



Sharers & Starters

Garlic bread with cheese and herbs (V)	£6
Mini vegetarian spring rolls with sweet chilli sauce (V)	£6
Buffalo chicken wings (GF)	£7
Pigs in blanket with sweet chilli sauce	£7
Green jalapeno peppers, stuffed with cream cheese (V)	£7
Chilli beef nachos, melted cheddar, jalapenos, guacamole, tomato salsa & sour cream (GF)	£13.95
Bread & Kalamata olives, aioli, olive oil & balsamic vinegar (GFR,V,VER)	£7.95
Camembert cheese baked, mango chutney, rosemary, garlic, white wine, veg crudité, toasted bread (V,GF)	£18.95
Chef's soup of the day, garlic croutons, crusty bread (VR,GFR,VER)	£7
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 & crayfish salad, mixed leaves, house dressing and grapefruit segments	£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
Meat platter; charcuterie cured meats, buffalo chicken wings, chicken skewers, cheddar cubes, Kalamata olives, gherkins, toasted bread (Recommended with Belgian Beers)	£27.50
Seafood platter; Belgian fishcakes, anchovies, smoked salmon, whitebait, Devon crab mayonnaise, toasted bread, sweet chilli sauce	£27.50

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

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

Bruges Natures; celery, leek, thyme, garlic, white wine	£11/£20
Moules Marinière; shallots, fennel, garlic, white wine	£11/£20
Moules A la crème; double cream, shallots, fennel, garlic, white wine	£11/£20.50
Moule Provençale; home-made Mediterranean tomato sauce, Spanish chorizo, red wine	£11/£20
Curry Mussels; Coconut milk curry sauce, herbs and spices, fresh chillies, medium spiced	£11/£20

Mains

Butternut squash risotto, Parmesan cheese, truffle oil (V,VER,GF)	£17.95
Seared Seabass, tenderstem broccoli, dauphinoise potato, lemon and caper butter sauce (GF)	£22
King prawn & monkfish curry, fragrant jasmine rice, naan bread, medium spiced (GFR)	£24.95
Wild boar and apple sausages, colcannon mashed potato, homemade gravy, onion chutney	£19
Fish and Chips; fresh beer battered haddock, tartar sauce, mushy peas, frites	£19
Flemish beef stew slow-cooked with Belgian bruin beer, mushrooms, shallots, choice of frites or stoemp	£19
Chicken supreme, dauphinoise potato, creamy shallot, mushroom and bacon sauce (GF)	£21
Minute steak, garlic butter, rocket salad, balsamic glaze, frites, served pink (GFR)	£22
Add: peppercorn sauce (GF), mushroom sauce (GF) or Hollandaise sauce (GF)	£1.75
Chicken burger, bacon, Monterey Jack cheese, Brouge sauce, brioche, frites, coleslaw (GFR)	£18
Beef burger hand pressed, bacon, Monterey Jack cheese, Brouge sauce, brioche, frites, coleslaw (GFR)	£18
Halloumi & red pepper burger, tomato, onion, gherkin, guacamole, rocket salad, brioche, frites (V, GFR)	£17.50

Side orders

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

Stoemp is Belgian mash with swede, carrots and parsnips. Please speak to our staff if you have allergens concerns.

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

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

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