curd, basil & balsamic* £8 GF
Charred octopus *heritage tomato, avocado & pequillo peppers* £9 GF

OYSTERS

West Mersea Native Oysters £18 *half dozen* /£32 *dozen* GF

SALADS

Chicory *pear, stilton & walnuts* £8/£12 GF
Caesar salad £8/12 *with chicken add* £2.50/£4.50
☒ Superfood Salad £9/£13 *with chicken add* £2.50/£4.50 GF
☒ Salad of 12 baby lettuces & microgreens, grilled
organic salmon *basil dressing* £9/£13 GF
Grilled chicken salad *guacamole, sweet piquillo pepper,
gem lettuce & coriander* £14.50 GF

108 Brasserie has teamed up with The Marylebone Hotel Community Consortium to support reputable charities in the neighbourhood, such as: Woman's Trust, Portman Early Childhood Centre and StreetSmart. Enjoy our fish and chips and we will donate £1 to the charities.

GF Dishes made using no gluten-containing ingredients. ☒ Healthy options by The Juicery. Some of our menu may contain nuts, seeds & other allergens - for further details please ask your server. Consuming undercooked burgers may increase the risk of foodborn illness, particularly for those who are very young, pregnant or suffering illness. Our fish is responsibly caught from sustainable sources. Includes 20% VAT. A discretionary service charge of 12.5% will be added to your bill.

MAINS

Fish & chips *pea purée, tartare sauce* £17.50 *(For every dish sold we will donate £1 to local charities)*
Spelt risotto *wild mushrooms, sage, shaved Berkswell* £16
Pan-roasted cod *sweetcorn, charred leeks & chorizo* £20
Fillet of sea trout *asparagus, morels, braised baby gem* £22
100% acorn fed Iberico pork fillet *Jersey Royals, mustard greens, smoked
bacon* £24
Crispy lamb breast *artichoke pesto, broad beans, basil* £24 GF

FROM THE JOSPER GRILL

108 Hamburger *pickles, French fries* £17 *with bacon/cheese add* £1.50 each
Whole Dover sole *on or off the bone, grilled or meunière* £32 GF
Grilled tiger prawns *harissa & lime* £16/£23 GF
Grilled organic salmon fillet *herb butter & lemon* £18 GF
Free-range Cotswold White chicken *lemon thyme & garlic* £18 GF
Dry-aged beef fillet *6oz* £28 GF
Rib eye steak *8oz* £28 GF
Galician Blond sirloin *10oz* £32 GF
Sauces *Béarnaise / Peppercorn / Blue cheese / BBQ* GF

SIDES

Potatoes *fries, hand-cut chips or mashed* £4.50
Spring greens *lemon dressing* £4.50 GF
Steamed spinach £4.50 GF
Sweet potato fries *rosemary salt* £4.50
Rocket & Parmesan salad £4.50 GF
East Sussex heritage tomato & red onion salad £4.50 GF
Butter poached white & green asparagus £5 GF

CHAMPAGNE & SPARKLING WINE

SPARKLING	125ml	Bottle
Vaporetto Prosecco NV <i>Veneto, Italy</i>	£8	£32
Nyetimber Classic Cuvée NV <i>Sussex, England</i>	£11.50	£60
Nyetimber Rosé NV <i>Sussex, England</i>		£60
Nyetimber Blanc de Blancs 2007 <i>Sussex, England</i>		£73

CHAMPAGNE

Perrier-Jouët Grand Brut NV <i>Champagne, France</i>	£12.50	£65
Perrier-Jouët Blason Rosé NV <i>Champagne, France</i>	£14.50	£70
Bollinger Rosé NV <i>Champagne, France</i>		£75
Ruinart Blanc de Blancs NV <i>Champagne, France</i>	£21	£95
Perrier-Jouët 'Belle Epoque' 2007 <i>Champagne, France</i>		£150
Bollinger La Grande Année 2005 <i>Champagne, France</i>		£160
Dom Pérignon 2006 <i>Champagne, France</i>		£250
Krug Grande Cuvée NV <i>Champagne, France</i>		£250

WHITE WINE

	175ml	Bottle
Grenache Blanc, 'Petit Papillon' 2015 <i>Languedoc-Roussillon, France</i>	£6	£23

FLORAL & AROMATIC

Viognier, Domaine de Montmarin 2015 <i>Languedoc, France</i>	£8	£30
Albariño, 'A20', Bodegas Castro Martin 2014 <i>Rias Baixas, Spain</i>	£10	£39
Moscofilero, Domaine Skouros 2014 <i>Peloponnese, Greece</i>		£43
Torrontés, Pasarisa 2015 <i>Salta, Argentina</i>		£45

