



Sharers

Crusty bread & Kalamata olives, aioli, olive oil & balsamic vinegar (GFR,V,VGR)	£7.95
Baked Camembert cheese, mango chutney, rosemary, garlic, white wine, veg crudité, warm pita bread (V,GF)	£18.95
Vegetarian platter; sun dried tomatoes, mozzarella, olive pesto, rocket, Kalamata olives, spring rolls, jalapeno peppers, warm pitta bread (V,GFR)	£18.95
Seafood platter; Belgian fishcakes, anchovies, smoked salmon, whitebait, Devon crab mayonnaise, pita bread, sweet chilli sauce	£27.50

Starters

Chef's soup of the day, garlic croutons, crusty bread (VR,GFR,VGR)	£7.00
Mozzarella cheese, heritage tomatoes, rocket salad, Genovese basil pesto (V,GF)	£9.95
Battered salt and pepper squid, mixed leaves salad, aioli dip	£10.95
Smoked salmon blini, with beetroot, dill and celeriac remoulade	£11.50
Gnocchi spicy Nduja with tomato sauce and olive tapenade	£9.95
Home-made Bruxelles parfait, chicken liver, red currant, crusty bread, apricot and ginger chutney (GFR)	£9.75

Moules Frites *Our signature dish. Serving fresh mussels since 2008*

Sandy's Shetlands mussels served all year round in home-made sauces, starter with warm bread, main with frites also (GFR)

Bruges Natures; celery, leek, thyme, garlic, white wine	£10.95/£19.50
Moules Marinière; shallots, fennel, garlic, white wine	£10.95/£19.50
Moules A la crème; double cream, shallots, fennel, garlic, white wine	£10.95/£19.95
Provençale; home-made Mediterranean tomato sauce, Spanish chorizo, red wine	£10.95/£19.95
Curry Mussels; Coconut milk curry sauce, herbs and spices, fresh chillies, medium spiced	£10.95/£19.95

Mains

Zucchini risotto, goats cheese, Genovese basil pesto (V,VGR,GF)	£17.50
Rigatoni Romesco pasta, almond, red pepper and roast cherry tomato, crumb parmigiana & basil (V)	£18.50
King prawn curry, fragrant jasmine rice, naan bread, medium spiced (GFR)	£24.00
Wild boar and apple sausages, colcannon mashed potato, homemade gravy, onion chutney	£19.00
Fish and Chips; fresh beer battered haddock, tartar sauce, mushy peas, frites	£18.00
Flemish beef stew slow-cooked with Belgian bruin beer, mushrooms, shallots, choice of frites or stoemp	£19.00
Chicken supreme, dauphinoise potato, creamy shallot, mushroom and bacon sauce	£21.00
8oz Black Angus ribeye steak served with grilled tomato, rocket salad, balsamic glaze, frites (GFR)	£27.00
Add: peppercorn sauce (GF), mushroom sauce (GF) or Hollandaise sauce (GF)	£1.75
Beef burger hand pressed, streaky bacon, Monterey Jack cheese, Brouge sauce, brioche, frites, coleslaw (GFR)	£17.00
Halloumi & red pepper burger, tomato, red onion, gherkin, guacamole, rocket salad, brioche bun, frites (V, GFR)	£17.00

Side orders

Rocket & parmesan salad (V,GF) £4.50; Mediterranean salad with feta cheese (V,GF,VGR) £6.95;
Jasmine rice (V,VG,GF) £3.95; Fresh vegetables (GF,VG) £4.95; Stoemp (V,GF) £3.95;
Yogurt & mint coleslaw £4.95 Bucket of frites with Andalouse sauce (V,GFR,VGR) £4.75

Stoemp is Belgian mash with swede, carrots and parsnips

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

Please speak to our staff if you have allergens concerns.

(GF) = Gluten Free, (V) = Suitable for Vegetarian, (VG) = Suitable for Vegan, (GFR, VR, VGR) = available on Request

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*Brouge - 241 Hampton Road, Twickenham TW2 5NJ
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