

Nibbles

Bread Mix CE DA E SO S L V	3.50
Seeded wholemeal loaf and toasted sourdough bread with dipping oil	
Mixed Olives V	3.25
Cerignola, Nocellara, Leccino	
NEW Chimay Cheese CE DA E	3.95
A mild, nutty Belgian cheese with rind washed in Chimay beer <i>Great with - Chimay Rouge 7% / 33cl / 5.30</i>	
Giant Dill Pickles M V	3.50
3 sweet gherkins pickled with dill and mustard seeds	
NEW Black Pudding Croquettes CE E M	4.50
Served with piccalilli <i>Great with - Delirium Red 6.5% / 33cl / 6.35</i>	

Starters

Moules Marinière CE DA MO SO G SD	6.50
Garlic, celery, white wine, onion and cream	
Beer Battered Fish Goujons CE DA E F SO C M SD	6.50
With black pepper crème fraîche	
Lobster Bisque CE DA E F CR SO C M S SD L	6.75
Rich lobster, Champagne & brandy soup with seeded wholemeal bread	
Shredded Duck Croquettes CE DA M SD	6.50
with pickled beetroot and beer chutney <i>Great with - Westmalle Dubbel 7% / 33cl / 5.50</i>	
Cheese & Beer Croquettes CE DA M SD V	6.50
With piccalilli and pickled beetroot	
NEW White Asparagus DA N V	7.50
With pickled walnuts, feta and garlic & herb oil dressing <i>Great with - Vedett Blond 5.2% / 33cl / 4.60</i>	
NEW White Asparagus Gratin CE DA M	7.95
With Mornay sauce, pancetta and sourdough bread <i>Great with - Belgo Wit 5% / Pint / 5.50</i>	
King Prawns CE DA E CR SO S L	8.25
Sautéed in chilli and garlic butter, served head on with seeded wholemeal bread	
Potted Chicken Liver Pate CE DA E SD	6.50
With pickled beetroot and sourdough bread, topped with Delirium beer jelly	
Chicken Wings	6.75
Sticky wings - hot SD or BBQ CE SO M SD	

Sharers

NEW Meat Sharing Plank CE DA E SO M SD	14.75
Selection of cured meats, potted pate and pulled duck croquettes with giant croutons, dill pickles and piccalilli <i>Great with - Averbode 7.5% / 33cl / 6.25</i>	
Cheese Sharing Plank CE DA E SO C M SD V	12.95
Whole Camembert, cheese & beer croquettes, giant cheese & garlic croutons and soft goat's cheese with celery and dill pickles	
Wings Sharing Board	13.95
Sticky wings - hot CE DA E SO C M SD or BBQ CE DA E SO C M SD	

Key

CE Cereals that contain gluten (inc wheat/rye/oats barley)	SO Soy (inc soya)	S Sesame
F Fish	DA Milk (dairy)	SD Sulphur Dioxide
CR Crustaceans	N Tree Nuts	L Lupin
MO Molluscs	P Peanuts	
E Eggs	C Celery	
	M Mustard	



Grills

Our steaks are all sourced from British farms and have been aged for a minimum of 35 days. All come with either frites **CE**, stoemp mash **DA** or mixed salad **M**.

Rib Eye (12oz, dry aged) 24.50
Choose Frites CE or Salad M or Stoemp Mash DA
Fillet (7oz) 21.95
Choose Frites CE or Salad M or Stoemp Mash DA
Sirloin (8oz) 19.50
Choose Frites CE or Salad M or Stoemp Mash DA
.....
+ Get saucy 1.25 each
Béarnaise CE DA E SO C M SD , peppercorn DA C S SD , red wine gravy SD , garlic butter DA , creamy blue cheese DA
.....
+ Add half a lobster CR to any main for only 13.50
.....
1lb Whole Lobster 29.95
With garlic & herb butter and homemade celeriac coleslaw
Choose Frites CE DA E CR M or Salad DA E CR M or Stoemp Mash DA E CR M

Burgers

Belgo Burger 12.75
Classic British beef burger in a brioche bun, dill pickle and homemade celeriac coleslaw
With Frites CE DA E SD C M
Surf 'n' Turf Burger 24.95
1/2 lobster with garlic and herb butter, classic British beef burger and homemade celeriac coleslaw
With Frites CE DA E CR SO C M
Mushroom Burger V 11.95
Stuffed Portobello mushroom with sautéed vegetables and feta cheese
With Frites CE DA E SO C M
.....
+ Extra toppings 1.25 each
Crispy bacon, melted cheese DA , caramelised onions DA

Rotisserie

Half or whole British Red Tractor rotisserie chicken.