CRISP & REFRESHING

Pinot Grigio, Conto Vecchio 2015 <i>Veneto, Italy</i>	£7	£26
Sauvignon Blanc, Finca Lorosco 2015 <i>Central Valley, Chile</i>	£7.50	£29
Muscadet, Château des Templiers 2013 <i>Loire, France</i>		£29
Verdejo, Cuatro Rayas 2014 <i>Rueda, Spain</i>		£29
Picpoul de Pinet, Domaine Félines Jourdan 2015 <i>Languedoc, France</i>		£35
Gavi di Gavi, Roberto Sarotto 2015 <i>Piedmont, Italy</i>	£10	£39
Sancerre, Domaine de la Chezatte 2014 <i>Loire, France</i>	£12	£48
Chablis, Domaine du Colombier 2014 <i>Burgundy, France</i>		£49
Sauvignon Blanc, Dog Point 2015 <i>Marlborough, New Zealand</i>		£50

FULL BODIED

Chenin Blanc, Stellenrust 2015 <i>Stellenbosch, South Africa</i>	£8	£30
Luberon Blanc, Famille Perrin 2015 <i>Rhône, France</i>		£31
Mâcon-Villages, Vignerons des Terres Secrètes 2014 <i>Burgandy, France</i>		£35
Chardonnay, Huia 2014 <i>Marlborough, New Zealand</i>	£12	£48
Bordeaux Blanc, Clos des Lunes 'Lune d'Argent' 2013 <i>Bordeaux, France</i>		£55
Rioja Blanco, Finca Allende 2011 <i>Rioja, Spain</i>		£58
Pouilly-Fuissé, Domaine de la Soufrandise 2013 <i>Burgundy, France</i>		£60

FINE

Chablis, Vaugiraut, Premier Cru, Domaine Duplessis 2014 <i>Burgundy, France</i>	£15	£59
Riesling Heissenberg, Domaine André Ostertag 2011 <i>Alsace, France</i>		£70
Châteauneuf-du-Pape Blanc, Domaine des Sénéchaux 2011 <i>Rhône, France</i>		£80
Chardonnay, Ridge Estate, Santa Cruz Mountains 2013 <i>California, USA</i>		£95
Meursault, 'Cuvée Charles Maxime', Domaine Latour-Giraud 2013 <i>Burgundy, France</i>		£115

ROSÉ WINE

	175ml	Bottle
Domaine Lafage, 'Miraflores' Rosé 2015 <i>Roussillon, France</i>	£7.50	£28
Tempranillo Rosado, Cillar de Silos 2015 <i>Navarra, Spain</i>	£10	£38
Sancerre Rosé, Brigitte et Daniel Chotard 2015 <i>Loire, France</i>		£50

Our wine list has been carefully selected by Irish Master of Wine Anne McHale, one of only 354 people globally to hold this prestigious title.

OUR MASTER OF WINE'S TOP PICKS

WHITE Bottle

Zesty Spanish	
Verdejo, Cuatro Rayas 2014 <i>Rueda, Spain</i>	£29

Smooth Provence

Luberon Blanc, Famille Perrin 2015 <i>Rhône, France</i>	£31
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Aromatic Argentinean

Torrontés, Pasarisa 2015 <i>Salta, Argentina</i>	£45
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RED

Sun-drenched Southern French

Corbières, 'Vieilles Vignes', Château Fontarèche 2014 <i>Languedoc, France</i>	£34
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Juicy Italian

Dolcetto d'Alba, Paolo Conterno 2014 <i>Piedmont, Italy</i>	£36
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Suave, savoury Rhône

Gigondas, Domaine de Font-Sane 2013 <i>Rhône, France</i>	£53
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RED WINE

	175ml	Bottle
Grenache Rouge, 'Petit Papillon' 2015 <i>Languedoc-Roussillon, France</i>	£6	£23

VIBRANT & FRUITY

Montepulciano d'Abruzzo, Villa dei Fiori 2014 <i>Abruzzo, Italy</i>	£6.50	£25
Syrah Carmenere 'Illusion', Viña Mayu 2014 <i>Elqui Valley, Chile</i>	£7.50	£29
Dolcetto d'Alba, Paolo Conterno 2014 <i>Piedmont, Italy</i>	£9	£36

