



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	£8.95
Baked Camembert cheese, mango chutney, crusty bread	£10.95
Meat platter ; BBQ pork ribs, cured meats, BBQ chicken wings, Cumberland sausage, Brussels parfait, Padron peppers, aioli dip, BBQ dip, flat bread	£16.95
Seafood platter ; Salt and pepper squid, Belgian seafood croquettes, orange crayfish, anchovies, smoked salmon, sweet chilli sauce, flat bread	£17.50
Vegetarian platter ; Char grilled vegetables, honey glazed fresh figs, marinated artichokes, olives, mango chutney, sweet potato, hummus, flat bread (v or vg)	£12.50

Starters

Soup of the day, garlic croutons, fresh bread	£5.95
Belgian seafood croquettes, coleslaw, andalouse sauce	£6.95
Watercress salad, poached pear, walnuts, blue cheese, house mustard dressing (v)	£6.95
Battered salt and pepper squid, aioli dip	£7.95
Crayfish and smoked salmon salad, pink grapefruit, mixed leaves, herb dressing	£7.95
Baked figs and goats cheese wrapped in Parma ham, mixed salad, honey balsamic glaze	£7.95
Brussels parfait, chicken liver, Cointreau liqueur, red currant, warm ciabatta, spicy plum chutney	£7.95
Wild mushrooms on toast, sour dough, butternut squash, crème fraiche, rocket salad (v or vg)	£8.25
Potted Devon crab, avocado, chilli, coriander, olive oil ciabatta, lemon mayonnaise dip, caramelised red onion	£8.75

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

Marinière; onion, celery, carrot, garlic, white wine	£15.50
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

Wild mushroom saffron risotto, petit pois, topped with rocket, basil oil, parmesan shavings (v or vg)	£13.50
Thai green curry, seasonal vegetables, Basmati rice (vg)	£13.95
Fish and chips; beer battered North Sea haddock, tartar sauce, mushy peas	£14.95
Shetland salmon en crouete, spinach, soft cheese, Lyonnaise potato, green beans, red pepper sauce	£16.95
Gentse Waterzooi, salmon, haddock, moules, king prawns, new potato, creamy wit bier sauce, bread	£16.95
Flemish beef stew cooked with Belgian bruin beer, mushrooms, shallots, chips or stoemp	£15.95
Corn fed chicken supreme, sautéed new potatoes, green beans, wild mushroom sauce	£15.95
Twice cooked pork belly, spicy apple pure, grain mustard mash, braised red cabbage, sage & cider jus	£16.95
Lamb shoulder on the bone, new potatoes, green beans, baby carrots, red currant and red wine jus	£17.95
Slow cooked rack of pork ribs, Belgian amber beer BBQ sauce, coleslaw, chips	£20.95
10oz Surrey Farm ribeye steak, grilled vine tomato, rocket salad, chips, peppercorn sauce	£22.95

Brouge Burgers

Chicken fillet or Hand-made steak; streaky bacon, cheddar, brioche bun, coleslaw, chips	£14.25
Vegan stack; vegan bun, Portobello mushroom, sweet potato, roasted red pepper, rocket salad, chips	

Side orders

Selection of fresh vegetables £3.95; Rocket & parmesan salad £3.95; Garlic French beans £3.95; Stoemp (Belgian vegetable mash) £3.95; Bucket of chips, lemon mayonnaise £3.75; Coleslaw £3.75	
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Service is not included – All tips go to our staff.

Please speak to our staff if you have any allergens concerns.

Subscribe your email at brouge.co.uk to receive our monthly offers.

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