

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

Toasted English muffin, hollandaise & hash browns

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

- Pigs in blankets *with mustard jus & crispy shallots* £12.50
Celeriac soup *with wild mushrooms & tarragon* V £10.50
Burrata *with pesto, endive, caramelised figs & toasted sourdough* 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
Tuna Taco's *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
Whipped goats curd roasted baby beetroot *with walnuts, apple, apricot, seeded crackers & mint oil* V £18.50
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
Tosted focaccia *with hummus, chargrilled piquillo peppers, courgettes & red onions* VE £19.50
Roasted turkey stuffing, cranberry sauce, toasted sourdough & melted brie £18.50
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MAINS

- Chicken Milanese *with lemon zest, capers, rocket & Parmesan* £29.50
Roasted fillet of organic Salmon *with steamed broccoli & hollandaise* £29.50
Butternut squash risotto *with toasted pumpkin seeds, stilton & crispy sage* V/VE small £16/ large £25
Black Cod fillet *with miso glaze, pak choy & sticky jasmine rice* £35
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
Massaman King Prawn curry *with potatoes, green beans & spiced coconut flakes* £29
Fried fillet of haddock, pea purée, tartare sauce & chips £22
Rigatoni alla Norma *with fresh basil & shredded Burrata* £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 | Rosemary roasted 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
Miso glazed Brussels sprouts *with crispy shallots* V £6.50
Gratinated leeks *with pitchfork cheddar toasted crumbs* V/VE £6.50
Tenderstem broccoli *with chilli & lemon* V/VE £6.50
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DESSERT MENU

Served midday to 10pm

DESSERTS

- Classic vanilla crème brûlée *with English shortbread* V £9.50
Traditional plum pudding *with Brandy custard & candid red currants* V £9.50
Lemon tart *with fresh blackberries mini meringues* V £9.50
Chocolate fondant *with cherry sorbet & kirsch cherries* V £9.50
Please allow us 15 minutes for cooking
Coconut panna cotta *with blood orange sorbet & seasonal fruit* VE £9.50
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CHEESE

- La Fromagerie British cheese selection
with oat crackers & 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

- Celeriac soup with wild mushrooms & tarragon V £10.50
Burrata with pesto, endive, caramelised figs & toasted sourdough V £16.50
Charcuterie plate (Organic Bresaola, Coppa, Prosciutto, Salami) with pickles & grilled focaccia £22

SANDWICHES & BURGERS

- Classic Club sandwich served with fries £20
Toasted focaccia with hummus, chargrilled piquillo peppers, courgettes & red onions 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

- Butter chicken curry with pilau rice £16
Vegetable lasagne, aubergine, courgettes, peppers & tomato V £14
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 cherry sorbet & kirsch cherries V £9.50
Please allow us 15 minutes for cooking
La Fromagerie British cheese selection with oat crackers & ale chutney V £18.50

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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