




• **HOUTENPLANK**
WOODEN SHARING PLANKS

BAKED PONT L'ÉVÊQUE CHEESE  12.95
With dipping asparagus, chicory, vegetable crudités, giant crouton crisps and Belgo spiced beer relish


PLATTER OF CHARCUTERIE 13.50
A selection of cured meats, smooth chicken liver parfait, sour cherries, sourdough bread, giant crouton crisps and fig & date chutney

• **ENTRÉES** STARTERS

BELGO SOUPE DE POISSONS 5.25
Rich mussel soup, saffron, cream and white wine, lightly curried with mussel meat and leeks

GRAVADLAX 6.50
Smoked salmon marinated in dill with a sweet mustard dressing, crème fraîche and rye bread

WARM ASPARAGUS  5.50
With Hollandaise sauce or melted dipping butter


CROQUETTES  5.95
Melted gruyère cheese & leek croquettes, with Belgo spiced beer chutney

KING PRAWNS 7.50
Six king prawns pan fried in garlic, roast chilli & herb butter. Served with baguette

CHICKEN LIVER PARFAIT 5.50
With Belgo beer chutney and baguette



• **SALADE** SALAD STARTER / MAIN

CRAB  6.50 / 10.50
Cornish crab meat, avocado, edamame, giant crouton crisps, mâche and frisée with a light vinaigrette

ROAST CHICKEN & BACON 6.50 / 9.95
With goat's cheese, artichokes and baby plum tomatoes

CONFIT DUCK 6.50 / 9.95
With smoked lardons, soft boiled egg, black pudding and giant crouton crisps

GOAT'S CHEESE   6.25 / 9.50
With beetroot, broccoli, roasted red pepper, toasted seeds and baby gem



• **BRAADPAN** STEW

Braadpan is a classic Flemish casserole or stew.

BEEF CARBONNADE 12.50
48 hour slow cooked beef, marinated in sweet Gueuze beer with Bramley apples and plums. Served with a choice of Stoemp mash or frites

CLASSIC FISH WATERZOOI 12.50
King prawns, salmon, mussels, squid and new potatoes in a white wine, beer, cream & leek sauce

WATERZOOI DE MARSEILLE  12.50
King prawns, salmon, mussels, squid and new potatoes in a delicate tomato & saffron sauce, finished with fresh herbs

• **BROOD** BREAD

BREAD TIN 2.95
A selection of our breads with butter

BREAD TIN AIOLI 3.25
A selection of our breads with garlic mayo

BREAD GRUYÈRE 3.25
Flat bread topped with gruyère cheese and garlic

• **MOULES & FRITES**

Fresh rope grown mussels delivered daily from the finest Shetland mussel farms.

For a dish under 600 calories, swap frites for a salad wherever you see the 


KILO POTS WITH FRITES
TRADITIONELLE  12.95
White wine, celery, garlic and onion

CLASSIC 12.95
Our Traditionelle with a shot of cream

PROVENÇALE  12.95
Rich tomato, herb and garlic

THAI 12.95
Lemongrass, chilli, ginger, Kaffir lime, coconut and coriander

SPECIALITY MOULES BOWLS

NAVIGATEUR  11.95
Belgo mild spiced garam masala curry finished with coriander, with frites

SNOB  12.95
Rich lobster, champagne & cream bisque, with frites

ESPAGNOLE  11.95
Roast tomato, chorizo and smoked paprika, with new potatoes

OPEN MOULES PLATTERS WITH FRITES

POPPEI 11.50
Pancetta, creamed spinach, garlic and Cheddar

ESCARGOT  11.50
Garlic butter, herb crumb and pastis

• **ROTISSERIE**

Half a spit roast chicken basted in Belgo secret spices, served with our frites or mixed salad. 

BELGO BEER & APPLE SAUCE  10.95

WILD MUSHROOM, HERB & CREAM 10.95

ROAST TOMATO & CHORIZO 10.95

STICKY CHILLI & GINGER 10.95



• **SIDES & FRITES** 

FRITES Our famous double cooked Belgian chips 2.95

FRITES & DIPS 3.25

EDAMAME & SUGAR SNAP PEAS 2.75

STOEMP MASH Creamed potato with carrots, Savoy cabbage and leeks 2.75

MIXED SALAD Mâche, chicory, artichoke and baby plum tomato 2.95

GREEN SALAD WITH EDAMAME BEANS 2.95

DIPS Spicy Andalouse, Curry Mayo or Garlic 0.50

• **HOOFDGERECHTEN** SPECIALITY MAINS

LOBSTER & CRAB BURGER 9.95
On a floured bap with avocado, baby gem and lime & coriander mayo. Served with frites and onion crunch


BELGO BEER BATTERED HADDOCK 12.50
Haddock fillet with edamame and sugar snap peas, frites and tartare sauce

DUCK BREAST 13.25
With spring onion mash and a poached cherry & beer jus

SAUCISSES DE PORC ET CHOU VERT 10.95
Sausages made with smoked bacon, pork and cabbage, served with creamed mash and beer jus

CRISP PORK BELLY 13.95
Basted in beer with Stoemp mash, spiced red cabbage and Belgo apple sauce

LINGUINE   9.95
With baby plum tomatoes, artichokes, broccoli, spinach and pine nuts

CHARGRILLED RIB-EYE STEAK 17.95
With caramelised onions, garlic butter or peppercorn sauce, and frites or salad 

LAMB SHANK 13.95
Slow cooked with a red wine, garlic & tomato sauce. Served with creamed mash

WILD MUSHROOM BOUCHÉE  10.95
Sautéed mushrooms with an Orval beer, cream & tarragon sauce in a puff pastry case

 **LIGHTER OPTION UNDER 600 CALORIES**  **VEGETARIAN**



• **DESSERTS**

BELGIAN WAFFLE 5.50
With warm chocolate sauce, white chocolate ice cream and white chocolate shavings

BELGIAN CHERRY WAFFLE 5.50
With vanilla pod ice cream, sour cherries, warm chocolate sauce and sour cherry coulis

CRÈME BRÛLÉE 4.95
With caramel waffle biscuit and berry compote

CHEESECAKE 5.50
White chocolate and lime zest, with crème fraîche

CRÊPES 5.50
Caramelised orange sauce and vanilla pod ice cream

HOT CHOCOLATE FONDANT 5.50
With a melted chocolate centre and toffee ice cream

ZOET PLANK 7.50
Sharing dessert with Irish cream and dark chocolate pots, caramel waffle biscuits, two shots of fruit schnapps and cherry compote

BERRY PAVLOVA 5.50
With Chantilly cream and mulled berries

ICE CREAM & SORBET 4.95
Please ask for available flavours

Olives may contain stones. All our dishes are prepared in kitchens where nuts, flour, etc are commonly used, unfortunately we cannot guarantee our dishes will be free from traces of these products. If you suffer from nut or other allergies please ask a waiter for more information. All dishes may contain ingredients not listed in the menu descriptions.