MEDIUM BODIED

Rioja Crianza, Castillo Viento 2012 <i>Rioja, Spain</i>	£7	£26
Valpolicella, Lamberti 2014 <i>Veneto, Italy</i>		£28
Merlot, Domaine de Montmarin 2014 <i>Languedoc, France</i>		£29
Chianti Riserva, Castellani 2013 <i>Tuscany, Italy</i>	£7.50	£29
Chinon, Domaine Brunet 2012 <i>Loire, France</i>		£30
Pinot Noir 'Little Yering', Yering Station 2013 <i>Yarra Valley, Australia</i>	£8.50	£32
Mencía, 'Gaba do Xil', Telmo Rodriguez 2015 <i>Valdeorras, Spain</i>		£40
Crozes-Hermitage 'Les Jalets', Paul Jaboulet Aîné 2013 <i>Rhône, France</i>		£52
Moulin de la Lagune, Haut-Médoc 2011 <i>Bordeaux, France</i>		£82

RICH & RIPE

Corbières, 'Vieilles Vignes', Château Fontarèche 2015 <i>Languedoc, France</i>		£34
Côtes du Rhône, Saint Cosme 2015 <i>Rhône, France</i>		£35
Malbec 'La Flor', Pulenta Estate 2015 <i>Mendoza, Argentina</i>	£9.50	£39
Shiraz, Wynns 2012 <i>Coonawarra, Australia</i>	£10	£42
Cabernet Sauvignon, Single Vineyard, Journey's End 2012 <i>Stellenbosch, South Africa</i>	£11	£43
Rioja Crianza, 'Montesa', Alvaro Palacios 2012 <i>Rioja, Spain</i>		£51
Gigondas, Domaine de Font-Sane 2013 <i>Rhône, France</i>		£53

FINE

Barolo, 'Serralunga d'Alba', Giovanni Rosso 2011 <i>Piedmont, Italy</i>		£70
Gevrey-Chambertin, Domaine Roux 2011 <i>Burgundy, France</i>		£80
Château Léoville-Barton, 2ème Classé, St Julien 2006 <i>Bordeaux, France</i>		£110
Cabernet Sauvignon, Ridge Estate, Santa Cruz Mountains 2011 <i>California, USA</i>		£120
Morey St Denis, Clos des Ormes, Premier Cru, Domaine Georges Lignier 2011 <i>Burgundy, France</i>		£135
Château Lynch-Bages, 5ème Cru Classé, Pauillac 2008 <i>Bordeaux, France</i>		£165

DESSERT WINE

	Glass
Muscat 'Black Label' NV <i>Rutherglen, Australia 50ml</i>	£5
East India, Lustau <i>Jerez, Spain 50ml</i>	£5
Ten Year Old Tawny Port, Quinta do Vallado <i>Douro, Portugal 50ml</i>	£5
Warre's Late Bottled Vintage Port 2011 <i>Douro, Portugal 50ml</i>	£5
Botrytis Semillon, 'Eclat', Valdivieso 2011 <i>Lontue Valley, Chile 75ml</i>	£5.50
Sauternes, Château du Levant 2011 <i>Bordeaux, France 75ml</i>	£6.50
Riesling Icewine, Stratus Vineyards 2013 <i>Niagara, Canada 75ml</i>	£9

CLASSIC COCKTAILS

Bramble *Beefeater Gin, lemon juice, sugar, fresh muddled blackberries & blackberry liquor* £10.50

Negroni *Beefeater Gin, Campari & Carpano* £10.50

Whiskey Sour *Maker's Mark, fresh lemon juice, Angostura bitter, sugar syrup & egg white* £10.50

French Martini *Stolichnaya vodka, pineapple juice & black raspberry liquor* £10.50

Clover Club *Beefeater Gin, muddled raspberries, fresh lemon juice, Noilly Prat, home-made sugar syrup & egg white* £10.50

Bermuda Cosmo *Gosling Dark Rum, Grand Marnier, cranberry juice, orange bitters* £10.50

Plum Caipirinha *Abelha Organic Cachaça, fresh plums, fresh limes & plum bitters* £10.50

Basil & Cucumber Gimlet *Beefeater Gin, fresh basil, fresh cucumber juice & home-made sugar syrup* £10.50

The Perfect Martini *Konik's Tail Martini with lemon twist* £12

French 75 *Beefeater Gin, Cointreau, Champagne, lemon juice* £14

Classic Champagne Cocktail *Sugar soaked with Angostura, Courvoisier, Champagne, orange liquor* £14

