

Brouge Menu

Snacks & Sharing Boards

Garlic ciabatta bread with cheese and herbs	4.75
Warm rustic ciabatta & marinated olives, aioli, olive oil & balsamic vinegar	6.50
Chilli beef nachos, melted cheddar, jalapenos, guacamole & sour cream	6.80
Fiery chicken wings, pickled vegetable salad & sour cream	5.95
Meat platter; BBQ pork ribs, cured meats, fiery chicken wings, Padrón peppers, chilli & lime dip, BBQ dip & warm olive flavour flat bread	15.95
Seafood platter; Salt and pepper squid, crab cakes, crayfish, anchovies, smoked salmon, aioli, pickled vegetables & warm olive flavour flat bread	15.95
Vegetarian platter; Mozzarella sticks, marinated olives, Padrón peppers, red pepper hummus, cucumber raita dip & warm olive flavour flat bread	9.95

Starters

Soup of the day, herb croutons with warm crusty bread	5.75
Shetland Blueshell moules with organic chunky bread; choose any of our flavours	7.95
Potted Devon crab, avocado, chilli, coriander, olive oil ciabatta, pickled red radish & caramelised onion	8.50
Salt and pepper squid served with crunchy vegetable salad in French dressing & chilli lime dipping sauce	7.25
Crayfish and smoked salmon salad with pink grapefruit, mixed leaves and herb dressing	7.50
Grilled polenta on a bed of tomato sauce, topped with roasted vegetables (v)	6.25
Chicken and foie gras parfait with red currant, warm ciabatta & spicy plum chutney	7.75
Honey pork ribs in sweet chilli and Belgian beer sauce & Julienne chillies	7.95
Baked brie wrapped in Parma ham on toasted ciabatta & mango chutney	6.95
Baked figs and goats cheese wrapped in Parma ham served with salad and a honey balsamic sauce	7.50
Grilled Cypriot halloumi steaks, red peppers, rocket salad & fig and apple chutney	6.50/9.95

Side Orders

Rocket & parmesan salad	3.95
Pan fried asparagus	3.75
Garlic French beans	3.75
Buttered curly kale	3.75
Mixed vegetables	3.95
Bucket of chips with Devos Lemmens mayonnaise	3.75
Creamy mash	3.75

Mains

Mussels

All 14.50

Moules marinière, onion, celery, carrot, garlic, white wine, organic chunky bread & chips;	
Moules a la crème, onion, garlic, cream, white wine, organic chunky bread & chips;	
Thai scented moules, Thai green curry sauce, white wine, Julienne chillies, organic chunky bread & chips;	
Whitbier moules, smoked bacon, wheat beer, onion, cream, organic chunky bread & chips;	
Moules à la Provençale in tomato sauce with chorizo, organic chunky bread & chips;	
Hodi moules, Sri Lankan spicy curry sauce, red chilli, organic chunky bread & chips;	
Shetland salmon en croute, spinach, soft cheese, Lyonnaise potato, butter French beans & pepper sauce	14.50
Pan fried Mediterranean sea bream, mash potato, garlic spinach, Julienne chillies & caper butter	15.95
Fish and Chips; beer battered North Sea haddock with tartar sauce & mushy peas	13.95
Homemade fish pie, mixed seafood, boiled egg, topped with mash potato served with mixed vegetables	14.50
Risotto Verde, asparagus, broad beans, petit pois, cream & parmesan topped with rocket salad	12.95
Thai vegetable curry with sticky lemongrass rice and cucumber raita	13.50
Sizzling veg or chicken fajitas with tortillas wraps, grated cheese, guacamole, tomato salsa and sour cream	13.75/15.50
10oz Surrey Farm Ribeye steak, grilled vine tomato & mushroom, rocket, chips & peppercorn sauce	21.95
Gressingham duck breast, sautéed new potatoes, curly kale, black cherry & red wine jus	17.50
Pork ribs, BBQ sauce, coleslaw, chips; full rack or colossal 1½ rack	18.95/22.95
Scotch rack of lamb with mash potato, buttered asparagus and Madeira port jus	18.75
Flemish Beef stew cooked with Belgian beer, mushrooms, shallots & topped with mash potato	14.95

Gourmet Burgers

All 13.25

beef burger, brioche bun, streaky bacon, cheddar, coleslaw & chips;	
chicken burger, brioche bun, streaky bacon, cheddar, coleslaw & chips;	
vegetarian, brioche bun, goats cheese, mushroom, roasted red pepper, rocket, coleslaw & chips;	