

# BELGO

## BAR & RESTAURANT

Fancy an apéritif? Try our Kir Royal for 8.00

### nibbles

#### Bread Mix (v) 3.50

Country seeded loaf and toasted sourdough bread with dipping oil

#### Olives (ve) 3.00

Mixed olives, garlic and cornichons

#### Giant Dill Pickles (ve) 3.50

3 sweet gherkins pickled with dill and mustard seeds

#### Meaty Sharing Plank 14.00

Potted pâté, cured meats, pulled duck croquettes, homemade coleslaw, dill pickles and dips

#### Cheesy Sharing Plank (v) 13.00

Melting Camembert, cheesy beer croquettes, giant cheese & garlic croutons, soft goat's cheese with dill pickles, celery and dips

#### Wings Sharing Board 13.50

Sticky wings - hot or BBQ

### rotisserie : 12.50

Half British rotisserie chicken with double cooked frites, stoemp mash or mixed salad.

#### Try Brugse Zot Blond abv 6% pint 6.65

#### Belgo Beer BBQ

Sweet, sticky & smoky

#### Sweet Chilli

Chilli, lime leaf, ginger and red pepper

#### Beer Gravy

Beef dripping gravy with beer

#### Mushroom & Tarragon

Cream and white wine with mushroom and tarragon

#### Tomato & Red Pepper

Smoky tomato & red pepper sauce with a hint of chilli

#### Hot

Belgo hot hot sauce

#### Keep It Simple

Belgo's secret chicken rub

#### Whole Chicken to Share 22.00

'Quartered' or 'mounted' for you to carve with your choice of 2 chicken sauces and double cooked frites

Add a second side for 2.00

### classics

#### Fillet of Cod, Mussels & Samphire 14.50

Cod loin, Blanche de Bruxelles cream velouté with lemon and tarragon  
+ Add stoemp mash or double cooked frites for 2.00

#### Super Salad (ve) 10.50

Toasted walnuts, cauliflower, pomegranate, samphire, spinach, radish, chilli, lentils, chicory.  
Served with (v) or without (ve) Delirium honey dressing  
+ Add goat's cheese for 1.00 (v) or chicken for 2.50

#### Carbonade Flamande 14.50

Slow braised ox cheeks in beer with double cooked frites or stoemp mash

#### Try Duchesse De Bourgogne 6.2% 33cl 5.55

#### Secret Recipe Liège Meatballs 16.00

Wild boar & beef meatballs in a shallot, bacon, thyme and sirop de Liège gravy, red cabbage with Bramley apple braised in Floris Framboise served with double cooked frites or stoemp mash

#### Sausage & Mash 12.50

Wild boar sausages, stoemp mash and fruity beer gravy

#### Fish & Chips 13.00

Belgo beer battered fish and double cooked frites with garden peas and tartar sauce

#### Vol Au Vent (v) 10.50

Cream, asparagus, pak choi, leek, St Bernardus beer and Camembert sauce

+ Add stoemp mash or double cooked frites for 2.00 (v)

#### Crispy Braised Pork Belly 14.50

With braised sweet pickled cabbage & red pepper, stoemp mash and thyme jus

#### King Prawn Risotto 15.00

King prawns, asparagus and boozy lobster bisque sauce made with Champagne, brandy and butter topped with olive oil & lemon dressed pea shoots

Belgo launched in Chalk Farm, London in 1992 and is today an iconic bar and restaurant brand specialising in moules, frites, more than 62 Belgian bieres as well as rotisserie chicken, grills and cocktails.

