



Brouge : Lunch 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 & Light Mains

Soup of the day, herb crouton & warm ciabatta 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
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 (vegan)	6.25
Baked figs and goats cheese wrapped in Parma ham with rocket salad and a honey balsamic sauce	7.50
Chicken and foie gras parfait with red currant, warm ciabatta & spicy plum chutney	7.75
Baked brie wrapped in Parma ham on a bed of ciabatta with mango chutney	6.95
Grilled Cypriot halloumi steaks, red peppers, rocket salad & fig and apple chutney	6.50/9.95
Risotto Verde, asparagus, broad beans, petit pois, cream & parmesan topped with rocket salad	12.95
Breaded scampi and chips, mixed leaf salad and tartar sauce	11.50

Sandwiches

all served in organic white bread with a choice of chips or today's soup	
Grilled halloumi and roasted red pepper	7.50
Streaky bacon, lettuce and tomato	7.95
Chicken club sandwich, fried egg, streaky bacon, tomato and cos lettuce	8.25
Smoked salmon with cucumber, cream cheese & horseradish	7.95

Mains

Mussels

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, Julienne chillies, organic chunky bread & chips;	14.50
Whitbier moules, streaky 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 chillies, organic chunky bread & chips;	
Shetland salmon en crouete, spinach, soft cheese, Lyonnaise potato, butter French beans & pepper sauce	14.50
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
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, peppercorn sauce and chips	21.95
Pork ribs, BBQ sauce, coleslaw, chips; full rack or colossal 1½ rack	18.95/22.95
Flemish Beef stew cooked with Belgian beer, mushrooms, shallots & topped with mash potato	14.95
Gourmet Burgers	
beef burger, brioche bun, streaky bacon, cheddar, coleslaw & chips;	
chicken burger, brioche bun, streaky bacon, cheddar, coleslaw & chips;	13.25
vegetarian, brioche bun, grilled halloumi, mushroom, roasted red pepper, rocket, coleslaw & chips;	

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