

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

### Nibbles

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

<b>Kikos</b> <small>[ve] [gf]</small> Chilli fried salted corn	<b>3.45</b>
<b>Giraffa Olives</b> <small>[ve] [gf]</small> Large green and fruity Sicilian olives	<b>3.95</b>
<b>Cheesy Frites</b> Belgo frites with Monterey Jack cheese sauce	<b>4.25</b>
<b>Selection of Breads</b> <small>[v]</small> Freshly oven baked baguette, sundried tomato & onion loaf and pumpkin seeded bread	<b>3.95</b>

### Starters

<b>Whitebait</b> Deep fried whitebait coated with sweet smoked paprika served with tartar sauce	<b>5.95</b>
<b>Croquettes</b> Lightly coated golden croquettes with your choice of fillings • Shredded duck with piccalilli • Cheese & beer with an apple & ale chutney	<b>5.95</b>
<b>Mini Mussels</b> <small>[go]</small> A smaller version of a Belgian classic! Choose from Green Thai, Marinière or Provençal	<b>6.95</b>
<b>Calamari</b> Tender, crispy salt & pepper squid served with spicy Andalouse sauce	<b>7.25</b>
<b>Lobster Bisque</b> Rich and indulgent lobster soup made with Champagne, served with seeded bread	<b>6.95</b>
<b>King Prawns</b> <small>[gf]</small> 6 grilled king prawns served with mango, chilli & red onion salsa	<b>7.25</b>
<b>Oumph™ Salad</b> <small>[ve] [go]</small> Thai salad with cucumber, carrot ribbons, red onion, radish, mint, coriander and toasted almonds served with sautéed spiced Oumph™	<b>5.95</b>
<b>Mushroom Vol Au Vent</b> <small>[v]</small> A baked puff pastry case filled with sautéed chestnut mushrooms in a creamy sauce	<b>5.95</b>
<b>Chicken Wings</b> Marinated in your choice of sauce; hot, BBQ or peri-peri sauce	<b>6.95</b>

### Sharer

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

### Vegan

<b>Barley Salad</b> <small>[ve]</small> A rich combination of pomegranate, chickpeas, roasted butternut squash, rocket, mint leaves, radish and flaked almonds with a rose harissa dressing	<b>12.45</b>
<b>Vegetable Tagine</b> <small>[ve]</small> A spicy, rich flavoured stew of seasonal vegetables, served with couscous and topped with almonds	<b>13.95</b>
<b>Butternut Squash Risotto</b> <small>[gf] [ve]</small> Cumin & paprika spiced risotto served with butternut squash, toasted hazelnuts, pumpkin seeds and coriander cress	<b>12.95</b>

### Rotisserie Chicken & Ribs

<b>1. Choose your main:</b> <b>Half Roast Chicken</b> <small>[gf]</small> <b>14.50</b> A succulent, rotisserie roasted half chicken smothered in your choice of sauce and a side  <b>Rack of Ribs</b> <small>[gf]</small> <b>17.95</b> A full rack of slow cooked BBQ pork ribs served with Belgo slaw and your choice of sauce and a side	<b>2. Choose your sauce:</b> BBQ <small>[gf]</small> Mushroom & Tarragon <small>[gf]</small> Belgo Hot <small>[gf]</small> Beer Gravy Peri-Peri <small>[gf]</small> or keep it simple! <small>[gf]</small>	<b>3. Choose your side:</b> Frites Sweet Potato Frites (£1 extra) Stoemp Mash <small>[gf]</small> Mixed Salad <small>[ve] [gf]</small>  <b>Add a second side from this selection for only 2.50</b>
<b>Can't decide? Why not have both!</b>	<b>Ribs and Chicken Combo</b> <b>21.95</b> A half rack of slow cooked BBQ pork ribs and half a succulent rotisserie roasted chicken and battered onion rings, served with your choice of 2 sauces and a side.	