All of our moules are fresh and cooked in-house to order

### starters

#### Moules Marinière 6.00

Garlic, celery, white wine, onion and cream

#### Lobster Bisque 6.50

Rich lobster, Champagne & brandy soup with breads

#### Fish Goujons 6.50

Belgo beer battered fish goujons with black pepper crème fraiche

#### Shredded Duck Croquettes 6.00

With pickled daikon and Belgo beer chutney

#### Cheesy Beer Croquettes (v) 6.00

With pickled daikon and Belgo beer chutney

#### Chicken Wings 6.50

Sticky wings - hot or BBQ

#### Belgo Potted Pâté 6.50

Smooth, topped with Belgo beer jelly

#### Asparagus Gratin (v) 7.00

Baked asparagus in Mornay sauce with toasted sourdough

#### Head On King Prawns 8.00

Fan fried in chipotle garlic butter with sliced baguette

### moules pots : 13.50

Delivered rope grown and grit free, fresh from the Shetlands\*. Traditionally served the Belgian way in mega mussel pots, cooked to order, with double cooked frites, bread or mixed salad.

#### Try Vedett abv 5.2% 33cl 4.40

#### Traditionelle

Garlic, celery, onion, butter and white wine

#### Marinière

'Traditionelle' with cream

#### Provençale

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

#### Garlic and Herb

Sage, thyme, rosemary, garlic and butter

#### Thai

Green chilli, ginger, garlic, kaffir lime leaves and lemongrass with coriander

#### Kimchi

Korean style, hot & spicy with pak choi

#### Smoked Chorizo

Chorizo with parsley

#### Skinny Moules

Cracked black pepper and sweet red pepper

Add a second side to your rotisserie chicken or moules pots for 2.00

### moules platters : 12.00

Shelled steamed mussels with double cooked frites, bread or mixed salad.

#### Popel

Spinach with Gruyère and crispy pancetta

#### Garlic & Leek

Garlic & herb butter, sautéed leeks and herb crumb

#### Margherita

Sun-dried tomato, red pepper, basil and mozzarella

#### Blue Cheese

Creamy blue cheese and sautéed leeks

### grills

All our steaks are British beef and cooked to your liking with double cooked frites, stoemp mash or mixed salad.

#### Surf Your Turf: add Half Lobster to your main for 12.00

#### Rib Eye 23.00

12oz dry-aged bone on rib eye steak

#### Fillet 21.00

7oz fillet steak

#### Sirloin 19.00

8oz sirloin steak

#### Get Saucy: all 1.00

Classic Béarnaise, Peppercorn, Creamy Blue Cheese, Rich Red Wine, Garlic Butter

#### Whole Lobster 28.00

Grilled with garlic and herb butter, with double cooked frites or mixed salad and coleslaw

#### Belgo Burger 12.50

Classic British beef burger in a brioche bun, giant dill pickle and homemade coleslaw

#### Belgo Mushroom Burger (v) 11.50

Stuffed Portobello mushroom with sautéed vegetables and feta cheese

#### 24oz 'Bull's Head' Rib Eye Steak to Share 45.00

Dry-aged for a minimum of 35 days, butterflied rib eye steak, served on the bone with your choice of 2 sides and 2 sauces

#### Try Westmalle Dubbel abv 7% 33cl 5.35

#### Surf 'n' Turf Burger 24.00

The perfect combination; 1/2 grilled lobster with garlic and herb butter, classic British beef burger, double cooked frites and homemade coleslaw

#### Extra toppings: all 1.00

Gruyère, crispy speck ham or caramelised onions

### sides: 3.50

#### Double Cooked Belgo Frites (v)

#### Baby Spinach (v)

Sautéed with butter

#### Mixed Salad (v)

Mixed leaves, carrot ribbons, baby plum tomatoes and French dressing

#### Belgo Homemade Coleslaw (v)

#### Red Cabbage (v)

#### Stoemp Mash (v)

Potato creamed with carrots, savoy cabbage and leeks

#### Cabbage, Sautéed Leeks and Bacon

#### Asparagus Gratin (v)

Baked asparagus in Mornay sauce

#### Add Half Lobster to your main 12.00

Grilled with garlic and herb butter

**Menu last updated March 15th 2017**

**Pricing and dishes subject to change.**

**Dishes are representative of the type of food available at the restaurant.**