Choose your size:

Half Chicken 13.50 Whole Chicken to Share 24.50

Choose your sauce:

Belgo Beer BBQ
Choose Frites **CE** **SO** **SD**, or Salad **CE** **SO** **M** **SD**
or Stoemp Mash **CE** **DA** **SO** **SD**

Sweet Chilli
Choose Frites **CE** **SO** **SD**, or Salad **CE** **SO** **M** **SD**
or Stoemp Mash **CE** **DA** **SO** **SD**

Beer & Beef Dripping Gravy
Choose Frites **CE**,
or Salad **CE** **M**,
or Stoemp Mash **CE** **DA**

Creamy Mushroom & Tarragon
Choose Frites **CE** **DA** **SD**, or Salad **DA** **M** **SD**,
or Stoemp Mash **DA** **SD**

Tomato & Red Pepper
Choose Frites **CE** **M**, or Salad **M**,
or Stoemp Mash **DA** **M**

Belgo Hot
Choose Frites **CE** **SD**, or Salad **M** **SD**,
or Stoemp Mash **DA** **SD**

Keep It Simple
Choose Frites **CE**, or Salad **M**,
or Stoemp Mash **DA**

Choose your side:

Frites **CE** • Stoemp Mash **DA**
• Mixed Salad **M**

+ Add a second side from above for 2.50

Sides

Belgo Frites CE E M V	3.50
With secret recipe mayo	
Spinach DA V	3.50
Sautéed with butter	
NEW Pickled Cabbage and Peppers DA SD	3.75
With sautéed leeks and bacon	
Mixed Leaf Salad M V	3.50
With carrots, plum tomatoes, shallots and vinaigrette	
Stoemp Mash DA V	3.50
Potato creamed with carrots, savoy cabbage and leeks	
Homemade Celeriac Coleslaw E C M V	3.50
NEW New Potatoes DA V	3.75
With butter and parsley	
Red Cabbage CE DA SD V	3.75
Braised with Bramley Apples and Floris Framboise beer	
Bread Mix CE DA E SO S L V	3.50
Seeded wholemeal loaf and toasted sourdough bread with dipping oil	

Classics

Roast Cod, Mussels and Samphire CE DA F MO	14.95
With lemon, tarragon and Blanche de Bruxelles cream sauce	
Liege Wild Boar and Beef Meatballs	15.95
With shallot and pancetta jus, red cabbage braised in Floris Framboise beer and either frites or stoemp mash	
Choose Frites CE DA E C SD or Stoemp Mash CE DA E C SD	
NEW White Asparagus and Camembert Vol-Au-Vent CE DA V	12.50
With leeks, pak choi and St Bernardus cream sauce	
NEW Waterzooi Fish Stew CE DA E F MO CR SO S SD L	15.95
Classic Belgian fish stew with salmon, cod, mussels, prawns, red mullet, new potatoes, celeriac and a Belgo Wit beer & cream sauce <i>Great with: Blanche De Bruxelles 4.5% / 33cl / 4.75</i>	
NEW Golden Beetroot and Walnut Salad DA N M CR V	11.50
With chicory, blue cheese, vinaigrette and syrup Liege • Add chicken for 2.50 <i>Great with - Brugse Zot Blond 6% / Pint / 6.80</i>	
Carbonade Flamande	14.50
Ox cheeks slow braised in beer with frites or stoemp mash	
Choose Frites CE C M SD or Stoemp Mash CE DA C M SD	
NEW Pan Fried Whole Lemon Sole CE DA F	16.95
In meunière sauce with new potatoes <i>Great with: St. Feuillien Blonde 7.5% / 33cl / 6.95</i>	
Beer Battered Haddock and Chips CE DA E F M SD	13.50
With pea & mint puree and homemade tartare sauce <i>Great with: Belgo Pils 4.2% / Pint / 4.40</i>	
Crispy Pork Belly CE DA C SD	14.95
With sweet pickled cabbage and red pepper, stoemp mash and thyme jus	

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. All dishes may contain ingredients not listed in the menu descriptions. *Please note due to weather fluctuations and the associated risk that this has to mussels upon occasion we have to source our mussels from alternative waters. All weights refer to the raw ingredient, as such the weight of cooked items may vary. All prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. For full service charge terms and conditions please visit www.belgo.com

*GF = Gluten Free. All prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. For full service charge terms and conditions please visit www.belgo.com



Moules

Delivered rope grown and grit free, fresh from the Shetlands*. Cooked to order, with frites or bread.

