



Snacks & Sharing boards

Garlic ciabatta bread with cheese and herbs	£4.75
Warm multi cereal baguette, marinated olives, aioli, olive oil & balsamic vinegar	£6.50
Chilli beef nachos, melted cheddar, jalapenos, guacamole & sour cream	£6.80
Meat platter ; BBQ pork ribs, cured meats, BBQ chicken wings, lamb spring roll, Padron peppers, aioli dip, BBQ dip, flat bread	£16.50
Seafood platter ; Salt and pepper squid, seafood croquette, orange crayfish, anchovies, smoked salmon, andalouse sauce, flat bread	£16.50
Vegetarian platter ; Char grilled vegetables, honey glazed fresh figs, marinated artichokes, olives, mango chutney, red pepper hummus, flat bread	£10.95

Starters

Belgian seafood croquettes, Belgian slaw, andalouse sauce	£6.50
Chilli and lime pan-fried king prawns, scallions, cherry tomatoes, avocado puree	£9.95
Potted Devon crab, avocado, chilli, coriander, olive oil ciabatta, lemon mayonnaise dip, caramelised red onion	£8.50
Battered salt and pepper squid, aioli dip	£7.50
Crayfish and smoked salmon salad, pink grapefruit, mixed leaves, herb dressing	£7.50
Brouge Chicory salad, poached pear, walnuts, blue cheese, house dressing (v)	£6.95
Baked figs and goats cheese wrapped in Parma ham, mixed salad, honey balsamic glaze	£7.50
Brussels parfait, chicken liver and foie gras, red currant, warm ciabatta, spicy plum chutney	£7.75
Baked brie wrapped in Parma ham on toasted ciabatta, mango chutney	£6.95

Moules *Our signature dish: Shetlands mussels served all year round, with bread and chips*

Marinière; onion, celery, carrot, garlic, white wine	£14.95
A la crème; onion, garlic, cream, white wine	
Thai scented; Thai green curry sauce, white wine, fresh chillies	
A la Provençale; tomato sauce, chorizo	
Hodi; Sri Lankan spicy curry sauce	

Mains

Gentse waterzooi, salmon, haddock, moules, king prawns, new potato, creamy whitbier sauce, bread	£16.50
Shetland salmon en crouete, spinach, soft cheese, Lyonnaise potato, butter French beans, pepper sauce	£15.95
Pan fried Mediterranean Sea Bass, seasonal vegetables, new potatoes, Hollandaise sauce	£15.95
Fish and chips; beer battered North Sea haddock, tartar sauce, mushy peas	£14.50
Risotto Verde, asparagus, broad beans, petit pois, cream, parmesan (v)	£12.95
Thai vegetable curry with sticky lemongrass rice (vg)	£13.50
Flemish beef stew cooked with Belgian bruin beer, mushrooms, shallots, chips or stoemp	£14.95
10oz Surrey Farm ribeye steak, grilled vine tomato, Portobello mushroom, chips, peppercorn sauce	£22.95
Slow cooked pork ribs, Belgian amber beer BBQ sauce, coleslaw, chips	£19.95
Scotch rack of lamb, stoemp, buttered asparagus and Madeira port jus	£19.95
Gressingham duck breast, sautéed new potatoes, green beans, black cherry & red wine jus	£18.95
Brouge burgers in brioche bun, coleslaw, chips:	
Hand-made steak burger; streaky bacon, cheddar	
Chicken fillet; streaky bacon, cheddar	£13.50
Vegetarian; halloumi cheese, mushroom, roasted red pepper	

Side orders

Stoemp (Belgian vegetable mash) £3.95; Rocket & parmesan salad £3.95; Mixed vegetables £3.95;
Garlic French beans £3.75; Bucket of chips, lemon mayonnaise £3.75; Asparagus with Hollandaise sauce £4.50

*Service is not included – all tips go to our staff.
For allergens information please speak to a member of our team.*