### Moules & Frites

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

<b>Platter - 12.95</b>  Open topped, plated mussels, served with frites or salad. Upgrade your side to sweet potato frites for £1 extra		
<b>Popei</b> <small>[go]</small> Spinach with melted cheese and crispy pancetta	<b>Blue Cheese</b> Creamy blue cheese and sautéed leeks	<b>Posh</b> Cheesy Champagne lobster sauce topped with spring onions
<b>Pot - 14.95</b>  Classic steamed mussels, served with frites or salad. Upgrade your side to sweet potato frites for £1 extra		
<b>Green Thai</b> <small>[go]</small> Thai green sauce with coconut cream, fresh ginger, lemongrass, chilli and coriander	<b>Bacon &amp; Beer</b> Smoky crispy bacon with our aromatic Belgo Wit beer and shallots	<b>Chorizo</b> <small>[go]</small> Chorizo, butter beans, garlic and parsley
<b>Provençal</b> <small>[go]</small> Tomato sauce with onion, garlic, basil, courgettes, peppers and aubergine purée	<b>Traditionelle</b> <small>[go]</small> Garlic, celery, onion, butter and white wine	<b>Marinière</b> <small>[go]</small> Celery, onion, garlic, white wine & cream sauce

### Classiques

<b>Waterzooi</b> <small>[go]</small> Flemish style fish stew with salmon, hake, mussels, king prawns, onion and baby potatoes, served in a light creamy beer & saffron sauce	<b>14.95</b>	<b>Seafood Pasta</b> Mussels, king prawns and squid in a creamy chilli. lobster sauce served with spaghetti	<b>13.95</b>
<b>Liège Meatballs</b> Liège style pork & beef meatballs in a red wine & smoked bacon sauce, served with red cabbage and Stoemp mash	<b>14.95</b>	<b>Toulouse Sausage</b> Herb & garlic sausages, Stoemp mash and beer gravy	<b>13.95</b>
<b>Belgo Pils Battered Fish &amp; Frites</b> Seasoned with paprika and served with pea & mint purée, home made tartare sauce and sliced pickles	<b>14.95</b>	<b>Beef Carbonade</b> Lambic beer braised beef with bacon and prunes served with Stoemp mash	<b>14.95</b>
<b>Caesar Salad</b> <small>[go]</small> Crisp baby gem lettuce, cheese, anchovies, croutons, avocado and soft boiled egg tossed in a traditional Caesar dressing <b>Add chicken for an extra £2</b>	<b>11.50</b>	<b>Lamb Shank</b> Lamb shank slow cooked in a Morello cherry & Kriek beer sauce served with Stoemp mash	<b>17.50</b>
<b>Mac 'n' Cheese</b> Our own version of the classic baked mac 'n' cheese in a Leffe beer rarebit sauce with crispy smoked bacon and fried onions	<b>10.25</b>	<b>8oz Sirloin Steak</b> <small>[go]</small> Our Black Angus steak is aged for at least 35 days, served with frites, Stoemp mash <small>[gf]</small> or salad <small>[gf]</small>  <b>Add a sauce for £1.95</b> <b>Choose Peppercorn, Mushroom <small>[gf]</small> or Béarnaise sauce</b>	<b>19.95</b>
All our burgers are served with your choice of frites or salad <b>Upgrade your side to sweet potato frites for £1 extra</b>			
<b>Bean Burger</b> <small>[v]</small> Spicy vegetable patty with baby gem lettuce, red onion, tomato, pickled gherkin and smoked harissa houmous in a sourdough bun	<b>11.45</b>	<b>Chicken Burger</b> Crispy chicken breast served with baby gem lettuce, tomato, red onion, pickled gherkins and spicy Andalouse sauce in a brioche bun	<b>12.25</b>
<b>Belgo Burger</b> <small>[go]</small> 6oz Black Angus beef burger, baby gem lettuce, tomato, pickled gherkins and red onions with spicy Andalouse sauce in a brioche bun	<b>12.25</b>	<b>The Mac 'n' Cheese Burger</b> 6oz Black Angus beef burger in a brioche bun with baby gem lettuce, tomato, gherkin, red onion and Andalouse sauce topped with mac 'n' cheese and finished with crispy fried onions	<b>14.25</b>

