

## Nibbles

Our nibbles are the perfect way to start your meal. They're also great with any of our beers!

<b>Kikos</b> [gf]	3.45
Chilli flavoured fried salted corn	
<b>Mixed Nuts</b> [gf]	3.45
A selection of nuts	
<b>Giraffa Olives</b> [gf]	3.95
Fruity and fragrant, lush green Sicilian olives	
<b>Selection of Breads</b> [V][vo]	3.85
Oven baked baguette, sundried tomato & onion loaf and pumpkin seeded bread	

## Starters

<b>Croquettes</b>	5.95
Lightly coated golden croquettes with your choice of fillings	
• Shredded duck with piccalilli	
• Cheese & beer with an apple & ale chutney	
<b>Mini Mussels</b> [go]	6.95
A mini version of a Belgian classic!	
Choose from Green Thai, Marinière or Provençal	
<b>Calamari</b>	7.25
Tender and crispy salt & pepper squid, served with spicy Andalouse sauce	
<b>Lobster Bisque</b> [go]	6.95
Rich and indulgent lobster soup made with Champagne and served with seeded bread	
<b>King Prawns</b> [gf]	7.25
6 grilled king prawns served with mango, chilli & red onion salsa	
<b>Crayfish Cocktail</b> [go]	7.25
A Belgo twist on the classic prawn cocktail served with a layer of tomato salsa, baby gem lettuce, avocado, smothered in a Cognac cocktail sauce and served with crunchy toast	
<b>Mushroom Vol Au Vent</b> [V]	5.95
Baked puff pastry filled with sautéed chestnut mushrooms in a creamy mushroom sauce	
<b>Chicken Wings</b>	6.95
Marinated in your choice of sauce, hot (!) sticky smoked BBQ [go] or peri-peri sauce [gf]	
<b>Chicken Livers</b> <i>-New-</i>	6.95
Confit chicken livers in a spicy Diabolique sauce and served with seeded bread	

## Sharer

<b>Belgian Platter</b> For 2-3	14.95
Meatballs in Kriek cherry sauce, grilled chorizo, BBQ wings, duck croquettes, smoked harissa houmous, Giraffa olives and pumpkin seed bread	

## Vegan

<b>Barley Salad</b> [V][vo]	12.45
Pomegranate, chickpeas, roasted butternut squash, rocket, mint leaves, radish, flaked almonds & rose harissa dressing	
<b>Vegetable Casserole</b> [V][vo]	13.95
A spicy, rich flavoured stew of seasonal vegetables, served with couscous and topped with almonds	
<b>Butternut Squash Risotto</b> [V][gf][vo] <i>-New-</i>	12.45
Cumin and paprika spiced risotto served with butternut squash, toasted hazelnuts, pumpkin seeds and coriander cress	

## Nice to Know

Want to try something new but not sure what certain things are? Here's our helpful guide!

**Andalouse Sauce**  
Is a spicy Belgian speciality made from mayonnaise, chilli sauce and sweet smoked peppers. It's amazing with Belgo frites!

**Diabolique Sauce**  
Some like it hot and some like it 'Diabolique!', here's another Belgian speciality sauce for those who like to feel the heat!

**Stoemp Mash**  
Traditional Belgian style butter mashed potato with celeriac, carrots, spring onion and leeks, flavoured with nutmeg

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

# BELGO

## BAR & RESTAURANT

## Rotisserie Chicken

### Choose a Sauce:

**Beer BBQ**

**Mushroom & Tarragon** [go]

**Belgo Hot** [go]

**Beer Gravy**

**Peri-Peri**

or keep it simple! [go]

### Half Roast Chicken

A succulent, rotisserie roasted half chicken smothered in your choice of sauce and a side

13.95

### Choose Your Side:

**Frites**

**Stoemp Mash** [go]

**Mixed Salad** [go]

**Sweet Potato Frites**, (£1 extra)

Add a  
second  
side  
from this  
selection  
for 2.50

## Moules & Frites

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

### Platter - 11.95

Open topped, plated mussels, served with frites or salad. Upgrade your side to sweet potato frites for £1 extra

**Popei** [GO]

Spinach with melted cheese and crispy pancetta

**Blue Cheese**

Creamy blue cheese and sautéed leeks

**Peperonata** *-New-*

Spicy tomato sauce with peppers, capers and onion, topped with toasted cheese crumbs

### Pot - 13.95

Classic steamed mussels, served with frites or salad. Upgrade your side to sweet potato frites for £1 extra

**Green Thai** [go]

Thai green sauce with coconut cream, fresh ginger, lemon grass, chilli & coriander