Traditionnelle

Garlic, celery, onion, butter and white wine

Choose Frites **CE DA MC C SD** or Bread **CE DA E MC SO C S SD L**

Marinière

"Traditionnelle" with cream

Choose Frites **CE DA MC C SD** or Bread **CE DA E MC SO C S SD L**

NEW Thai

Green Thai sauce with coconut cream, fresh ginger, lemon grass, lime leaf, chilli and coriander

Choose Frites **CE MC** or Bread **CE DA E MC SO S L**

Great with - Blanche De Bruxelles 4.5% / 33cl / 4.75

Provençale

Sun-dried and plum tomatoes, with fresh basil and red pepper

Choose Frites **CE MC M** or Bread **CE DA E MC SO M S L**

Moules Pots 13.95

NEW

Beer and Bacon

Belgo Wit, smoked bacon, shallots & garlic

Choose Frites **CE DA MC SD** or Bread **CE DA E MC SO S SD L**

Great with - Westmalle Tripel 9.5% / 33cl / 6.25

Garlic and Herb

Sage, thyme, parsley, garlic and butter

Choose Frites **CE DA MC** or Bread **CE DA E MC SO S L**

Chorizo

Smoked chorizo paste, sliced chorizo and parsley

Choose Frites **CE DA MC SO** or Bread **CE DA E MC SO S L**

Kimchi

Korean style, hot & spicy with pak choi

Choose Frites **CE F MC SO** or Bread **CE DA E F MC SO S L**

Moules Platters 12.50

Mussels steamed in white wine, served on the half shell

Popei

Spinach with melted cheese and crispy pancetta

Choose Frites **CE DA MC** or Bread **CE DA E MC SO S L**

Garlic & Leek

Garlic & herb butter, sautéed leeks and breadcrumb

Choose Frites **CE DA MC SD** or Bread **CE DA E MC SO S SD L**

Blue Cheese

Creamy blue cheese and sautéed leeks

Choose Frites **CE DA MC SD** or Bread **CE DA E MC SO S SD L**

Pizza

Sun-dried tomato, red pepper, basil and mozzarella

Choose Frites **CE DA MC M** or Bread **CE DA E MC SO M S L**

Choose your side: Frites • Bread + Add a second side for 2.50

Desserts

Belgian Waffles **CE DA E SO SD** • 5.95 Crêpes **CE DA E** • 5.75

Spoilt for choice, it's simple - waffle or crepe?

Belgo Loves...

Madame Blanche

CE DA E SO •

Chantilly cream, Vanilla Pod ice cream, dark chocolate sauce, cherries and dark chocolate curls

Monsieur Noir

CE DA E SO •

Chantilly cream, Belgian Chocolate ice cream, raspberries, white chocolate sauce and white chocolate curls

Kicking Mule

CE DA E SO •

Chantilly cream, Honey & Ginger ice cream, blueberry compote and dark chocolate curls

Royal Flush

CE DA E SO •

Chantilly cream, Strawberry & Clotted Cream ice, cherries in a cherry coulis and white chocolate curls

Build Your Own Dessert

1) Choose either a waffle **CE DA E SO SD** • or crêpe **CE DA E** •

These Belgian classics are freshly cooked on site and it is really quite naughty of us to make you choose between them

2) Add one of these sauces:

Cherries in a Cherry Coulis •,

Blueberry Compote •,

Dark Chocolate Sauce **DA SO** •,

White Chocolate Sauce **DA SO** •

3) Choose your Belgo ice cream flavour:

Since 1989 Beechdean Dairies have been producing high quality ice cream fresh on the farm! They now stock Belgo with their natural dairy ice cream flavours from around the world

Belgian Chocolate **DA SO** •, Vanilla Pod **DA** •,

Honey & Ginger **DA** •,

Strawberry & Clotted Cream **DA** •,

Salted Caramel **DA** •

Classic Desserts

NEW

Poached Pear **DA SD** • 5.75

A spiced red wine and beer poached pear served with vanilla ice cream garnished with fresh mint leaf

Great with - Duchesse De Bourgogne 6.2% 5.60

Speculoos Cheese

Cake **CE DA E SO** • 5.75

Belgian Chocolate

Fondant **CE DA E SO N SD** • 5.75

With salted caramel ice cream

3 Scoops of Ice Cream • 5.50

(see listing above for flavours)

3 glorious unadulterated scoops of ice cream without any waffle or crêpe

Selection of Artisan Cheeses 7.95

CE DA SO C M SD

With celery, grapes, Belgo beer relish and sliced baguette