<b>Add any of these for 1.50 each</b> Battered onion rings, blue cheese <small>[v] [gf]</small> , Emmental cheese <small>[v] [gf]</small> , avocado <small>[ve] [gf]</small> , crispy bacon <small>[gf]</small> or a fried egg <small>[v] [gf]</small>
---

### Sides

<b>Mixed Salad</b> <small>[ve] [gf]</small>	<b>3.95</b>	<b>Stoemp Mash</b> <small>[v] [gf]</small>	<b>3.45</b>	<b>Roasted Butternut Squash</b> <small>[ve] [gf]</small>	<b>2.95</b>
<b>Onion Rings</b>	<b>3.95</b>	Traditional buttery mashed potato with celeriac, carrots, spring onion and leeks, flavoured with nutmeg		With thyme and garlic	
<b>Frites</b>	<b>3.45</b>	<b>Red Cabbage</b> <small>[v]</small>	<b>2.95</b>	<b>Couscous</b> <small>[ve]</small>	<b>3.45</b>
<b>Sweet Potato Frites</b>	<b>4.45</b>	Braised in Framboise beer with Bramley apple and cinnamon		Cinnamon, turmeric & cumin couscous with raisins and toasted flaked almonds	
<b>Broccoli Stems</b> <small>[v] [gf]</small>	<b>2.95</b>	<b>Mac 'n' Cheese</b>	<b>2.95</b>	<b>Belgo Slaw</b> <small>[v] [gf]</small>	<b>2.95</b>
		Classic baked mac 'n' cheese in a Leffe beer rarebit sauce with crispy bacon and fried onions		Carrots, radish, celeriac, red chicory, chilli and spring onion with spicy mayo and coriander cress	

JAN\_BEC\_BEL\_003502

Allergen menus are available upon request. (v) Suitable for vegetarians. (go) Can be made without gluten. (gf) Gluten free. (ve) 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. 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).



## On Tap

	abv	half	pint	stein
BELGO PILS	4%	2.65	4.95	9.45
BELGO WIT	5%	2.95	5.70	10.95
BRUGSE ZOT BLOND	6%	3.60	6.95	13.30
DELIRIUM DRAUGHT	7.5%	4.35	8.75	-
HOP HOUSE 13	5%	2.95	5.55	10.90
LEFFE BLOND	6.6%	3.40	6.25	11.95
FRULI STRAWBERRY BEER	4.1%	3.40	6.70	-
STELLA ARTOIS	4.8%	2.85	5.40	10.45
VEDETT	5.2%	2.90	5.50	10.60
URBAN ORCHARD CIDER	4.5%	2.90	5.45	-

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

## 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%	Hop House 13	5%
Zot Blonde	6%	Delirium	7.5%
Vedett	5.2%	Leffe	6.6%



## Modern Belgian

	ml	abv	price
DE LA SENNE - TARAS BULBA This hazy pale beer is loaded with complex yeast flavours, hopped to perfection and as drinkable as any beer you've ever tried	330ml	4.5%	5.50
VERZET - SUPER NOAH A golden ale with a citrus and floral aromas creating a refreshingly sweet and bitter drink	330ml	4.9%	5.65
DE RANKE - XX BITTER This incredibly bitter beer is a very rich brew with a long lasting full flavour	330ml	6%	5.85
ZINNERBIR Blonde golden at 6% abv, malty with fine bitterness and a good length in the mouth. Its complex nose develops an intense fruity-hoppy aroma	330ml	6%	5.75

## Wine Cellar

### SPARKLING

	125ml	Bottle
PROSECCO <i>Italy</i> Fresh, lively and appealing, with notes of wisteria, acacia and mature crab apple	5.95	26.95
PIPER HEIDSEICK, CHAMPAGNE <i>France</i> Brioche, light & fresh, tree fruits, citrus and nutty	-	36.95

