



Sharers & Starters

Garlic bread with cheese and herbs (V)	£6.5
Mini vegetarian spring rolls with sweet chilli sauce (V)	£6.5
Buffalo chicken wings (GF)	£7.5
Pigs in blanket with sweet chilli sauce	£7.5
Green jalapeno peppers, stuffed with cream cheese (V)	£7.5
Chilli beef nachos, melted cheddar, jalapenos, guacamole, tomato salsa & sour cream (GF)	£14.5
Bread & Kalamata olives, aioli, olive oil & balsamic vinegar (GFR,V,VER)	£8.5
Camembert cheese baked, mango chutney, rosemary, garlic, white wine, veg crudité, toasted bread (V,GF)	£19.5
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	£12
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
Meat platter; charcuterie cured meats, buffalo chicken wings, chicken skewers, cheddar cubes, Kalamata olives, gherkins, toasted bread (<i>Recommended with Belgian Beers</i>)	£28.5
Seafood platter; Belgian fishcakes, anchovies, smoked salmon, whitebait, crayfish, toasted bread, sweet chilli sauce	£28.5

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)

Bruges Natures; celery, leek, thyme, garlic, white wine	£11.5/£21
Moules Marinière; shallots, fennel, garlic, white wine	£11.5/£21
Moules A la crème; double cream, shallots, fennel, garlic, white wine	£11.5/£22
Moule Provençale; home-made Mediterranean tomato sauce, Spanish chorizo, red wine	£11.5/£21
Curry Mussels; Coconut milk curry sauce, herbs and spices, fresh chillies, medium spiced	£11.5/£21

Mains

Butternut squash risotto, Parmesan cheese, truffle oil (V,VER,GF)	£18.5
Pan seared salmon fillet, creamy mash, savoy cabbage & caper butter sauce (GF)	£23
King prawn & salmon 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
Chicken, leek and brie pie with creamy mash served with roasted vegetables	£22
10Oz Ribeye steak with grilled cherry tomatoes, frites (GFR)	£32
Add: peppercorn sauce (GF), mushroom sauce (GF)	£2
Chicken burger, bacon, Monterey Jack cheese, Brouge sauce, brioche, frites, coleslaw (GFR)	£19
Beef burger hand pressed, bacon, Monterey Jack cheese, Brouge sauce, brioche, frites, coleslaw (GFR)	£19
Halloumi & red pepper burger, tomato, onion, gherkin, guacamole, rocket salad, brioche, frites (V, GFR)	£18.5

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

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