### À LA CARTE BREAKFAST

Served 6:30am to 10:30am Monday to Friday, 6:30am to 11am Saturday & Sunday

#### BAKERY

Toast - white, granary, sourdough or gluten free V £4

All the above served with salted butter, jam & marmalade

Pain au raisin £5 / Croissant au beurre £5 / Pain au chocolat £5

Toasted crumpets with Ling Heather honey & salted butter V £4.50

#### DOYLE CLASSICS

Full Irish Breakfast £19

Two eggs any style, dry cured bacon, Old Spot sausage, Clonakilty black & white pudding, field mushroom, grilled plum tomato, hash browns & baked beans

Full Vegetarian Breakfast V £17

Two eggs any style, Glamorgan sausage, field mushroom, grilled plum tomato, sautéed spinach, hash browns & baked beans

#### **EGGS**

Two St Ewes eggs cooked any style with toasted sourdough V £9
Eggs Benedict £17 / Eggs Royale £17 / Eggs Florentine V £15
With toasted English muffin & hollandaise

Oak smoked salmon & scrambled eggs with toasted granary bread £17  $\,$ 

Three-egg omelette V £11

Add: baked English ham £3.50 / sautéed field mushrooms £3.50 / spinach £3.50 / cheese £3.50 Superfood egg white omelette with chia, baby spinach, tomato & feta V £13

### SIDES £4 each

Dry cured bacon *back or crispy streaky*, Old Spot sausage, Clonakilty black & white pudding, avocado, spinach, grilled plum tomato, field mushroom, grilled halloumi

#### CLASSICS

Belgian waffles with crispy bacon & maple syrup or fresh berries £16
Organic Irish Porridge with Ling Heather honey, banana & hazelnuts V/VE £10.50
Crushed avocado on grilled sourdough with confit vine tomatoes & feta V/VE £13

Add poached eggs £3.50

Poppy seed bagel with smoked salmon, cream cheese & chives £17

Maple pecan granola with raspberry compote & coconut yoghurt VE £10

Seasonal fruit salad with mixed berries VE £10

#### COFFEE

Espresso £4.50
Double espresso £5
Macchiato £4.50
Cortado £4.50
Americano £5.50
Flat White £5.50
Cappuccino £5.50
Latte £5.50
Hot Chocolate £5

#### TEAS £5.50

English Breakfast
Early Grey
Fruit Infusions
English
Chamomile
Peppermint Leaf

#### JUICES £5.50

Valencia Orange Pink Grapefruit Braeburn Apple Pineapple Craberry Tomato

# SIGNATURE JUICE BLENDS £9

Mad About Mango, mango, apple, carrot & ginger Green Citrus Boost, spinach, pear & mint Super Berry Smoothie, blackcurrant, banana & açai

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

All orders will apply £4.00 of tray charge. 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. All prices inclusive of VAT. A discretionary service charge of 12.5% will be added. 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.

#### ALL DAY DINING

Served midday to 11pm

#### STARTERS

Tomato gazpacho soup with early harvest olive oil and basi VE £11.50

Burrata with pesto, heritage tomatoes, pitted kalamata olives, pomegranate and ciabatta crisps V £16.50

Crispy Tiger prawns with spicy cocktail sauce £17.50

Charcuterie plate (Organic Bresaola, Coppa, Prosciutto, Salami) with pickles & grilled focaccia £22

Chapel & Swan Suffolk smoked salmon with dill crème fraiche, lemon & Guinness bread £17.50

Salmon tacos with avocado & wasabi mayonnaise £16.50

Corn tostadas with whipped hummus, Kalamata olives, crumbled feta & sumac V £12

#### SALADS & SANDWICHES

108 Caesar with rosemary croutons, Parmesan & anchovy dressing £16.50

Superfood spinach salad with asparagus, edamame, chia, sesame & chilli VE £18.50

Endive salad with Stilton cheese, apple, walnuts and wholegrain honey mustard dressing V £17.50

Add: grilled chicken £8 | avocado £3.50 | trio of Tiger prawns £10

Classic Club sandwich served with fries £20 Chargrilled Hereford Ribeye ciabatta with caramelised onions, rocket & Stilton £24 Caprese ciabatta with tomato, mozzarella, rocket salad and pesto dressing VE £19.50

#### MAINS

Chicken Milanese with lemon zest, capers, rocket, French fries & Parmesan £29.50

Roasted fillet of organic Salmon with asparagus & hollandaise £29.50

Risotto Primavera with lemon, pine nuts and charred spring onion V/VE small £17/ large £26

Miso glazed black cod with stir fried morning glory, garlic, baby corn and sticky rice £38

Dry-aged beef burger with Cave-aged cheddar, club sauce & sesame brioche £23.50 | Add: crispy bacon £2

Burgers Ethically raised 100% grass fed British cattle

Thai Penang curry with baby corn, mangetout, baby potatoes and thai basil served with sticky jasmine rice £29.50

Choose: Prawn | Chicken | Tofu

\*Fried fillet of haddock, pea purée, tartare sauce & chips £23

#### BLACK ANGUS GRASS-FED STEAKS

Locally sourced from Surrey
280g Ribeye steak £42.50 | 230g Fillet steak £45
with Café de Paris butter & chips
Add one sauce: Bearnaise | Peppercorn | Red Wine Sauce

#### PIZZAS

Margherita V £18/Ham & Mushroom £20/Pepperoni £20

#### SIDES £6.50

Potatoes: Fries VE | Minted Jersey Royal potatoes V | Hand cut chips V

Spinach: Steamed VE | Buttered V | Olive oil VE

Summer 108 garden salad with cherry tomatoes, red onion, cucumber, rocket and avocado VE