**Bacon & Beer**

Smoky pancetta with our aromatic Belgo Wit beer & shallots

**Chorizo** [go]

Chorizo, chorizo paste, butter beans, garlic & parsley

**Provençal** [go]

Tomato sauce, onion, garlic, basil, courgettes, peppers and aubergine purée

**Harissa** [go]

Spicy flavoured mussels with chickpeas, onion & coriander

**Traditionelle** [go]

Garlic, celery, onion, butter & white wine

**Marinière** [go]

Celery, onion, garlic, white wine & cream sauce

**Indian Curry** *-New-*

A warm curry sauce with cumin, turmeric, ginger, chilli and coconut milk, seasoned with coriander

## Classiques

<b>Waterzooi</b> [go] <i>-New-</i>	14.95
Flemish style fish stew with salmon, hake, mussels, king prawns, onion & baby potatoes, served in a light creamy beer & saffron sauce	
<b>Liège Meatballs</b>	14.95
Liège style pork & beef meatballs in red wine & smoked bacon sauce, served with red cabbage & stoemp mash	
<b>Belgo Pils Battered Fish &amp; Frites</b>	13.95
Seasoned with paprika and served with pea & mint purée, home-made tartare sauce and sliced pickles	
<b>Rack of Ribs</b> <i>-New-</i>	16.95
A full rack of slow cooked BBQ pork ribs served with Belgo slaw and frites	

<b>Seafood Pasta</b> <i>-New-</i>	13.95
Mussels, king prawns and crayfish in a creamy, chilli lobster sauce	
<b>Belgian Warm Salad</b> [gf] <i>-New-</i>	9.95
Warm bacon & potato salad with onion, smoked sun-dried tomatoes, baby gem, toasted pumpkin seeds and flaked almonds	
<b>Toulouse Sausage &amp; Stoemp Mash</b>	13.95
Herb & garlic sausages, stoemp mash and beer gravy	
<b>Beef Carbonade &amp; Stoemp Mash</b>	14.95
Slow braised beef, cooked with bacon, prunes, flavoured with wholegrain mustard & star anise, served in a Lambic beer sauce	
<b>Lamb Shank &amp; Stoemp Mash</b> <i>-New-</i>	16.95
Braised with Kriek & Morello cherry sauce served with stoemp mash	

## From The Grill

All our steaks and burgers are served with your choice of frites, or salad. Upgrade your side to sweet potato frites for £1 extra

<b>10oz Rib-Eye Steak</b>	21.95
<b>8oz Sirloin Steak</b>	19.95
Our Black Angus steaks are aged for 35 days, served with frites, stoemp mash [GO] or salad [GO]	
<b>Add a sauce</b> 1.95	
Choose Peppercorn, Mushroom or Béarnaise sauce	

**Add any of these for 1.45 each**  
Battered onion rings, blue cheese, Emmental cheese, avocado, crispy bacon or a fried egg

<b>Spicy Chickpea Burger</b> [V] <i>-New-</i>	11.45
Spicy vegetable patty with baby gem, red onion, tomatoes, pickled gherkin and smoked harissa houmous in a sourdough bun	
<b>The Belgo Burger</b> [go]	11.95
Baby gem, tomato, pickled gherkins and red onions with spicy Andalouse sauce in a glazed bun	
<b>Buttermilk Chicken Burger</b>	11.95
Spicy marinated chicken thigh served with baby gem, tomato, red onion, pickled gherkins and spicy Andalouse sauce	
<b>Venison Burger</b>	12.95
Prime venison burger with lettuce, tomato, pickled gherkin, onion and Andalouse sauce	

## Sides

<b>Mixed Salad</b> [V][go]	3.95
<b>Onion Rings</b> [V]	3.95
<b>Frites</b> [V]	3.45
<b>Sweet Potato Frites</b> <i>-New-</i>	3.95
<b>Red Cabbage</b> [V][go]	2.95
Braised in Framboise beer with Bramley apple and cinnamon	

**Stoemp Mash** [V][go] 3.45  
Traditional buttery mashed potato with celeriac, carrots, spring onion and leeks, flavoured with nutmeg

**Couscous** [vo] 3.45  
Cinnamon, turmeric, cumin flavoured couscous with raisins and toasted flaked almonds

**Broccoli Stems** [V][gf] 2.95  
Chargrilled with butter and chilli

**Roasted Butternut Squash** [V][gf] 2.95  
With thyme & garlic

**Cheesy Frites** ASK FOR [vo] 3.95  
Belgo frites with Monterey Jack cheese sauce

**Belgo Slaw** [gf] 2.95  
Carrots, radish, celeriac, red chicory, chilli, spring onion with spicy mayo and coriander cress

Allergen menus are available upon request. (V) Suitable for vegetarians. (go) Can be made without gluten. (gf) Gluten free. (vo) Suitable for vegans. 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. Venison burger contains small percentage of beef.

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