



Happy New Year 2026

While you decide

Glass of prosecco £7.50

Peach Bellini; prosecco and peach pure £8.95

Kir Royale; prosecco and crème de cassis £8.95

Cheesy garlic ciabatta bread £5.25

Warm rustic ciabatta & marinated olives, aioli, olive oil & balsamic vinegar (GFR,V,VER) £7.95

Starters

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
Whitebait with tartar sauce, salad garnish, lemon wedge	£10
Gnocchi spicy Nduja with tomato sauce and olive tapenade	£10.5
Home-made Bruxelles parfait, chicken liver, red currant, crusty bread, apricot and ginger chutney (GFR)	£10.5

Mains

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
Fish and Chips; fresh beer battered haddock, tartar sauce, mushy peas, frites	£20
Flemish beef stew slow-cooked with Belgian bruin beer, mushrooms, shallots, choice of frites or stoemp	£20
BBQ pork ribs, slow cooked with Belgian amber beer, served with fries	£27.95
Minute steak, garlic butter, rocket salad, balsamic glaze, frites, served pink (GFR)	£23

Add: peppercorn sauce (GF), mushroom sauce (GF)

Stoemp is Belgian mash with carrot, swede and parsnip

Sides

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	

Desserts

Lemon or blackcurrant sorbet (2 SCOOPS, GF,VE) £5.95

Chef's choice cheesecake with summer berry compote (V) £7.50

Trillionaires tart, Mango sorbet, Raspberry coulis (GF,VE) £7.75

Chocoholic waffle, chocolate ice cream, choc sauce, choc chips £7.95

Chocolate brownie, salted caramel ice cream, caramel sauce (V) £7.75

(GF) = Gluten Free, (V) = Suitable for Vegetarian, (VE) = Suitable for Vegetarian & Vegan, (GFR, VR, VER) = available on Request
Some of our dishes might become available on busy days. To be able to provide efficient service we have reduced our menu on festive days with high demand.

Please advise us of any allergies, our staff will be able to assist. Some items might have nuts or wheat traces.

12.5% discretionary service will be added to tables over 5 guests – All tips go to our staff.

Please speak to our staff if you have any allergens concerns.

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Brouge - 241 Hampton Road, Twickenham TW2 5NJ

Best Independent Belgian Pub in London