

# BROUGE MENU

**Fresh Bread Basket £2.25**    **Marinated Olives £2.25**  
**Garlic Bread £2.50**            **Cheesy Garlic Bread £3.50**  
**Cheesy Nachos £4.50**        **Chilli Nachos & Cheese £5.95**

We source local and fresh produce for our menu. As well as carefully selecting and sourcing our beers, we use local markets, fishmongers and butchers to ensure a fresh and seasonal menu.

Here at Brouge we believe beer deserves its place at the dinner table as well as wine. We use Beer in many of our recipes but they are family friendly as the cooking process takes out the alcohol.

## STARTERS

**Soup of the Day £4.50**  
*Served with Fresh Bread (See Daily Specials)*

**Figs with Goats Cheese wrapped in Parma Ham £5.95**  
*with a Honey Balsamic Dressing*

**Batter Fried Calamari £6.50**  
*on a bed of Mix Salad, served with Garlic Mayonnaise*

**Brouge Fish Platter £6.00**  
*Scampi, Tempura Prawns and Fish Goujons with Tomato Tartar Sauce*

**Honey Pork Ribs £6.25**  
*in a Honey & Lambiek Beer Sauce topped with Chilli & Spring Onion*

**Moules starter £7.50**  
*any of our Moules dishes, served with Fresh Bread*

**Chicken Liver & Bacon Pate £5.75**  
*with a Beetroot & Apple Chutney and Toasted Sourdough Bread*

## MOULES FRITES

*Fresh Scottish Mussels served in our special pots, with Fresh Bread & Frites*

**Marinière with White Wine, Onion, Carrots, Celery & Thyme £12.75**

**A La Crème with White Wine, Onion & Cream £12.95**

**Scented Thai & Coconut Crème with Chilli and Spring Onion £13.75**

**Chorizo & Spicy Mediterranean Tomato £13.95**

## SALADS AND LIGHT MAINS

**Fillet of Scottish Salmon £12.95**  
*with Minted Mushy Peas, Lemon Butter and Stoemp or Frites*

**Butternut Squash Risotto £9.95**  
*topped with Rocket Salad & Parmesan Shavings (v)*

**Mozzarella & Vine Tomato Salad starter £5.50, main £9.15 (v)**  
*with a Basil Pesto Dressing*

## MAINS

**Waterzooi Chicken Breast £10.50**  
*with a Leek, Carrot, Celery, Herb, Cream and Wit Beer Sauce and New Potatoes*

**Braised Lamb Shank £15.95**  
*with Garlic crushed New Potato, Red Currant Jus & Fresh Vegetables*

**Award Winning Cumberland Sausages & Stoemp £10.95**  
*with a Bruin Beer & Onion Gravy*

**Brouge Fish Pie with Salmon & Smoked Haddock £13.50**  
*topped with Boiled Egg & Creamy Mash, served with Fresh Vegetables*

**Steak & Ale Pie £10.95**  
*cooked with Real Cask Ale, served with Stoemp or a bucket of Frites*

**Rack of Baby Back Pork Ribs £16.50; Colossal 1½ Rack £21.95**  
*cooked with Amber Beer & served with Barbeque Sauce, Rocket Salad & Frites*

**8oz Rib Eye Steak Frites £15.75**  
*Add Garlic Butter £1.00, Peppercorn Sauce or Mushroom Sauce £2.00*

**Vegetarian Burger & Frites £8.95**  
*Portobello Mushrooms topped with Goats Cheese*

## SIDES

**Mixed Leaf Salad £2.50**

**Rocket & Parmesan Salad £3.00**

**Bucket of Frites & Devos Lemens Mayo £2.95**

**Side of Stoemp (Belgian Mash with added carrots, swede & parsnips) £2.50**

## SIDES

**Minted Mushy Peas £2.50**

**New Potatoes £2.50**

**Selection of mixed Vegetables of the Day £3.00**

Choose from Chicken Breast or 6oz Prime Beef, served with Mayo, Relish, Gherkins, & Salad  
Additional toppings; Cheddar £0.80, Bacon £1.00, Gruyere Swiss Cheese £0.95, Goat's Cheese £1.00,  
Chorizo £1.00, Portobello Mushroom £1.00

We cannot guarantee that all of our dishes are free of nut traces. If concerned please let us know of any allergies

## DESSERTS

### **Sticky Toffee Pudding £5.50**

*with Vanilla Ice Cream*

### **Traditional Belgian Waffles**

*Caramel Waffle with Caramel Sauce & Vanilla Ice Cream £5.50*

*Chocoholic Waffle with Choc Sauce, Choc Chips & Chocolate Ice Cream £5.75*

*Strawberry Waffle with Fresh Strawberries, Strawberry Coulis & Chantilly Cream £5.50*

### **Chef's Choice Cheesecake £5.25**

*see Specials Menu for today's choice*

### **Chocolate Fondue Sharer £7.95**

*with hot Chocolate Dip, Marshmallows, Strawberries, Bananas, Pineapple & Speculoos Biscuits*

### **Fresh Strawberry Pavlova £5.50**

*with Meringue, Chantilly Cream and Raspberry Coulis*

### **Honeycomb, Chocolate or Vanilla Ice Cream (2 Scoops) £4.50**

*with a choice of Strawberry, Raspberry, Chocolate or Caramel Sauce*

### **Selection of Sorbets (2 Scoops) £4.50**

*Mango, Blackcurrant, Passion Fruit or Lemon*

## COFFEES & AFTER DINNER

Liqueur Coffees from £4.30

Filter £1.80; Cappuccino £2.00

Latte £2.00; Mocha £2.20

Espresso £1.80 Dbl £2.10

Macchiato £1.85

Hennessey VS £3.50 Remy Martin VSOP £4.10

Armagnac Baron de Sigog £5.60 Salemene VSOP £4.95

Courvoisier £3.50 Courvoisier XO £8.50

Ameretto Dissaronno £3.65, Tia Maria £2.95, Baileys 50ml £4.50

Cockburns Fine Ruby Port 50ml £4.45, 100ml £7.40

Sandeman Vintage Port 50ml £4.95, 100ml £8.40

Belgian Jenevers (50ml) 'various flavours ask the staff £3.00

## DESSERT WINE & SPARKLING

Terre D'Alteni Moscato Dessert Wine (Italy) £4.95 125ml

Prosecco St Orsola (Italy) £5.95 175ml, £24.50 Btl

Dedicato Gran Sparkling Rose (Italy) £26.00

## COCKTAILS

Kir Royale; Crème de Cassis & Prosecco £6.95

Pimms Cocktail Double Pimms & Fresh Fruits £5.50

Bacardi Mojito; Rum & Crushed Fresh Limes & Mint £4.95

Cherry Cocktail with Rum, Tequila, Cranberry Juice, Cherry Beer £5.50

Long Island Ice Tea with Vodka, Tequila, Rum, Gin, Cointreau £6.95

Bikini with Vodka, Bacardi, Milk, Honey & Lime Juice £6.25