



## 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
<b>Vegetarian platter for two</b> ; sun dried tomatoes, burrata cheese, olive pesto, rocket, toasted sourdough (V,GFR)	£14.95
<b>Seafood platter</b> ; salt and pepper squid, Belgian fishcakes, anchovies, smoked salmon, whitebait, Devon crab mayonnaise, toasted sourdough (serves up to four guests)	£25.50

## Starters

Chef's soup of the day, garlic croutons, crusty bread (VR,GFR,VGR)	£6.95
Burrata cheese, heritage tomatoes, rocket salad, basil pesto (V,GF)	£8.95
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 and red radish, balsamic glaze (GFR)	£9.50
Home-made Bruxelles parfait, chicken liver, red currant, crusty bread, apricot and ginger chutney (GFR)	£8.95

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

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

<b>Bruges Natures</b> ; celery, leek, thyme, garlic, white wine	£17.95
<b>Moules Marinière</b> ; shallots, fennel, garlic, white wine	£17.95
<b>Moules A la crème</b> ; double cream, shallots, fennel, garlic, white wine	£18.50
<b>Provençale</b> ; home-made Mediterranean tomato sauce, Spanish chorizo, red wine	£17.95
<b>Curry Mussels</b> ; Coconut milk curry sauce, herbs and spices, fresh chillies, medium spiced	£17.95

## Mains

Butternut squash risotto, baby spinach, parmesan shavings, Genovese basil pesto (V,VGR,GF)	£16.95
Rigatoni Romesco pasta, almond, red pepper and roast cherry tomato sauce, crumb parmigiana & basil (V)	£17.95
Monkfish and king prawn curry, fragrant jasmine rice, naan bread, medium spiced (GFR)	£23.95
Oven roasted cod, served with spiced chick peas and herb new potatoes (GF)	£23.95
Fish and Chips; fresh beer battered haddock, tartar sauce, mushy peas, frites	£17.95
Flemish beef stew low-heat reduced with Belgian bruin beer, mushrooms, shallots, choice of frites or stoemp	£18.95
4-hour slow cooked rack of baby back pork ribs with Belgian amber beer BBQ sauce, onion rings, frites	£24.95
8oz Black Angus ribeye steak served with grilled tomato, rocket salad, battered onion rings, frites (GFR)	£26.95
<b>Add £1.95</b> : peppercorn sauce (GF), mushroom sauce (GF) or Hollandaise sauce (GF)	
Hand pressed Angus beef burger, streaky bacon, Monterey Jack cheese, Brouge sauce, brioche, frites (GFR)	£16.95
Falafel and spinach burger, vegan bun & cheese, guacamole, gherkins, tomato, onions, rocket, frites (V,VG)	£16.95

## Side orders

Rocket & parmesan salad (GF,V) £4.50; Mediterranean salad with feta cheese (V,GF,VGR) £5.50;  
Jasmine rice (V,VG,GF) £3.95; 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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