

Celebrate the RHS Chelsea Flower Show at 108 Bar and 108 Pantry

108 Bar to create own label 108 Gin with in-house distillery

108 Pantry to serve delectable Afternoon Tea



To celebrate the RHS Chelsea Flower Show, from 15th May 108 Bar will distil its very own limited edition of 108 Gin, in partnership with Mary-le-Bone Gin. The Bar will host the special gin distillery affectionately known as “Isabella”; in residence for the duration of the Flower Show for guests to visit.

As London’s only bar with its own in-house distillery, 108’s guests will be offered an exclusive opportunity to experience the distillation process from botanicals to beverage. Mary-le-Bone Gin prides itself on its eight generations of distilling history, dating back to the height of The Marylebone Pleasure Gardens (known as the 18th century playground for the rich and famous) which has been encapsulated by Mary-le-Bone 300 years later. The unique recipe of 108 Gin will contain a combination of botanicals including Irish Lavender, Chamomile, Lime Flower, Lemon Balm, Coriander, Grapefruit, Orange Peel, Cloves and Liquorice to name a few. The 108 Gin will be available at £38 per bottle and will also be served in the 108 Martini priced at £14.

Meanwhile in 108 Pantry, Executive Chef Russell Ford has created an exclusive Chelsea Flower Show Afternoon Tea menu with a special floral twist. This menu has been developed to celebrate the world-famous traditions of the afternoon tea and Chelsea Flower Show, ensuring a quintessential British Spring offering not to be missed. The menu - also available as gluten free - is priced at £32 per person, £42 with a glass of champagne. Guests are welcomed to indulge in culinary delights such as *Lavender and Raspberry Burnt English Custard*, *Orange Blossom Madeleines* as well as *Rose Petal and Strawberry Jam* to accompany their *Homemade Buttermilk Scones*.

108 Pantry, a chic all-day dining space offers diners a carefully crafted menu of dishes which are full of both flavour and nutritional benefit, in the heart of bustling Marylebone. The Pantry is the sister venue of the critically acclaimed 108 Brasserie, serving a lighter offering for the discerning diner.



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Chelsea Flower Show Afternoon Tea (£32pp)

*All enjoyed with a selection of Rare Teas
or £42pp with a glass of Champagne*

CLASSIC

Savouries

Hot Smoked Salmon Rillettes

Capers, Guinness Brown Bread

Heritage Copper Marans Egg

Mayonnaise, Cress

Asparagus Quiche

Broad Bean, Pea, Parmesan

Pork and Black Truffle Sausage Roll

Sweets

Lavender and Raspberry Burnt English Custard

Rosewater and White Chocolate Macaroon

Orange Blossom Madeleine

Orange and Passion Fruit Curd

Dark Chocolate Brownie

Summer Berries, Mint

Homemade Buttermilk Scones

Devonshire Clotted Cream, Rose Petal and Strawberry Jam



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GLUTEN FREE

Savouries

Smoked Salmon Rillettes

Horseradish

Heritage Copper Marans Egg

Mayonnaise, Cress

Baked Ham

Wholegrain Mustard

Cream Cheese

Chive, Cucumber

Sweets

Lavender and Raspberry Burnt English Custard

Rosewater and White Chocolate Macaroon

Almond Fruit Cake

Chocolate and Fig Fanancier

Homemade Gluten Free Buttermilk Scones

Devonshire Clotted Cream, Rose Petal and Strawberry Jam

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Champagne and Sparkling Wine

Vaporetto Prosecco NV

Vento, Italy

125ml £8, Bottle £34

Nyetimber Classic Cuvée NV

Sussex, England

125ml £11.50, Bottle £60

Perrier-Jouët Grand Brut NV

Champagne, France

125ml £12.50, Bottle £65

Perrier-Jouët Blason Rosé NV

Champagne, France

125ml £15, Bottle £85

Ruinart Blanc de Blancs NV

Champagne, France

125ml £21, Bottle £95

108 Pantry

108 Pantry, accessed via its own entrance on Bulstrode Street and just a stone's throw from Marylebone Lane and Marylebone High Street, offers a broad menu of healthy and classic seasonal dishes alongside a selection of afternoon tea offerings and home-made cakes.

108 Brasserie

Set in the heart of Marylebone, 108 Brasserie offers a truly local all-day dining experience with modern British dishes that are designed and prepared by Executive Chef Russell Ford and made from the finest locally sourced ingredients and seasonal produce.

108 Brasserie

108 Marylebone Lane

London

W1U 2QE

Email: 108_hosts@doylecollection.com

Facebook: 108 Marylebone Lane Bar & Restaurant

Twitter: @108Marylebone

Instagram: @108MaryleboneLane

For Reservations: call 020 7969 3900

Or visit www.108brasserie.com/book-now/

For more press information please contact:

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