

Steak House Menu

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
Baked Camembert cheese, mango chutney, crusty bread (GFR,VE)	£12.75
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
Battered salt and pepper squid, aioli dip	£7.95
Potted Devon crab, avocado, chilli, coriander, olive oil bread, lemon mayo dip, caramelised red onion (GFR)	£8.95
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
Flemish beef stew slow cooked with Belgian bruin beer, mushrooms, shallots, choice of frites or stoemp	£16.95
Slow cooked rack of pork ribs, Belgian amber beer barbecue sauce, coleslaw, frites	£20.95

Steaks all served with grilled vine tomato, rocket salad, seasoned frites, black garlic sea salt (GFR)

6oz Minute steak, thin cut Sirloin, served pink £12.95	
Wine: Petirrojo Merlot / Beer: Madri Pils (5% draught)	
7oz Bevette, a luxurious treat, recommended medium £20.95	
Wine: Blass Shiraz / Beer: Leffe Bruin (6.5% bottle)	
7oz Flat Iron, well-marbled and extremely tender, recommended med/rare £21.95	
Wine: Coppiere Montepulciano / Beer: Westmalle Dubbel (7% bottle)	
7oz Sirloin, firmer with delicate flavour balance, recommended med/rare £ 21.95	
Wine: Gabbiano Chianti / Beer: Duvel 666 Ale (6.66% draught)	
10oz Ribeye, bursting with flavour, recommended medium £23.95	
Wine: Columbia Merlot / Beer: De Koninck Amber Ale (5.2% draught)	
6oz Fillet, the most tender steak, recommended rare £25.95	
Wine: Carnivor Zinfandel / Beer: Leffe Blonde (6.6% draught)	
16oz T-Bone, tender fillet & flavoursome sirloin, recommended med/rare £29.95	
Wine: Prophecy Malbec / Beer: Rochefort 10 (11.3% bottle)	

Add: £1.50: peppercorn sauce (GF), wild mushroom sauce (GF), Hollandaise sauce (GF), Blue cheese sauce (GF), Garlic butter (GF) or Béarnaise sauce (GF)

Add: Side order of freshly battered onion rings £4.50, Seasoned curly fries £4.50

Sauces will be served over the steak unless requested on the side. Steaks are subject to availability during service and might sell out. Steaks are not included in our weekly offers or discount cards.

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	
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*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.

Subscribe at brouge.co.uk to receive our offers. Please share your experience with us: @brougetw2

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