

# 108 IN-ROOM DINING

## A LA CARTE BREAKFAST

Served 6.30am to 10.30am Monday to Friday, 7am 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 £18

*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 £16

*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 £8

Eggs Benedict £16 / Eggs Royale £16 / Eggs Florentine V £14

*With toasted English muffin & hollandaise*

Oak smoked salmon & scrambled eggs with toasted granary bread £16

Three-egg omelette V £10

*Add: baked English ham £2.50 / sautéed field mushrooms £2.50 / spinach £2.50 / cheese £2.50*

Superfood egg white omelette with chia, baby spinach, tomato & feta V £12

### SIDES £3.50 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* £15

Organic Irish Porridge with *Ling Heather honey, banana & hazelnuts* V/VE £9.50

Crushed avocado on grilled sourdough with *confit vine tomatoes & feta* V/VE £12

*Add poached eggs* £3.50

Poppy seed bagel with *smoked salmon, cream cheese & chives* £16

Maple pecan granola with *raspberry compote & coconut yoghurt* VE £9

Seasonal fruit salad with *mixed berries* VE £9

### 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

Valencia Orange £5  
Pink Grapefruit £4.75  
Braeburn Apple £4.75  
Pineapple £4.75  
Craberry £4.75  
Tomato £4.75

### 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.*

# 108 IN-ROOM DINING

Served midday to 11pm

## STARTERS

- Fresh pea and asparagus soup *with rainbow radish, cheese straw* V £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
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## 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
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## MAINS

- Chicken Milanese *with lemon zest, capers, rocket & 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* £36  
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*  
Thai Penang curry *with baby corn, mangetout, baby potatoes and thai basil served with sticky jasmine rice* £29  
*Choose: Prawn | Chicken | Tofu*  
Fried fillet of haddock, *pea purée, tartare sauce & chips* £22  
Gnocchi alla Sorrentina *with mozzarella and basil served with rosemary focaccia* V £25.50

## BLACK ANGUS GRASS-FED STEAKS

- Locally sourced from Surrey*  
230g Onglet steak £30 | 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
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## SIDES

- Potatoes: Fries VE | Minted Jersey Royal potatoes V | Hand cut chips V £6  
Spinach: Steamed VE | Buttered V | Olive oil VE £6.50  
Green salad *with rocket, cucumber & avocado* VE £6.50  
Buttered spring greens *with garlic and lemon* V £6.50  
Gratinated cauliflower *with pitchfork cheddar toasted crumbs* V/VE £6.50  
Tenderstem broccoli *with chilli & lemon* V/VE £6.50
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# 108 IN-ROOM DINING

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## DESSERT MENU

Served midday to 10pm

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### DESSERTS

- Classic vanilla crème brûlée *with English shortbread* V £9.50  
Rich Chocolate ice cream sundae, fudge and biscotti V £9.50  
Passionfruit and white chocolate parfait *with butter biscuit and passionfruit gel* V £9.50  
Chocolate fondant *with raspberry sorbet & crystallised mint* V £9.50  
*Please allow us 15 minutes for cooking*  
Espresso crème caramel *with coco nib tuille* V £9.50
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### CHEESE

- La Fromagerie British & Irish cheese selection  
*with apricot biscuits & ale chutney* V £18.50
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### ICE CREAMS & SORBETS

#### Ice Creams V £3 (per scoop)

- Lemon curd*  
*Mint chocolate chip*  
*Honeycomb*

#### Sorbets V £3 (per scoop)

- Lemon*  
*Raspberry*  
*Blackcurrant*

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# 108 IN-ROOM DINING

## LATE NIGHT MENU

Served 11pm to 6.30am

### SNACKS & STARTERS

Fresh pea and asparagus soup *with rainbow radish, cheese straw* V £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*  
Gnocchi alla Sorrentina, *with mozzarella and basil served with rosemary focaccia* V £25.50  
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

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# 100 IN-ROOM DINING

## 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

## TEAS £5.50

English Breakfast  
Earl Grey  
Jasmine Silver Needle  
English Chamomile  
Peppermint Leaf

## JUICE

Fresh Orange £5      Cranberry £4.75  
Apple £4.75      Tomato £4.75  
Pineapple £4.75      108 Super Green £9  
Pink Grapefruit £4.75

## WATER

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

## CHAMPAGNE & SPARKLING WINE

	125ml	Bottle
Rathfinny Classic Cuvee Brut 2017 <i>Sussex, England</i>	£14	£75
Rathfinny Rosé Brut 2018 <i>Sussex, England</i>	£16	£85
Perrier-Jouët Grand Brut NV <i>Champagne, France</i>	£18	£95
Perrier-Jouët Blason Rosé NV <i>Champagne, France</i>	£26	£125

## WHITE WINE

	175ml	Bottle
Albarino Bodegas Gallegas "Sentidino" 2022 <i>Rias Baixas, Spain</i>	£13	£50
Sancerre, Millet- Roger 2022 <i>Loire, France</i>	£16	£63
Chablis, Les Hauts de Milly 2022 <i>Burgundy, France</i>	£18	£70

## ROSÉ WINE

	175ml	Bottle
Grenache, Chateau du Rouet, "Esterelle" 2021 <i>Côtes de Provence, France</i>	£12	£45
Grenache, Mirabeau "Pure" 2021 <i>Côtes de Provence, France</i>	£13	£50

## RED WINE

	175ml	Bottle
Malbec, Domaine Bousquet Reserve 2021 <i>Mendoza, Argentina</i>	£13	£50
Tempranillo, El Coto "Coto de Imaz" 2018 <i>Rioja Reserva, Spain</i>	£14.5	£55
Pinot Noir, Kin 2019 <i>Central Otago, New Zealand</i>	£18	£70

## DESSERT WINE

	Glass	Bottle
Reserve Ruby <i>Quinta da Silveira Duro, Portugal</i>	£9.50	£65
Sauternes, Petit Guiraud 2017 <i>Bordeaux France 375ml</i>	£13.50	£58

## 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

*In accordance with the Weights & Measures Act 1995 the measures for the sale of spirits on the premises is 50ml. 25ml servings are available upon request Wines are sold by the glass at 175ml. Sparkling wines at 125ml. Vintages are subject to change.*