



Snacks & Sharing boards

Garlic ciabatta bread with cheese and herbs (VE)	£4.95
Crusty bread, marinated olives, aioli, olive oil & balsamic vinegar (GFR,VE,VGR)	£7.50
Chilli beef nachos, melted cheddar, jalapenos, guacamole & sour cream (GF)	£10.95
Baked Camembert cheese, mango chutney, crusty bread (GFR,VE)	£12.75
Vegan platter; char grilled vegetables, fresh figs in vegan honey glaze, beetroot salad, olives, mango chutney, red pepper jalapeno hummus, rosemary focaccia flat bread (GFR,VG)	£14.50
Seafood platter; salt and pepper squid, Belgian fishcakes, orange crayfish, anchovies, smoked salmon, sweet chilli sauce, rosemary focaccia flat bread	£18.95

Starters

Soup of the day, garlic croutons, fresh bread (GFR,VE – Ask for VG option)	£5.95
Watercress salad, poached pear, walnuts, blue cheese, Dijon mustard dressing (GF,VE,VGR)	£6.95
Wild mushrooms on toast, sour dough, butternut squash, crème fraiche, rocket salad (GFR,VE,VGR)	£8.50
Battered salt and pepper squid, aioli dip	£7.95
Crayfish and smoked salmon salad, pink grapefruit, mixed leaves, herb dressing (GF)	£8.25
Potted Devon crab, avocado, chilli, coriander, olive oil bread, lemon mayo dip, caramelised red onion (GFR)	£8.95
Baked figs and goats cheese wrapped in Parma ham, mixed leaf salad, honey balsamic glaze (GF)	£8.25
Bruxelles parfait, chicken liver, red currant, warm bread, apricot and ginger chutney (GFR)	£7.95

Moules Frites **Our signature dish:** Shetland's mussels served all year round with warm bread & frites (GFR)

Bruges natures; celery, leek, thyme, white wine	£16.25
A la crème or Marinière; shallots, fennel, garlic, white wine, <i>with or without double cream</i>	
Provençale; home-made Mediterranean tomato sauce, Spanish chorizo, red wine	
Thai chilli; Thai red curry sauce, red onion, fresh chillies	

Mains

Wild mushroom saffron risotto, petit pois, truffle oil, topped with rocket and parmesan shavings (GF,VE,VGR)	£13.95
Black quinoa salad, broccoli, green beans, asparagus, avocado, carrots, red onion, house dressing (GF,VG)	£14.50
Beer battered North Sea haddock, tartar sauce, mushy peas, frites	£14.95
Shetland salmon en croute, spinach, soft cheese, Lyonnaise potato, green beans, red pepper sauce	£16.95
Gentse Waterzooi stew, salmon, haddock, moules, king prawns, new potato, Witbier cream sauce, bread	£17.50
Flemish beef stew slow cooked with Belgian bruin beer, mushrooms, shallots, choice of frites or stoemp	£16.95
Corn fed chicken supreme, sautéed new potatoes, green beans, wild mushroom sauce (GF)	£15.95
Rump of lamb on a bed of stoemp, asparagus, rosemary and Madeira port jus (GF)	£19.95
Slow cooked rack of pork ribs, Belgian amber beer barbecue sauce, coleslaw, frites	£20.95
10oz ribeye steak served with grilled vine tomato, rocket salad, frites (GFR)	£23.95
Add £1.50: peppercorn sauce (GF), wild mushroom sauce (GF) or Hollandaise sauce (GF)	

Brouge Burgers

Chicken fillet burger or Hand-made steak burger; streaky bacon, cheddar, brioche bun, coleslaw, frites (GFR)	£14.50
Moving Mountains vegan cheese burger, brioche bun, roasted Portobello mushroom, relish, rocket, frites (VG)	

Side orders

Rocket & parmesan salad (GF,VE) £4.25; Mediterranean salad, feta cheese (GF,VE, VGR) £5.50;
Garlic French beans (GF,VE) £4.25; Fresh vegetables (GF,VG) £4.25; Stoemp (GF,VE) £3.95;
Bucket of frites, lemon mayonnaise (GFR,VE,VGR) £3.95; Coleslaw (GF,VE) £3.95

*Brouge - 241 Hampton Road, Twickenham TW2 5NJ
Best Independent Belgian Pub in London*

A discretionary 12.5% service will be added to tables of 5 or more guests. All tips go to our staff.
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Stoemp is Belgian mash with swede, carrot and parsnip. Please speak to our staff if you have severe allergens concerns.
(GF) = Gluten Free, (VE) = Suitable for Vegetarian, (VG) = Suitable for Vegetarian & Vegan, (GFR, VER, VGR) = available on Request