



Sunday lunch

Aperitifs & Sharers

- Glass of prosecco £6.50
Peach Bellini; prosecco and peach pure £7.95
Kir Royale; prosecco and crème de cassis £7.95
Bloody Mary, vodka, tomato juice, tabasco, Worcester sauce, salt & pepper £7.95
Garlic ciabatta bread with cheese and herbs ^(VE) £5.25
Crusty bread & marinated olives, aioli, olive oil & balsamic vinegar ^(GFR, VE, VGR) £7.95

2 course set menu £23.95

Subject to availability after 3:30pm. Reservations highly recommended.

Starters

- Soup of the day, garlic croutons, fresh bread ^(GFR, V, VGR)
Whitebait, mixed leaf salad and tartar sauce
Belgian fishcakes, mixed leaves salad, andalouse sauce
Mozzarella cheese, heritage tomatoes, rocket salad, basil pesto ^(V,GF)
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 striploin beef, Yorkshire pudding, roast potatoes, parsnip, gravy ^(GFR) *£1 supplement with beef
Scotch lamb, Yorkshire pudding, stuffing, roast potatoes, garlic, rosemary gravy ^(GFR)
Nut roast, roasted parsnips & carrots, Yorkshire pudding, veg stuffing, veg gravy ^(GFR, V, VGR)
The above dishes are served with fresh vegetables
Chicken Caesar salad, garlic croutons, parmesan, anchovies, Caesar dressing ^(GFR)
Butternut squash risotto, baby spinach, parmesan shavings, basil pesto ^(V,GF,VGR)

Extra stuffing or Yorkshire pudding £1.00

A la carte

- Moules Marinière, shallots, fennel, garlic, white wine, warm bread and frites ^(GFR) £17.95
Moules a la crème, shallots, fennel, garlic, white wine, double cream, warm bread and frites ^(GFR) £17.95
Moving Mountains vegan cheese burger, brioche bun, Portobello mushroom, relish, rocket, frites ^(VG) £15.95
Slow cooked rack of pork ribs, Belgian amber beer barbecue sauce, battered onion rings, chips £24.50
8oz Black Angus ribeye steak served with grilled vine tomato, battered onion rings, frites ^(GFR) £26.95
Add £1.50: *peppercorn sauce* ^(GF), *wild mushroom sauce* ^(GF) or *Hollandaise sauce* ^(GF)

A discretionary 12.5% service will be added to tables of 5 or more guests. All tips go to our staff.

Stoemp is Belgian mash with swede, carrot and parsnip. Please speak to our staff if you have allergens concerns.
(GF) = Gluten Free, (V) = Suitable for Vegetarian, (VG) = Suitable for Vegan,
(GFR, VER, VGR) = available on Request

Subscribe at brouge.co.uk to receive our dining offers by email
Treat family and friends with a Gift Voucher. Available from our website

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