



Sunday lunch Temporary Reduced Menu (04/07/20)

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

- Cheesy garlic ciabatta bread £4.75
Warm rustic ciabatta & marinated olives, aioli, olive oil & balsamic vinegar £6.50
Seafood platter; Salt and pepper squid, Belgian seafood croquettes, orange crayfish, anchovies, smoked salmon, sweet chilli sauce, flat bread £17.50

2 course set menu £19.95

Starters

- Soup of the day, garlic croutons, fresh bread
Watercress salad, poached pear, walnuts, blue cheese, house mustard dressing (v)
Grilled Cypriot halloumi steaks, red peppers, rocket salad, apple and fig dressing (v)
Prawn cocktail in Bloody Mary sauce
Crayfish and smoked salmon salad, pink grapefruit, mixed leaves, herb dressing
Brussels parfait, chicken liver, red currant, warm ciabatta, spicy plum chutney

Mains

- Roast chicken, Yorkshire pudding, traditional stuffing, roast potatoes, gravy
Surrey Farm topside beef, Yorkshire pudding, roast potatoes, parsnip, gravy *£1 supplement with beef
Scotch lamb, Yorkshire pudding, stuffing, roast potatoes, garlic, rosemary gravy
Roast Portobello mushroom, roast red pepper, halloumi, Yorkshire pudding, veg stuffing, veg gravy
The above dishes are served with fresh vegetables
Thai green curry, seasonal vegetables, Basmati rice (vg)
Wild mushroom saffron risotto, petit pois, topped with rocket, basil oil, parmesan shavings (v or vg)
Pork and leek sausages served with stoemp, braised red cabbage, onion chutney gravy

Extra stuffing or Yorkshire pudding £1.00

Moule frites

Our signature dish: Shetlands mussels served all year round, with bread and chips; All £15.50

- Moules marinière, onion, celery, carrot, garlic, white wine
Moules A la crème, onion, garlic, cream, white wine
Thai scented moules, Thai green curry sauce, white wine, fresh chillies
Moules a la Provençale, tomato sauce, chorizo
Hodi moules, Sri Lankan spicy curry sauce

A la carte

- Chicken fillet or hand-made steak burger, sourdough bun, streaky bacon, cheddar, coleslaw, chips £14.25
Vegan stack burger, vegan bun, Portobello mushroom, roasted red pepper, sweet potato, rocket salad, chips £14.25
Fish and chips; beer battered North Sea haddock, tartar sauce, mushy peas £14.75
Flemish beef stew cooked with Belgian beer, mushrooms, shallots, chips or stoemp £15.95
Slow cooked pork ribs, Belgian amber beer BBQ sauce, coleslaw, chips £20.95

Service is not included – All tips go to our staff.

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

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