

## Happy New Year 2026

This guide menu will be updated around the 28th December from our chefs.

Glass of prosecco £6.95
Peach Bellini; prosecco and peach pure £8.95
Kir Royale; prosecco and crème de cassis £8.95

## Garlic bread with cheese and herbs (V) £,6.5 Bread & Kalamata olives, aioli, olive oil & balsamic vinegar (GFR,V,VER) ₹.8.5 Chef's soup of the day, garlic croutons, crusty bread (VR,GFR,VER) £,7.5 Mozzarella cheese, heritage tomatoes, rocket salad, Genovese basil pesto (V,GF) £10.5 Battered salt and pepper squid, mixed leaves salad, aioli dip £11.5 Smoked salmon & crayfish salad, mixed leaves, house dressing and grapefruit segments f12 Gnocchi spicy Nduja with tomato sauce and olive tapenade $f_{1}10.5$ Home-made Bruxelles parfait, chicken liver, red currant, crusty bread, apricot and ginger chutney (GFR) £10.5 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) Starter/Main $f_{1}11.5/f_{2}1$ Moules Marinière; shallots, fennel, garlic, white wine

## Mains

**Sharers & Starters** 

Butternut squash risotto, Parmesan cheese, truffle oil (V,VER,GF)	£18.5
King prawn & monkfish curry, fragrant jasmine rice, naan bread, medium spiced (GFR)	£26
Wild boar and apple sausages, colcannon mashed potato, homemade gravy, onion chutney	£20
Flemish beef stew slow-cooked with Belgian bruin beer, mushrooms, shallots, choice of frites or stoemp	£20
Chicken supreme, dauphinoise potato, creamy shallot, mushroom and bacon sauce (GF)	£22
Minute steak, garlic butter, rocket salad, balsamic glaze, frites, served pink (GFR)	£23
Add: peppercorn sauce (GF), mushroom sauce (GF)	£,2

## Side orders

Rocket & parmesan salad (v,GF) £5; Mediterranean salad with feta cheese (v,GF,VER) £7.5; Jasmine rice (V,VE,GF) £4; Fresh vegetables (GF,VE) £5; Stoemp (V,GF) £4; Yogurt & mint coleslaw £5 Bucket of frites with Andalouse sauce (V,GFR,VER) £5

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 Subscribe at *brouge.co.uk* to receive our dining offers by email.

Treat family and friends with a *Gift Voucher*.

Brouge - 241 Hampton Road, Twickenham TW2 5NJ Best Independent Belgian Pub in London