SIGNATURE COCKTAILS

The Marylebone *Stolichnaya vodka, Champagne, elderflower, black raspberry liquor* £14

108 Garden *Beefeater Gin, elderflower, fresh mint, cucumber, apple juice & cherry bitters* £10.50

Plum & Jerry Sailor *Jerry rum, Velvet Falernum, pineapple & lime juice, orange zest, plum bitters* £10.50

Gin Thyme *Beefeater Gin, agave syrup, home-made thyme syrup, fresh raspberries & lemon juice* £10.50

Sloe British Cup *Stipsmith Sloe Gin, home-made herbs & spices infused orange juice, vanilla sugar & lime juice* £10.50

Rhubarb Sour *Beefeater Gin, Cointreau, lemon & grapefruit juice, rhubarb bitters & egg white* £10.50

Spiced 108 *Stolichnaya Vodka, Velvet Falernum, fresh lime juice, cinnamon syrup, Angostura bitters & cider* £10.50

Irish Mocha *Espresso, almond chocolate milk, Baileys, Illy coffee liquor, crème de cacao & home-made cinnamon syrup* £10.50

NON-ALCOHOLIC COCKTAILS

Berry Crush *Fresh raspberries, blackberries, cranberry & passion fruit juice* £7

The Solero *Passion fruit & lime juice, passion fruit syrup & grenadine* £7

BEER

BY BOTTLE

Portobello London *Pilsner* £5

Curious Brew *Lager* £5

1936 *Bière* £6

Brewdog *IPA* £6

Sierra Nevada *Pale Ale* £7

Celia Lager *Organic & Gluten Free* £6

Becks *non-alcoholic* £3.50

Maeloc Sidra *Cider* £5

DRAFT

Guinness £3.50 / £6

Meantime London Lager £3.50 / £6

Meantime London Pale Ale £3.50 / £6

SPIRITS

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Beefeater £7

Bombay Sapphire £7

Beefeater 24 £9

Hendrick's £9

Gin Mare £9

Fords £9

Tanqueray Ten £10

Chase £12

VODKA

Stolichnaya £7

Konik's Tail £9

Aylesbury Duck £9

Grey Goose £10

Belvedere £10

Ciroc £11

RUM

Havana 3 yr £7

Gosling's Black Seal £8

Appleton VX £9

Angostura 1919 £9

Havana 7 yr £9

Sailor Jerry £8

Cana Brava £9

Diplomatico Reserva £12

COGNAC

Courvoisier £8

Hennessy VS £9

Hennessy Fine £10

Rémy Martin XO £30

Hennessy XO £34

ARMAGNAC

Janneau VSOP £9

BOURBON

Maker's Mark £8

CALVADOS

Boulard 4 yr £10

GRAPPA

Suprema Refosco £9

TEQUILA

Tapatio £8

Patrón XO Café £12

Patrón Silver £12

Patrón Reposado £14

Patrón Añejo £16

Cabeza Blanco £12

SOFT DRINKS & WATER

San Pellegrino sparkling water

330ml/750ml £3.50/£4.75

Acqua Panna still water 330ml/750ml
£3.50/£4.75

Lemonade 200ml £3

Coca-Cola / Diet Coke 330ml £4

Fresh orange, apple, tomato or
cranberry juice £4

HOT BEVERAGES

COFFEES

Espresso £2.40

Double espresso £3

Macchiato £3

Cortado £3

Americano £3

Flat white £3.50

Cappuccino £3.50

Latte £3.50

Mocha £3.50

Hot chocolate £3.50

TEAS £3.50

Earl Grey

English Breakfast

Green tea

Jasmine Silver Needle

INFUSIONS £4.50

Chamomile

Peppermint leaf

WHISKEY RECOMMENDATIONS

BLENDED IRISH WHISKEY

Tyrconnell £10

Middleton Very Rare 2014 £45

BLENDED SCOTTISH WHISKY

Haig Club Single Grain £12

Monkey Shoulder (Blended Malt) £14

ISLAY SINGLE MALT WHISKY

Ardbeg Uigeadail £16

Lagavulin 12 yr £22

CAMPBELTOWN SINGLE MALT WHISKY

Hazelburn 12 yr £15

Springbank 15 yr £16

SPEYSIDE SINGLE MALT WHISKY

Balvenie 12 yr Doublewood £14

Aberlour A'Bunadh £15

HIGHLAND SINGLE MALT WHISKY

Macallan Gold £10

Oban 14 yr £13

LOWLAND SINGLE MALT WHISKY

Auchentoshan Three Wood £15

Littlemill 22 yr Vintage 1992 £50

JAPANESE WHISKY

Nikka From The Barrel £12

Ichiro's Wine Wood £22

AMERICAN WHISKEY

Bulleit Rye £11

Blanton's Gold Single Barrel £19

For cigar pairings or to view our full whisky list - with over 60 whiskies on offer - please ask your server

