

BELGO
MOULES + FRITES + BIÈRES

It's all about the beer in here, but we've got some amazing schnapps and spirits too. We're proud to serve over 70 varieties of beer - many inspired by Belgium's unique Trappist brewing heritage.

BE BOLD!
DRINK SOMETHING DIFFERENT

BEER FLIGHTS

Try more beers with a trinity of 1/3 pint tipples. Select one of our 2 creations or make your own.

SAINT 6.50
SINNER 7.50

Belgo Wit 5.0%
Zot Blonde 6.0%
Vedett 5.2%
Zot Brune 7.5%
Delirium 7.5%
Leffe 6.6%

SCHNAPPS SHOTS

Flavoured alcoholic schnapps shots served on a wooden paddle

4 SHOTS 10.00
6 SHOTS 15.00
8 SHOTS 19.00

12 SHOTS 29.00
24 SHOTS 60.00
32 SHOTS 65.00

ON TAP

Table with 5 columns: Beer Name, abv, half, pint, stein. Rows include BELGO PILS, BELGO WIT, BRUGSE ZOT BLOND, BRUGSE ZOT BRUNE, DELIRIUM DRAUGHT, NEW HOP HOUSE 13, LEFFE BLOND, NEW MEANTIME PALE ALE, STELLA ARTOIS, VEDETT.

NEW HOP-TAILS

8.50

Slagarita

Olmea Blanco tequila, lime juice, vanilla + a bottle of Slag Pils beer

Pina Co-Lager

Malibu, pineapple juice + Mongozo coconut beer

Hop-ical Punch

Absolut Mango vodka, lime juice + Floris Passion beer

Elderbeer Collins

Absolut vodka, British elderflower, Sicilian lemons + Belgo Wit beer

Beeramble

Beefeater gin, blackberries, lemon + Lindermans Kriek Lambic beer

Raspbeery Mojito

Havana Club 3YO rum, lime juice, fresh mint + raspberry Floris Framboise beer

COCKTAILS 8.50

Elderflower Cooler

Absolut vodka, British elderflower, Sicilian lemon, lime juice + soda

Blackberry + Vanilla Collins

Beefeater gin, blackberries, lemon, vanilla + soda

Pornstar Martini

Absolut Vanilia vodka, passionfruit + Prosecco

Espresso Martini

Absolut Vanilia vodka, espresso + Kahlua

Mojito

Havana Club 3YO rum, mint, lime, lemon + soda

Whiskey Sour

Jameson whiskey, egg white, lemon, lime + Angostura bitters

BOTTLED BEER HEAVEN

All bottles are 33cl unless otherwise stated

NEW WORLD BEERS

Table with 3 columns: Beer Name, abv, £. Rows include NEW GOOSE ISLAND IPA, NEW BROOKLYN LAGER, NEW CAMDEN HELLS, NEW BREWDOG PUNK IPA, NEW MEANTIME LONDON LAGER, NEW STELLA ARTOIS, NEW HOEGAARDEN.

CONNOISSEUR'S CHOICE

Table with 3 columns: Beer Name, abv, £. Rows include BUSH SCALDIS, ST. FEUILLIEN GRAND CRU, LINDEMANS FARO, LINDEMANS GUEUZE, LA CHOUFFE, DEUS BRUT, DUCHESSE DE BOURGOGNE, SAISON DUPONT.

TRAPPIST BEERS

Table with 3 columns: Beer Name, abv, £. Rows include WESTMALLE DUBBEL, WESTMALLE TRIPEL, CHIMAY ROUGE, CHIMAY BLEU, CHIMAY GRANDE RÉSERVE, CHIMAY TRIPLE, ORVAL, ROCHEFORT 10.

ABBEY BEERS

Table with 3 columns: Beer Name, abv, £. Rows include ST. BERNARDUS PATER, ST. FEUILLIEN BLONDE, AVERBODE.

LAGERS

Table with 3 columns: Beer Name, abv, £. Rows include VEDETT, SLAG PILS, MONGOZO PILSNER, JUPILER LOW ALCOHOL.

BLONDE BEERS

Table with 3 columns: Beer Name, abv, £. Rows include SATAN GOLD, TRIPEL KARMELIET, DUVEL, DELIRIUM TREMENS, TROUBADOUR BLOND, LEFFE BLONDE, STRAFFE HENDRIK.

DARK BEERS

Table with 3 columns: Beer Name, abv, £. Rows include DELIRIUM NOCTURNUM, TROUBADOUR OBSCURA, LEFFE BRUNE.

