



Sharers

Crusty bread, marinated olives, aioli, olive oil & balsamic vinegar (GFR,V,VGR)	£7.95
Baked Camembert cheese, mango chutney, rosemary, garlic, white wine, veg crudites, sourdough (V,GFR)	£16.50
Vegetarian platter; grilled veg, stuffed sweet peppers, fresh figs with honey, butternut squash, marinated olives, veg crudité, feta, sun dried tomatoes, hummus, guacamole, toasted sourdough (GFR)	£16.95
Seafood platter; salt and pepper squid, Belgian fishcakes, anchovies, smoked salmon, whitebait, Devon crab mayonnaise, toasted sourdough	£24.50

Starters

Soup of the day, garlic croutons, crusty bread (V,GFR,VGR)	£6.95
Burrata cheese, heritage tomatoes, rocket salad, basil pesto (V,GF)	£8.75
Panko breaded butterfly king prawns, with sweet chilli, lime and coriander dipping sauce	£9.95
Battered salt and pepper squid, mixed leaves salad, aioli dip	£9.95
Smoked salmon salad, pine nuts, mango, baby spinach, pomegranate orange & ginger dressing (GFR)	£8.95
Fig crostini, goats cheese, parma ham &, red radish, balsamic glaze (GFR)	£9.25
Bruxelles parfait, chicken liver, red currant, crusty bread, apricot and ginger chutney (GFR)	£8.95

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	£17.95
Marinière; shallots, fennel, garlic, white wine	£17.95
A la crème; double cream, shallots, fennel, garlic, white wine	£17.95
Provençale; home-made Mediterranean tomato sauce, Spanish chorizo, red wine	£17.95
Curry Mussels; Coconut milk curry sauce, herbs and spices, fresh chillies (medium)	£17.95

Mains

Butternut squash risotto, baby spinach, parmesan shavings, basil pesto (V,GF,VGR)	£15.95
Monkfish and king prawn curry, coconut milk rice, medium spiced (GF)	£22.95
Rigatoni Romesco with crumb parmigiana and basil (VE)	£17.95
Fish and Chips; beer battered haddock, tartar sauce, mushy peas, frites	£17.50
Flemish beef stew with Belgian bruin beer, mushrooms, shallots, choice of frites or stoemp	£18.50
Slow cooked rack of pork ribs, Belgian amber beer barbecue sauce, battered onion rings, frites	£24.95
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)	
Chicken fillet burger with streaky bacon, cheddar, brioche bun, relish, onion rings, frites (GFR)	£16.95
Black Angus beef burger with streaky bacon, cheddar, brioche bun, relish, onion rings, frites (GFR)	£16.95
Moving Mountains vegan cheese burger, brioche bun, roasted Portobello mushroom, relish, rocket, frites (VG)	£16.95

Side orders

Rocket & parmesan salad (GF,V) £4.50; Mediterranean salad with feta cheese (V,GF,VGR) £5.50;
Potato gratin (V,GF) £4.50; Fresh vegetables (GF,VG) £4.95; Stoemp (V,GF) £3.95; Battered onion rings (V) £3.95;
Bucket of frites with Andalouse sauce (V,GFR,VGR) £4.25

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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