



Sunday lunch

Served 12pm – 5pm. Subject to availability after 3pm

Aperitifs

- Glass of prosecco £6.95
- Peach Bellini; prosecco and peach pure £8.95
- Kir Royale; prosecco and crème de cassis £8.95
- Bloody Mary, vodka, tomato juice, tabasco, Worcester sauce, salt & pepper £8.95

Sharers

- Garlic bread with cheese and herbs (V) £6
- Bread & Kalamata olives, aioli, olive oil & balsamic vinegar (GFR,V,VER) £7.95
- Buffalo chicken wings (GF) £7
- Pigs in blanket, sweet chilli sauce £7
- Mini vegetarian spring rolls, sweet chilli sauce (V) £6
- Green jalapeno peppers stuffed with cream cheese (V) £7

2 course set menu £25.95

Starters

- Soup of the day, garlic croutons, toasted bread (GFR,V,VER)
- Gnocchi spicy Nduja with tomato sauce, Parmesan cheese and olive tapenade
- Whitebait with tartar sauce, salad garnish, lemon wedge
- Watercress salad, poached pear, walnuts, blue cheese, orange & ginger mustard dressing (GF, V, VER)
- Mozzarella cheese, heritage tomatoes, rocket salad, basil pesto Genovese (V,GF)
- Bruxelles parfait, chicken liver, red currant, warm bread, apricot and ginger chutney (GFR)

Mains

- Roast chicken, Yorkshire pudding, traditional stuffing, roast potatoes, home-made gravy (GFR)
 - Prime rib of roast beef, Yorkshire pudding, roast potatoes, home-made gravy (GFR)
 - Scotch roast lamb, Yorkshire pudding, stuffing, roast potatoes, home-made gravy (GFR)
 - Vegetarian nut roast, roasted veg, roast potatoes, Yorkshire pudding, veg stuffing, veg gravy (GFR, V, VER)
- All roasts are served with vegetables**

- Butternut squash risotto, Parmesan cheese, truffle oil (V,VGR,GF)
- Wild Boar and apple sausages, colcannon mashed potato, homemade gravy, onion chutney

Extra stuffing or Yorkshire pudding £1. The desserts menu is available separately.

A la carte

- Moules marinière, shallots, fennel, garlic, white wine, toasted bread and frites (GFR) £20.00
- Moules a la crème, shallots, fennel, garlic, white wine, double cream, bread & frites (GFR) £20.50
- King prawn & monkfish curry, fragrant jasmine rice, naan bread, medium spiced (GFR) £24.95
- Flemish beef stew slow-cooked with Belgian bruin beer, mushrooms, shallots, frites or stoemp £19
- Halloumi & red pepper burger, tomato, onion, gherkin, guacamole, rocket, brioche bun, frites (V, GFR) £17.50

Stoemp is Belgian mash with swede, carrot and parsnip. Please speak to our staff if you have severe allergens concerns.

(GF) = Gluten Free, (V) = Suitable for Vegetarian, (VE) = Suitable for Vegan,

(GFR, VR, VER) = available on Request.

Service added to tables of 5+ guests. All tips go to our staff.

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Brouge - 241 Hampton Road, Twickenham TW2 5NJ
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