WHITE BEERS

Table with 3 columns: Beer Name, abv, £. Rows include BLANCHE DE BRUXELLES, ST. BERNARDUS WIT, MONGOZO BUCKWHEAT.

AMBER BEERS

Table with 3 columns: Beer Name, abv, £. Rows include TROUBADOUR SPÉCIALE, PAUWEL KWAK, DE KONINCK.

FRUIT BEERS

Table with 3 columns: Beer Name, abv, £. Rows include MONGOZO BANANA, MONGOZO COCONUT, DELIRIUM RED, LINDEMANS PÊCHERESSE, LINDEMANS CASSIS, LINDEMANS KRIEK, BOON KRIEK, LAMBIC CHERRY, FRÜLI, FLORIS KRIEK, FLORIS FRAMBOISE, FLORIS PASSION FRUIT, FLORIS MANGO, FLORIS HONEY.



TURN ANY BOTTLE INTO A 'BOILER MAKER' 3.00 Simply add a shot of Jack Daniel's or Jameson Whiskey

LOOKING FOR SOMETHING SOFTER? CHECK THE SELECTION IN OUR DRINKS MENU

WINE CELLAR

SPARKLING

Table with 3 columns: Wine Name, 125ml, bottle. Rows include Gancia Prosecco, Piper-Heidsieck Brut, Veuve Cliquot, Laurent Perrier Rose.

WHITE WINES

Table with 3 columns: Wine Name, 175ml, 250ml, bottle. Rows include Cuvée de Vigneron Blanc, Granfort Chardonnay, Nederburg The Manor Chenin Blanc, Vinuva Pinot Grigio, Picpoul de Pinet, Durbanville Hills Sauvignon Blanc, Albarino, Gavi, Vavasour Sauvignon Blanc, Sancerre, Chablis Gilbert Picq et Fils.

ROSÉ WINES

Table with 3 columns: Wine Name, 175ml, 250ml, bottle. Rows include Pinot Grigio Rose, Solstice White Zinfandel, Coteaux de Provence Château de Beaulieu.

RED WINES

Table with 3 columns: Wine Name, 175ml, 250ml, bottle. Rows include Cuvée de Vigneron Rouge, Altortas Merlot, Pinot Noir, Granfort Cabernet, Rare Vineyards Malbec, Côtes du Rhône, Don Jacobo Rioja Crianza Tinto, Bodegas Corral, Veramonte Pinot Noir Reserva, Puro Malbec, Château Lyonnat, Châteauneuf-du-Pape.



BELGO

MOULES + FRITES + BIÈRES

Our fresh, made-to-order food is inspired by the great plates of Belgium and taste fantastic with any of our 70+ beers and hop-tails. Explore our menu and find your new favourite!



FLYING START

We have so much beer to choose from! So we've made it easy for you to try more, with our trinity of tipples.

Select one of our 2 creations below, or make your own flight from any 3 of our draught beers. See reverse.



SAINT 6.50

Belgo Wit 5.0%
Zot Blonde 6.0%
Vedett 5.2%

SINNER 7.50

Zot Brune 7.5%
Delirium 7.5%
Leffe 6.6%

STARTERS

BREADS [v] 3.50

Olive breadstick, baguette, seeded cereal bread

CROQUETTES 6.00

Choose Pulled duck with piccalilli
Cheese + beer with apple + ale chutney [v]
or Pea + broadbean with aioli [v]

MINI MUSSELS [go] 1 POT 7.00 / 3 POTS 15.00

Choose from thai, marinere or garlic & herb

NEW CALAMARI 7.00

Crispy squid, served with aioli

NEW KING PRAWNS 7.00

6 grilled king prawns with mango, chilli + red onion salsa

NEW MUSSEL SOUP [go] 7.00

Lightly spiced mussel broth with asparagus, mussels and garden peas, served with bread

NEW MUSSEL POPCORN 7.00

Tempura mussels, served with aioli

SHARERS

NEW DIRTY CRAZER

FOR 2 14.00

Calamari, three mixed croquettes, mussel popcorn + 'Dirty Fries'

FOR 4 25.00

Double calamari, six mixed croquettes, double mussel popcorn, black pudding bonbons + double 'Dirty Fries'

NEW DIRTY FRIES ASK FOR [v]

FOR 2-3 9.00

Belgo frites with Belgian tomato sauce, baconnaise, pancetta + Monterey Jack cheese sauce

NEW CHICKEN WINGS

FOR 2-3 13.50

Choose between hot(!)
or sticky smoked BBQ [go]



MOULES PLATTER 12.00

Open topped, plated mussels, served with frites or salad

POPEI

WITH SALAD [go]
Spinach with melted cheese and crispy pancetta

BLUE CHEESE

Creamy blue cheese and sautéed leeks

MOULES GO GREAT WITH BELGIAN BEER

TURN OVER & CHOOSE YOURS

A Belgian classic. Fresh, cooked to order
*Shetland mussels in a pot, bowl or on a platter.

