



Sunday lunch

Aperitifs

- Glass of prosecco £5.95
Peach Bellini; prosecco and peach pure £6.95
Kir Royale; prosecco and crème de cassis £6.95
Bloody Mary, vodka, tomato juice, tabasco, Worcester sauce, salt & pepper £7.25

Sharers

- 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 seafood croquettes, orange crayfish, anchovies, smoked salmon, sweet chilli sauce, rosemary focaccia flat bread £18.95

2 course set menu £19.95

Starters

- Soup of the day, garlic croutons, fresh bread (GFR,VE – Ask for VG option)
Watercress salad, poached pear, walnuts, blue cheese, Dijon mustard dressing (GF,VE,VGR)
Avocado mozzarella salad, cos lettuce, cherry tomatoes, basil oil (GF,VE)
Prawn cocktail in Bloody Mary sauce (GF)
Belgian fishcakes, coleslaw, andalouse sauce
Bruxelles parfait, chicken liver, red currant, warm bread, apricot and ginger chutney (GFR)

Mains

- Roast chicken, Yorkshire pudding, traditional stuffing, roast potatoes, gravy (GFR)
Surrey Farm topside beef, Yorkshire pudding, roast potatoes, parsnip, gravy (GFR) *£1 supplement with beef
Scotch lamb, Yorkshire pudding, stuffing, roast potatoes, garlic, rosemary gravy (GFR)
Roast Portobello mushroom, roast red pepper, halloumi, Yorkshire pudding, veg stuffing, veg gravy (GFR,VE,VGR)
The above dishes are served with fresh vegetables
Black quinoa salad, broccoli, green beans, asparagus, avocado, carrots, cherry tomato, house dressing (GF,VG)
Wild mushroom saffron risotto, petit pois, topped with rocket, truffle oil, parmesan shavings (GF,VE,VGR)

Extra stuffing or Yorkshire pudding £1.00
Sunday roasts are subject to availability after 3:30pm

A la carte

- Moules Marinière, shallots, fennel, garlic, white wine, warm bread and frites (GFR) £16.25
Moules a la crème, shallots, fennel, garlic, white wine, double cream, warm bread and frites (GFR) £16.25
Fish and chips; beer battered North Sea haddock, tartar sauce, mushy peas £14.95
Moving Mountains vegan cheese burger, brioche bun, Portobello mushroom, relish, rocket, frites (VG) £14.50
Slow cooked rack of pork ribs, Belgian amber beer barbecue sauce, coleslaw, chips £20.95
West Country 21 days aged 10oz ribeye steak, grilled vine tomato, rocket salad, frites (GFR) £23.95
Add £1.50: peppercorn sauce (GF), wild mushroom sauce (GF) or Hollandaise sauce (GF)

*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