

# Belgo Beer Flights

NEW

We have so much beer to choose from!  
So why not select any 3 draught beers and make your own beer tasting flight or select one of our creations below:

- |                   |                    |
|-------------------|--------------------|
| <b>Saint 6.50</b> | <b>Sinner 7.50</b> |
| Fruli             | Zot Brune          |
| Zot Blonde        | Delirium           |
| Belgo Wit         | Lefse              |

**Jupiler Low Alcohol 0.5% abv / 25cl / 4.45**  
Pouring an off-golden colour, this very low alcohol beer is light and sweet with a touch of bitterness to the finish

## Nibbles

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

## Starters

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

## Sharers

- Meat Sharing Plank** 14.75  
Great with - Averbode 7.5% / 33cl / 6.25  
Selection of cured meats, potted pate and pulled duck croquettes with giant croutons, dill pickles and piccalilli
- Cheese Sharing Plank** 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 or BBQ



## Grills

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

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|---|---------------------------------|----------------------------------|
| <b>Rib Eye</b><br>(12oz, dry aged)<br>24.50 | <b>Fillet</b><br>(7oz)<br>21.95 | <b>Sirloin</b><br>(8oz)<br>19.50 |
|---|---------------------------------|----------------------------------|

Get saucy 1.25 each

Béarnaise, peppercorn, red wine gravy, garlic butter, creamy blue cheese

Add half a lobster to any main for only 13.50

1lb Whole Lobster 29.95

With garlic & herb butter and homemade celeriac coleslaw

## Burgers

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|--|---|--|
| <b>Belgo Burger</b><br>12.75<br>Classic British beef burger in a brioche bun, dill pickle and homemade celeriac coleslaw | <b>Surf 'n' Turf Burger</b><br>24.95<br>1/2 lobster with garlic and herb butter, classic British beef burger and homemade celeriac coleslaw | <b>Mushroom Burger</b><br>11.95<br>Stuffed Portobello mushroom with sautéed vegetables and feta cheese |
|--|---|--|

Extra toppings 1.25 each  
Crispy bacon, melted cheese, caramelised onions

## Rotisserie

Half or whole British Red Tractor rotisserie chicken.

Choose your size:

- |                              |  |
|------------------------------|--|
| <b>Half Chicken</b><br>13.50 | <b>Whole Chicken to Share</b><br>24.50 |
|------------------------------|--|

Choose your sauce:

- Belgo Beer BBQ
- Sweet Chilli
- Beer & Beef Dripping Gravy
- Creamy Mushroom & Tarragon
- Tomato & Red Pepper
- Belgo Hot
- Keep It Simple

Choose your side:

- Frites
- Stoemp Mash
- Mixed Salad

Add a second side from above for 2.50

## Moules

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

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|--|---|---|
| <b>Traditionelle</b><br>Garlic, celery, onion, butter and white wine   | <b>Moules Pots 13.95</b>  | <b>Beer and Bacon</b><br>Belgo Wit, smoked bacon, shallots & garlic<br>Great with - Westmalle Tripel 8.5% / 33cl / 6.25 |
| <b>Marinière</b><br>"Traditionelle" with cream   | <b>Garlic and Herb</b><br>Sage, thyme, parsley, garlic and butter | <b>Chorizo</b><br>Smoked chorizo paste, sliced chorizo and parsley  |
| <b>Thai</b><br>Great with - Blanche De Bruxelles 4.5% / 33cl / 4.70<br>Green Thai sauce with coconut cream, fresh ginger, lemon grass, lime leaf, chilli and coriander | <b>Kimchi</b><br>Korean style, hot & spicy with pak choi          |   |
| <b>Provençale</b><br>Sun-dried and plum tomatoes, with fresh basil and red pepper  |   |   |

**Moules Platters 12.50** Mussels steamed in white wine, served on the half shell

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|---|--|
| <b>Popei</b><br>Spinach with melted cheese and crispy pancetta                  | <b>Blue Cheese</b><br>Creamy blue cheese and sautéed leeks         |
| <b>Garlic &amp; Leek</b><br>Garlic & herb butter, sautéed leeks and breadcrumbs | <b>Pizza</b><br>Sun-dried tomato, red pepper, basil and mozzarella |