NEW BOWL 14.00

Our twist on stew-style mussels, served with olive bread.

BELGIAN

Smoked pancetta, Belgo Wit beer, shallots, garlic + potatoes

ITALIAN

Tomato + vegetable ragu, Sardinian pasta balls & aubergine purée

SPANISH

Chorizo sausage, butter beans, fresh tomato + parsley

POT 14.00

Classic steamed mussels, served with frites or bread

TRADITIONELLE

Garlic, celery, onion, butter + white wine

MARINIÈRE

'Traditionelle' with cream

KIMCHI

Korean style, hot, sweet & sour with Chinese cabbage + grilled chilli pepper

GARLIC + HERB

Sage, thyme, parsley, garlic + butter

GREEN THAI

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

CLASSIQUES

NEW CRACKIN' SALAD [v][go] 11.00

Avocado, quinoa, red chicory, rocket, baby gem lettuce, sun-dried tomatoes, pomegranate, balsamic + a Granello cheese crown

ADD CHICKEN FOR 2.50

NEW PAN-ROASTED COD 15.00

Skin on cod fillet, butter beans, chorizo + Pilsner tomato sauce. (Can be made without chorizo)

BELGO PILS BATTERED FISH + FRITES 14.00

Served with pea & mint puree + homemade tartare sauce

CARBONADE + STÈMP MASH 14.00

Slow braised beef in a spiced beer gravy, served with stoemp mash

NEW GARLIC + HERB SAUSAGE 14.00

Herb & garlic sausages, served with smoked bacon, stoemp mash + beer gravy

ROTISSERIE

HALF BRITISH RED TRACTOR CHICKEN

Including 1 sauce + 1 side
14.00

CHOOSE A SAUCE

NEW Belgo beer BBQ

Sweet chilli

Mushroom [go]

NEW Belgo hot [go]

Belgo beer gravy

or keep it simple! [go]

CHOOSE YOUR SIDE

Frites, stœmp mash [go],

mixed salad [go]

ADD A SECOND SIDE FROM ABOVE FOR 2.50

BURGERS

Our burgers are topped with onion rings, dill pickle and frites or salad on the side

CHEESE BURGER 13.00

Classic British beef burger in a brioche bun with Emmental cheese

NEW BAD BOY BURGER 15.00

Classic British beef burger in a brioche bun with sausage meatballs, Belgian tomato sauce + Emmental cheese

NEW DIRTY CHICK BURGER 15.00

2 seasoned, hand-crumbed chicken thighs in a brioche bun with Emmental cheese + baconnaise

NEW VEGGIE BURGER [v] 12.00

Spicy vegetable patty in a brioche bun with avocado, grated carrot + aioli

STEAK

35 day aged British steak, served with frites, stœmp mash [go] or salad [go].

7oz FILLET STEAK 20.00

8oz SIRLOIN STEAK 22.00

ADD SAUCE 1.50

Choose peppercorn sauce, Béarnaise sauce, or Gorgonzola cheese

NEW SAVOURY WAFFLES

Belgian style savoury cheese + paprika waffle, topped with either:

CHILLI TOMATO RAGU + POACHED EGG 9.00

HANDMADE SAUSAGE & PANCETTA BALLS + CHEESE 10.00 

SIDES 3.50

TRADITIONAL STÈMP [v][go]

Homemade leek, cabbage + potato mash

RED CABBAGE [v][go]

MIXED SALAD [v][go]

ONION RINGS [v]

SPINACH [v][go]

FRITES [v]

Leave room for dessert!



See our dessert menu for awesome chocolate fondue to share, bubble waffles, crepes and more...

FLIP THE MENU TO FIND SALVATION ♦ OUR FULL BEER RANGE ♦



In hops we trust



LOVE TO SNAP AND SHARE?

Some of our dishes look so good you'll want to snap and share. Look for the camera icon if you like to choose based on what looks great.

Allergen menus are available upon request. (v) Suitable for vegetarians. (go) Can be made without gluten. 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. Olives may contain stones. *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.