Buttered spring greens with garlic and lemon V

Summer courgette gratin with pitchfork cheddar toasted crumbs V/VE

Tenderstem broccoli with chilli & lemon V/VE

### $V \; Vegetarian \; | \; \; VE \; Vegan \; | \; \; V/VE \; Vegan \; upon \; request$

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#### **DESSERT MENU**

Served midday to 10pm

#### DESSERTS £10.50

Classic vanilla crème brûlée with English shortbread V
Strawberry Eton mess Sundae V
Lemon cheesecake with yoghurt sorbet, ginger crumb and blueberry compote V
Chocolate fondant with raspberry sorbet & crystallised mint V
Please allow us 15 minutes for cooking
Espresso crème caramel with coco nib tuille V

#### CHEESE

La Fromagerie British & Irish cheese selection with apricot biscuits & ale chutney V £18.50

#### ICE CREAMS & SORBETS

Ice Creams V£3 (per scoop)

Lemon curd

Mint chocolate chip

Honeycomb

Sorbets V£3 (per scoop)

Lemon

Raspberry

Blackcurrant

#### LATE NIGHT MENU

Served 11pm to 6.30am

### SNACKS & STARTERS

Tomato gazpacho soup with early harvest olive oil and basi VE £11.50

Burrata with pesto, heritage tomatoes, pitted kalamata olives, pomegranate and ciabatta crisps V £16.50

Charcuterie plate (Organic Bresaola, Coppa, Prosciutto, Salami) with pickles & grilled focaccia £22

#### SANDWICHES & BURGERS

Classic Club sandwich served with fries £20

Caprese ciabatta with tomato, mozzarella, rocket salad and pesto dressing VE £19.50

Dry-aged beef burger with Cave-aged cheddar, club sauce & sesame brioche £22.50 | Add: crispy bacon £2

Burgers Ethically raised 100% grass fed British cattle

#### MAINS

Thai Penang curry with baby corn, mangetout, baby potatoes & thai basil served with sticky jasmine rice £29.50 Choose: Prawn | Chicken | Tofu

108 Caesar with rosemary croutons, Parmesan & anchovy dressing £16.50

#### SIDES

French fries VE £6

Spinach: Steamed VE | Buttered V | Olive oil VE £6.50

Tenderstem broccoli with chilli & lemon V/VE £6.50

#### PIZZAS

Margherita V £18 Pepperoni £20 Ham & mushroom £20

#### **DESSERTS**

Ice Creams V £3 per scoop
Chocolate fondant with raspberry sorbet & crystallised mint V £9.50
Please allow us 15 minutes for cooking
Classic vanilla crème brûlée with English shortbread V £9.50

# HOT BEVERAGES COFFEE

Espresso £4.50
Double espresso £5
Macchiato £4.50
Cortado £4.50
Americano £5.50
Flat white £5.50
Cappuccino £5.50
Latte £5.50
Hot chocolate £5
Mocha £5.50

Bordeaux France 375ml

#### **TEAS £5.50**

English Breakfast
Earl Grey
Jasmine Silver Needle
English Chamomile
Peppermint Leaf

#### JUICE

Fresh Orange £5 Apple £4.75 Pineapple £4.75 Pink Grapefruit £4.75

Cranberry £4.75 Tomato £4.75 108 Super Green £9

#### WATER

Kingsdown Still Water £6 Kingsdown Sparkling Water £6 Acqua Panna £7 Acqua San Pellegrino £7

#### SOFT DRINKS

London Essence Tonic Water 200ml £4.50 London Essence Soda Water 200ml £4.50 London Essence Lemonade 200ml £4.50 London Essence Ginger Ale 200ml £4.50 London Essence Ginger Beer 200ml £4.50 Coca Cola 200ml £4.50 Diet Coke 200ml £4.50 Coke Zero 200ml £4.50

#### BEER BY BOTTLE

Lucky Saint non-alcoholic 330ml £5.50
Brite Lights Pilsner £6.50
Curious Brew Lager £6.50
1936 Lager £7
Dukeshill, handcrafted traditional apple cider, Scotland 4.4% £7

CHAMPAGNE & SPARKLING WINE	125ml	Bottle
Rathfinny Classic Cuvee Brut 2017 Sussex, England	£14	£75
Rathfinny Rosé Brut 2018 Sussex, England	£16	£85
Perrier-Jouët Grand Brut NV Champagne, France	£18	£95
Perrier-Jouët Blason Rosé NV Champagne, France	£26	£125
WHITE WINE	175ml	Bottle
Albarino Bodegas Gallegas "Sentidino" 2022	£13	£50
Rias Baixas, Spain	2-0	200
Sancerre, Millet- Roger 2022	£16	£63
Loire, France		
Chablis, Les Hauts de Milly 2022	£18	£70
Burgundy, France		
ROSÉ WINE	175ml	Bottle
Grenache, Chateau du Rouet, "Esterelle" 2021	£12	£45
Côtes de Provence, France		
Grenache, Mirabeau "Pure" 2021	£13	£50
Côtes de Provence, France		
RED WINE	175m	Bottle
Malbec, Domaine Bousquet Reserve 2021	£13	£50
Mendoza, Argentina		
Tempranillo, El Coto "Coto de Imaz" 2018	£14.5	£55
Rioja Reserva, Spain	_	
Pinot Noir, Kin 2019	£18	£70
Central Otago , New Zealand		
DESSERT WINE	Glass	Bottle
Reserve Ruby	£9.50	£65
Quinta da Silveira Duro, Portugal	010.50	250
Sauternes, Petit Guiraud 2017	£13.50	£58