



## 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 |
| <b>Meat platter;</b> charcuterie cured meats, buffalo chicken wings, chicken skewers, cheddar cubes, Kalamata olives, gherkins, toasted bread ( <i>Recommended with Belgian Beers</i> ) | £28.5 |
| <b>Seafood platter;</b> Belgian fishcakes, anchovies, smoked salmon, whitebait, Devon crab mayonnaise, 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)*

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

## Mains

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| 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 supreme, dauphinoise potato, creamy shallot, mushroom and bacon sauce (GF)                      | £22   |
| Minute steak, garlic butter, rocket salad, balsamic glaze, frites, served pink (GFR)                    | £23   |
| <b>Add:</b> 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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