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

## Classics

- Roast Cod, Mussels and Saphire** 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
- White Asparagus and Camembert Vol-Au-Vent** 12.50  
With leeks, pak choi and St Bernardus cream sauce
- Waterzooi Fish Stew** 15.95  
Great with - Blanche De Bruxelles 4.5% / 33cl / 4.70  
Classic Belgian fish stew with salmon, cod, mussels, prawns, red mullet, new potatoes, celeriac and a Belgo Wit beer & cream sauce
- Golden Beetroot and Walnut Salad** 11.50  
Great with - Brugse Zot Blond 6% / Pint / 6.80  
With chicory, blue cheese, vinaigrette and syrup Liege + Add chicken for 2.50
- Carbonade Flamande** 14.50  
Ox cheeks slow braised in beer with frites or stoemp mash
- Pan Fried Whole Lemon Sole** 16.95  
Great with - St. Feuillien Blonde 7.5% / 33cl / 6.95  
In meunière sauce with new potatoes
- Beer Battered Haddock and Chips** 13.50  
Great with - Belgo Pils 4.2% / Pint / 4.40  
With pea & mint puree and homemade tartare sauce
- Crispy Pork Belly** 14.95  
With sweet pickled cabbage and red pepper, stoemp mash and thyme jus

## Sides

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

## Cocktails

all 8.50\*

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|---|---|
| <b>Belgopolitan</b><br>Vodka, Citron Schnapps, Pear Schnapps, Cranberry and freshly squeezed lime   | <b>Boon Kriek Iced Tea</b><br>Vodka, gin, Bacardi rum, tequila, Cointreau and freshly squeezed lemon topped with cherry beer                        |
| <b>Belgo Iced Tea</b><br>Olmeca Blanco tequila, Deefeater gin, Absolut vodka, Bacardi rum and Cointreau   | <b>Fool Star Martini</b><br>Passion fruit schnapps, vanilla schnapps, citron schnapps with a shot of Brugse Zot beer                                |
| <b>Slagarita</b> (*9.50)<br>Olmeca Blanco tequila, Citron schnapps, fresh lime juice and lemonade with a bottle of Slag Pils beer served upside down in the drink | <b>Bloody Belgo</b><br>Spiced tomato juice, vodka, Citron schnapps, red wine, pepper, Tabasco and Worcester sauce topped with Delirium draught beer |
| <b>Tiki Cocktail</b><br>Captain Morgan rum, Bacardi rum, Cointreau and pineapple juice  | <b>Colado Mongoza</b><br>Double cream, pineapple juice and Bacardi rum with Mongozo Coconut beer  |
| <b>Früli Mojito</b><br>Früli, Bacardi rum, lime, sugar and fresh mint   | <b>Belgian Garden</b><br>Watermelon schnapps, gin, lime wedges and grapefruit juice   |
| <b>Classic Mojito</b><br>Bacardi rum, lime, sugar and fresh mint  | <b>Kir Royal</b><br>Crème de cassis with prosecco   |

Allergen menus are available upon request. Suitable for vegetarians. Can be made vegan. Can be made gluten free. Can be made dairy free.  
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

Belgo is a paradise for the curious beer drinker with over 60 craft Belgian beers. Almost every style of bottled beer has its own particular, uniquely shaped glass or other drinking-vessel. If you feel more at home with a pint then we have a wide selection of beers on draught, including one or two familiar names. All bottles are 33cl unless stated otherwise...

## Bottled Beers

Trappist Beers			Blonde Beers Cont.		
	Abv	Price		Abv	Price
01) Westmalle Dubbel	7%	5.50	27) Troubadour Blond	6.5%	5.50
02) Westmalle Tripel	9.5%	6.25	28) Leffe Blonde	6.6%	4.95
03) Chimay Rouge	7%	5.30	29) Straffe Hendrik	9%	6.75
04) Chimay Bleu	9%	6.30			
05) Chimay Grande Réserve 75cl	9%	15.25	Dark Beers		
06) Chimay Triple	8%	6.15	30) Delirium Nocturnum	8.5%	6.55
07) Orval	6.2%	5.95	31) Troubadour Obscura	8.2%	5.85
08) Rochefort 10	11.3%	6.95	32) Leffe Brune	6.5%	5.30
Abbey Beers			White Beers		
09) St. Bernardus Pater	6.5%	5.25	33) Blanche De Bruxelles	4.5%	4.75
10) St. Feuillien Blonde	7.5%	6.95	34) St. Bernardus Wit	5.5%	4.85
11) Averbode	7.5%	6.25	35) Mongozo Buckwheat GF	4.8%	5.40
Connoisseur's Choice			Lagers		
12) Bush Scaldis	12%	6.95	36) Vedett	5.2%	4.60
13) St. Feuillien Grand Cru	9.5%	7.15	37) Slag Pils	5%	5.50
14) Lindemans Faro 37.5cl	4%	6.95	38) Mongozo Pilsner GF	5%	5.15
15) Lindemans Gueuze 37.5cl	5%	6.95	39) Jupiler Low Alcohol 25cl	0.5%	4.45
16) La Chouffe 75cl	8%	14.25	Fruit Beers		
17) Deus Brut Des Flandres 75cl	11.5%	34.95	40) Mongozo Banana	3.6%	5.50
18) Duchesse De Bourgogne	6.2%	5.60	41) Mongozo Coconut	3.6%	5.50
19) Saison Dupont	6.5%	4.75	42) Delirium Red	8.5%	6.35
Amber Beers			43) Lindemans Pêcheresse 37.5cl	2.5%	6.95
20) Troubadour Spéciale	5.7%	4.95	44) Lindemans Cassis 37.5cl	3.5%	6.95
21) Pauwel Kwak	8.4%	6.40	45) Lindemans Kriek 37.5cl	3.5%	6.95
22) De Koninck	5%	4.80	46) Boon Kriek Lambic Cherry 37.5cl	4.5%	6.95
Blonde Beers			47) FrÛli	4.1%	5.50
23) Satan Gold	8%	5.85	48) Floris Kriek	3.6%	5.50
24) Tripel Karmeliet	8.4%	5.95	49) Floris Framboise	3.6%	5.50
25) Duvel	8.5%	5.95	50) Floris Passion Fruit	3.6%	5.50
26) Delirium Tremens	8.5%	5.95	51) Floris Mango	3.6%	5.50
			52) Floris Honey	4.5%	5.50

