

# Brouge Menu

## Snacks and sharing boards

Warm stone baked crusty baguette and marinated olives, aioli, olive oil & balsamic vinegar	£6.50
Chilli beef nachos, melted cheddar, jalapenos, guacamole & sour cream	£6.80
Fiery chicken wings, beetroot chutney & sour cream	£5.95
<b>Meat platter;</b> BBQ pork ribs, cured meats, BBQ fiery chicken wings, lamb spring roll, aioli dip & warm olive flavour flat bread	£16.50
<b>Seafood platter;</b> Salt and pepper squid, crab cakes, orange crayfish, anchovies, smoked salmon, beetroot chutney, andalouse sauce & warm olive flavour flat bread	£16.50
<b>Vegetarian platter;</b> Mozzarella sticks, marinated olives, grilled figs, beetroot chutney, red pepper hummus & warm olive flavour flat bread	£10.95

## Starters

Soup of the day with warm crusty bread (v)	£5.95
Chilli and lime pan-fried king prawns served with avocado puree, cherry tomatoes and scallions	£9.95
Grilled Cypriot halloumi steaks, red peppers, rocket salad & fig and apple chutney	£6.50/£9.95
Potted Devon crab, avocado, chilli, coriander, olive oil ciabatta, andalouse sauce & caramelised red onion	£8.50
Salt and pepper squid served with crunchy vegetable salad in French dressing & chilli lime dipping sauce	£7.75
Crayfish and smoked salmon salad with pink grapefruit, mixed leaves and herb dressing	£7.50
Baked brie wrapped in Parma ham on toasted ciabatta & mango chutney	£6.95
Belgian seafood croquettes served with Belgian slaw and andalouse sauce	£6.50
Grilled goat's cheese and black pudding, served with mixed salad, figs, beetroot & mango dressing	£7.70
Honey pork ribs in sweet chilli and Belgian beer sauce & julienne chillies	£7.95

## Mains

***All our moules are served with warm stone baked crusty baguette & frites;***

Moules marinière - onion, celery, carrot, garlic & white wine  
Moules a la crème - onion, garlic, cream & white wine  
Thai scented moules - Thai green curry sauce, white wine & julienne chillies  
Whitbier moules - smoked bacon, wheat beer, onion & cream  
Moules à la Provençale - tomato sauce & chorizo  
Hodi moules - Sri Lankan spicy curry sauce & red chilli

All £14.95

Pan fried Mediterranean sea bass, mash potato, garlic spinach, julienne chillies & caper butter	£15.95
Cod and hand-cut chips, served with mushy peas and tartar sauce	£14.50
Gentse waterzooi, salmon, cod, moules, king prawns and new potatoes, cooked in creamy whitbier sauce & served with warm crusty bread	£16.50
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 (v)	£13.50
Hand-made steak burger, brioche bun, grilled bacon, double cheddar, cornichons, coleslaw & frites	£13.50
Slow cooked pork ribs, BBQ sauce, coleslaw, frites; full rack or colossal 1½ rack	£18.95/£22.95
Scotch rack of lamb with mash potato, buttered asparagus & Madeira port jus	£18.95
Flemish beef stew cooked with Belgian beer, mushrooms & shallots; served with frites	£14.95
10oz Surrey Farm Ribeye steak, hand-cut chips, grilled vine tomato, asparagus and a choice of peppercorn or béarnaise sauce	£22.95

## Side orders

Rocket & parmesan salad £3.95; Garlic French beans £3.75; Buttered curly kale £3.75;  
Mixed vegetables £3.95; Hand-cut chips with lemon mayonnaise £3.75

*For allergens information please speak to a member of our team. (v) = suitable for vegan.*