

BELGO   
MOULES • FRITES • BIERES

STARTERS

Mussels steamed in green Thai curry sauce with lime, coriander, coconut, chilli & lemongrass	£6.50
Warm salad of smoked bacon, shredded duck, eggs & black pudding with garlic croutons and a Dijon mustard dressing	£6.25
Croquettes with cheddar, gruyère & Orval beer cheese served with piccalilli & salad garnish	£5.95
King prawns pan-fried in garlic, chilli, ginger & herb butter	£7.75
Grilled goats cheese served on a crouton with roquette, roast peppers, sun-dried tomatoes and walnut dressing	£6.25
Smooth chicken liver pâté with beer & pear chutney and toasted brioche	£5.50
Air dried cured ham, served with a celeriac remoulade & rye bread	£6.50
Salmon fishcakes served with baby spinach and lime hollandaise	£5.95
Sautéed squid & chorizo with roquette & baby gem with a tomato & lemon dressing	£6.25

MUSSELS

OUR HOUSE SPECIALITY

Mussel Pots

Fresh rope grown mussels delivered daily, kilo pot served with frites

Marinière – Steamed with cream, white wine, garlic, celery & onion	£12.95
Green Thai – Steamed in coconut, green chilli, lemongrass, lime & coriander sauce	£12.95
Provençale – Steamed with plum tomato sauce, basil, thyme & garlic	£12.95
Traditionnelle – Steamed with white wine, celery, garlic & onion	£12.95

Mussel Platters – open faced mussels in a half shell served on a platter with frites

Florentine – Creamed spinach sauce with smoked bacon grilled with gruyère cheese	£10.95
Mediterranean – Topped with a tomato and basil sauce, grilled with cheddar & mozzarella	£10.95

Mussel Bowls

Portuguais – Mussels & roast chorizo in a tomato, garlic olive oil & paprika sauce with new potatoes & basil	£11.95
Moules Blanches – Mussels cooked in Brugs white beer with shallots, smoked bacon & parsley, served with frites	£11.95

ROTISSERIE

SIDE ORDERS

Spiced spit roasted chicken, basted in Belgian blonde beer & apple juice, served with frites and one of the following sauces		Rye Bread & Butter	£2.50
		Frites	£2.95
Sweet chilli & ginger	£10.95	Roquette and Parmesan Salad	£2.95
Wild mushroom & cream	£10.95	Mixed Salad	£2.95
Roasted leek & mustard	£10.95	Red Cabbage Braised with Raspberry Beer	£2.75
		Green Beans	£2.75
		Gingered Carrots	£2.75
		Stoemp Mash	£2.75

MAIN COURSES

Haddock in Hoegaarden beer batter with haricots verts, sugar snap peas, frites and tartare sauce	£11.95
Wild Boar sausages with Belgian stoemp mash & berry jus	£10.50
Chargrilled aged prime 10oz* rib-eye steak with frites, caramelised onions and garlic butter or peppercorn sauce	£17.95
Slow cooked shank of lamb served with roasted winter vegetables, creamed mash and a DeKoninck beer and balsamic jus	£12.95
Waterzooi – half a corn-fed chicken poached in a light lemon cream with leeks and new potatoes	£11.95
Bouchée of wild mushrooms cooked in an orval beer & tarragon cream sauce with asparagus and button onions	£10.95
Beef carbonnade - beef braised in sweet Gueuze beer with apples & plums, served with frites	£11.25
Roast duck breast served with a light spring onion mash and a plum beer jus	£12.95
Roasted salmon fillet served with asparagus, pomme purée and a light shellfish & basil sauce	£11.95

WINTER SPECIALS

STARTERS

Roast Butternut and cumin soup with cream and toasted pumpkin seeds	£4.75
Caramelised onion and cheese tartlet with a roquette salad	£5.95

MAINS

Duck confit with a celeriac mash and a blackcurrant beer jus	£11.50
Spit roasted chicken with a red wine jus, button onions, chestnuts and mushrooms, served with frites	£10.95

DESSERT

Petit pot au chocolate topped with a lime mascarpone and a cantuccini biscuit	£4.95
---	-------

EXPRESS LUNCH

Available Daily 12-5pm
Served with a choice of Cristal lager, a glass of house wine or a soft drink £7.95

Choose from:

- Bowl of Traditionelle mussels served with frites
- Salmon fillet served with leek mash and mustard cream sauce
- Spit roasted chicken with chilli and ginger sauce served with frites
- Grilled goats cheese salad with walnut dressing
- Pork & leek sausages with stoemp mash and berry jus
- Beef carbonnade served with frites

BEAT THE CLOCK

Available Monday - Friday 5.00 - 6.30pm
Pay the price at the time shown on your food order!

Choose from:

- Bowl of Traditionelle mussels served with frites
- Pork and leek sausages with stoemp mash and berry jus
- Roast vegetable tartlet with goats cheese and a light tomato coulis
- Spit roasted chicken with wild mushroom & cream sauce served with frites
- Wild mushrooms cooked in a light cream & Orval beer sauce with asparagus and button mushrooms in a puff pastry case

KIDS EAT FREE!

1 child eats free from the Mini Belgo menu per adult ordering a main course from the menu
(excludes Beat The Clock and Express Lunch)

* Approximate uncooked weight

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.

Both credit card tips and service charge are subject to a 10% deduction for administration and other house costs, prior to distribution in full to employees in the restaurant through the company's payroll system. Any tips paid in cash are retained by waiters and these may or may not be shared by them with other restaurant employees.

A full copy of our tipping policy is available in this restaurant or on our website at www.belgo-restaurants.co.uk
Beat the Clock, Express Lunch and Kids Eat Free are not available with any other offer, promotion or voucher.

All prices include VAT at standard rate.

A discretionary service charge of 12.5% will be added to your bill.

DESSERTS

Bread & butter pudding with brioche, orange confit, dark Belgian chocolate and Mandarin Napoleon liqueur	£5.25
Belgian dark chocolate cheesecake on a baked biscuit base with chantilly cream	£5.25
Brussels style waffle with vanilla ice cream, chantilly cream and a choice of warm white chocolate sauce or dark chocolate sauce	£5.25
White chocolate mousse wrapped in dark chocolate on a speculoos biscuit base served with passion fruit coulis	£5.25
Homemade strawberry pavlova served with chantilly cream and strawberry coulis	£5.25
Crème brûlée with a tuile biscuit	£5.25
Dame Noir – dark chocolate ice cream served with chantilly cream and white chocolate sauce	£4.75
Dame Blanche – vanilla ice cream with a dark chocolate sauce and chantilly cream	£4.75
Pistachio ice cream served with dark chocolate sauce and chantilly cream	£4.75

HOT DRINKS

Espresso	£1.85	Caffe Latte	£2.15
Double Espresso	£2.05	Filter Coffee	£1.85
Belgian Cappuccino	£2.45	Teas	£1.85
Cappuccino	£2.15		

LIQUEUR COFFEES

A selection of liqueur coffees are available please ask for details

From £4.50