## On Tap

	Half	Pint	Stein		Half	Pint	Stein
Belgo Wit 5% abv	2.80	5.50	10.80	Belgo Pils 4.2% abv	2.30	4.40	8.60
Campus Premium 5% abv	2.50	4.85	9.50	FrÛli 4.1% abv	3.40	6.70	-
Leffe Blond 6.6% abv	3.10	5.95	11.85	Stella Artois 4.8% abv	2.40	4.55	9.00
Brugse Zot Blond 6% abv	3.50	6.80	13.20	Brugse Zot Brune 7.5% abv	3.40	6.65	13.00
Vedett 5.2% abv	2.75	5.35	10.50	Delirium Draught 7.5% abv	4.35	8.75	-

## Schnapps

Flavoured alcoholic schnapps served in 25ml shots on wooden sticks:

4 Stick	10.00	6 Stick	15.00	8 Stick	19.00	12 Stick	29.00	24 Stick	50.00	32 Stick	65.00
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A range of spirits is also available. These are served as a double (50ml) measure and priced individually. If you require a single measure, please ask!

## Wines

Sparkling Champagne			Rosé Wines				
	12.5cl	Bottle		17.5cl	25cl	Bottle	
Galanti Prosecco	5.60	26.95	Pinot Grigio Rose	4.65	6.35	18.50	
Heidsieck Silver Label	7.80	41.95	Solstice White Zinfandel			19.95	
Veuve Cliquot		62.95	Coteaux de Provence, Château de Beaulieu	6.60	8.70	25.95	
Laurent Perrier Rose		85.00					
White Wines			Red Wines				
Cuvée de Vigneron Blanc	4.65	5.85	16.95	Cuvée de Vigneron Rouge	4.65	5.85	16.95
Granfort Chardonnay		18.95	Altortas Merlot, Central Valley	4.85	6.70	18.95	
Nederburg The Manor Chenin Blanc	5.05	6.85	19.95	Pinot Noir, Bolla		20.95	
Vinuva Pinot Grigio	5.45	7.25	20.95	Granfort Cabernet		21.50	
Picpoul de Pinet, Reserve St Anne	5.85	7.75	22.50	Rare Vineyards Malbec, Pays d'Oc	5.60	7.80	22.50
Durbanville Hills Sauvignon Blanc		23.95	Côtes du Rhône, Gentilhomme, Ogier			23.95	
Albarino, Castell de Raimat		25.50	Don Jacobo Rioja Crianza Tinto, Bodegas Corral	5.95	8.40	24.50	
Gavi, Enrico Serafino		26.50	Veramonte Pinot Noir Reserva, Casablanca Valley	6.70	9.20	26.50	
Vavasour Sauvignon Blanc	6.80	9.25	27.50	Puro Malbec, Mendoza, NV		30.50	
Sancerre, Les Collinettes, Joseph Mellot		32.95	Château Lyonnge, Lussac Saint-Emilion			35.95	
Chablis Gilbert Picq et Fils		35.95	Châteauneuf-du-Pape, Les Cornalines			41.95	

\*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](http://www.belgo.com)

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