



Snacks & Sharing boards

Garlic ciabatta bread with cheese and herbs (VE)	£5.25
Crusty bread, marinated olives, aioli, olive oil & balsamic vinegar (GFR,VE,VGR)	£7.95
Cheesy nachos, melted cheddar, jalapenos, guacamole, tomato salsa & sour cream (GF)	£9.95
Baked Camembert cheese, mango chutney, rosemary, garlic, white wine, crusty bread (GFR,VE)	£12.95
Vegan platter; char grilled vegetables, fresh figs in a honey glaze, beetroot salad, olives, mango chutney, home-made hummus, flat bread (GFR,VG)	£14.95
Seafood platter; salt and pepper squid, Belgian fishcakes, orange crayfish, anchovies, smoked salmon, sweet chilli sauce, flat bread	£19.50

Starters

Soup of the day, garlic croutons, fresh bread (GFR,VE – Ask for VG option)	£6.15
Watercress salad, poached pear, walnuts, blue cheese, Dijon mustard dressing (GF,VE,VGR)	£6.95
Grilled goats cheese on a bed of pomegranate mixed leave salad, balsamic glaze (GF,VE)	£7.50
Galia melon and Serrano ham, rocket salad, honey mustard dressing (GF)	£7.95
Wild mushrooms on toast, sour dough, butternut squash, double cream, rocket salad, parmesan (GFR,VE,VGR)	£8.95
Battered salt and pepper squid, mixed leaves salad, aioli dip	£8.25
Potted Devon crab, avocado, chilli, coriander, olive oil bread, Andalouse sauce, 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, garlic, white wine	£16.50
Marinière; shallots, fennel, garlic, white wine	
A la crème; double cream, shallots, fennel, garlic, white wine	
Provençale; home-made Mediterranean tomato sauce, Spanish chorizo, red wine	
Thai moules; 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)	£14.25
Keralan region vegan curry, selection of vegetables, saffron rice, medium spiced (GF,VG)	£15.50
Beer battered North Sea haddock, tartar sauce, mushy peas, frites	£15.25
Shetland salmon en croute, spinach, soft cheese, Lyonnaise potato, green beans, red pepper sauce	£17.25
Gentse Waterzooi stew, salmon, haddock, moules, shrimp, new potato, Witbier cream sauce, bread	£17.95
Flemish beef stew slow cooked with Belgian bruin beer, mushrooms, shallots, choice of frites or stoemp	£17.25
Confit of duck leg, braised red cabbage, stoemp, red wine jus (GF)	£16.95
Slow cooked rack of pork ribs, Belgian amber beer barbecue sauce, coleslaw, frites	£21.50
Minute Steak and Frites with garlic butter, served pink	£14.95
10oz ribeye steak served with grilled vine tomato, rocket salad, frites (GFR)	£23.95
Add £1.50: peppercorn sauce (GF), wild mushroom sauce (GF) or Hollandaise sauce (GF)	

Brouge Burgers

Chicken fillet burger with streaky bacon, cheddar, brioche bun, coleslaw, frites (GFR)	£14.75
Hand-made steak burger with streaky bacon, cheddar, brioche bun, coleslaw, frites (GFR)	
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;
Pan fried garlic French beans (GF,VE) £4.25; Fresh vegetables (GF,VG) £4.25; Stoemp (GF,VE) £3.95; Saffron rice (GF,VE) £3.95
Bucket of frites with Andalouse sauce (GFR,VE,VGR) £4.25; Home-made Coleslaw (GF,VE) £3.95

*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