In accordance with the Weights & Measures Act 1995 the measures for the sale of spirits on the premises is 50ml.
Wines are sold by glass at 175ml and champagne at 125ml. Wine is also available in 125ml serving and spirits are available in 25ml serving upon request.
Some of our menu may contain nuts, seeds & other allergens - for further details please ask your server. Includes 20% VAT. A discretionary service charge of 12.5% will be added to your bill.

KIDS MENU

Soup of the day *Irish soda bread* £4

Vegetable crudité's *cream cheese dip* £4

Superfood salad £4

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Boiled eggs & soldiers £5

Mac & cheese £6

Steamed fish of the day *broccoli* £8

108 Fish & chips £8

Grilled chicken *mash & peas* £8

Cheese burger sliders *French fries* £9

Choice of sides £3

Mashed potatoes

French fries

Honey glazed carrots

Steamed broccoli

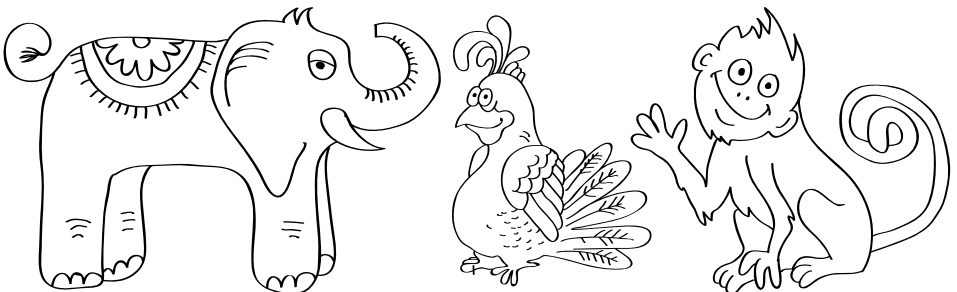
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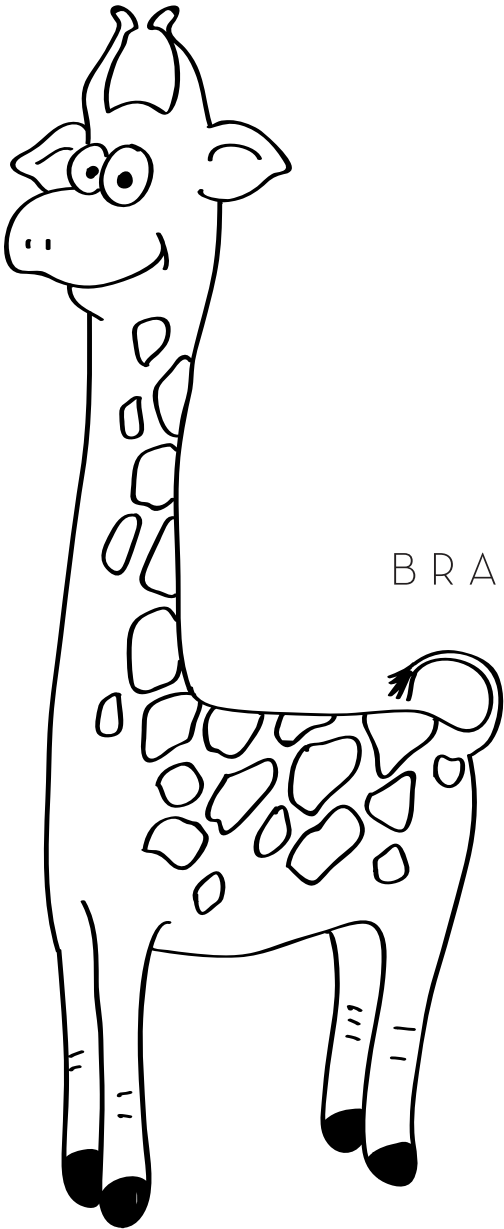
Selection of ice creams & sorbets £4

Fruit crumble £4

Fresh fruit plate £4

Chocolate pudding *vanilla ice cream* £4





BRASSERIE