### WHITE WINES

	125ml	175ml	250ml	Bottle
COMTE ALEXANDRE BLANC <i>France</i> Easy to drink, rounded and well balanced	3.25	5.15	6.25	17.50
GAVI <i>Italy</i> Zesty citrus fruit with hints of apple and pear balanced by notes of melon and spice	4.45	6.15	8.75	25.95
ALBARINO <i>Spain</i> Ripe, tropical fruit notes, with juicy acidity on the palate	4.25	5.95	8.45	24.75
PINOT GRIGIO <i>Italy</i> Beautifully balanced and easy drinking with a gorgeous lingering finish	3.75	5.65	7.45	19.25
PICPOUL DE PINET <i>France</i> Crisp, light and aromatic with incredible freshness on the palate	4.05	5.75	7.95	22.95
NZ SAUVIGNON BLANC <i>New Zealand</i> Crisp and fresh with vibrant lime, gooseberry and tropical fruit flavours	4.25	5.85	8.25	23.75

### ROSÉ WINES

PINOT GRIGIO ROSÉ <i>Italy</i> Light, dry and crisp with zingy citrus and fruity red berry flavours	3.75	5.65	7.45	19.95
WHITE ZINFANDEL <i>USA</i> Strawberry and tropical fruit flavours with fresh acidity balancing the sweetness	4.05	5.75	7.95	22.95

### RED WINES

COMTE ALEXANDRE ROUGE <i>France</i> Ruby red and fairly intense with subtle fruit and complexity	3.25	5.15	6.25	17.50
MERLOT <i>France</i> Intensely fruity bouquet with a superb, lengthy finish	3.75	5.65	7.45	19.95
PINOT NOIR <i>Chile</i> Expressive, ripe red fruits with supple and elegant tannins	4.05	5.75	7.95	22.95
CABERNET SAUVIGNON <i>France</i> Powerful and spicy with smooth tannins and beautiful structure	4.25	5.85	8.25	23.75
MALBEC <i>Argentina</i> Notes of violets, cherries and subtle hints of vanilla	4.25	5.95	8.45	24.75
CÔTES DU RHÔNE <i>France</i> Packed with red fruit, delicate and generous with fine and silky tannins	4.25	6.15	8.75	25.95

## Bottled Beer Heaven

Turn any bottle into a 'Boiler Maker' for only 3.00. Simply add a shot of Jack Daniel's or Jameson Whiskey

### CONNOISSEUR'S CHOICE

BUSH SCALDIS	12%	6.95
ST. FEUILLIEN GRAND CRU	9.5%	7.15
LINDEMANS FARO 37.5cl	4%	6.95
LINDEMANS GUEUZE 37.5cl	5%	6.95
LA CHOUFFE 75cl	8%	14.25
DUCHESSE DE BOURGOGNE	6.2%	5.60
SAISON DUPONT	6.5%	4.85

### TRAPPIST BEERS

WESTMALLE DUBBEL	7%	5.50
WESTMALLE TRIPEL	9.5%	6.25
CHIMAY ROUGE	7%	5.30
CHIMAY BLEU	9%	6.30
CHIMAY GRANDE RÉSERVE 75cl	9%	15.25
CHIMAY TRIPLE	8%	6.15
ORVAL	6.2%	5.95
ROCHEFORT 10	11.3%	6.95

### ABBEY BEERS

ST. BERNARDUS PATER	6.5%	5.25
ST. FEUILLIEN BLONDE	7.5%	6.95

### LAGERS

VEDETT	5.2%	4.70
SLAG PILS	5%	5.50
MONGOZO PILSNER	5%	5.15
JUPILER LOW ALCOHOL	0.5%	4.45

### IPAs

VEDETT IPA	5.5%	4.80
VEDETT SESSION IPA	2.7%	4.80

### BLONDE BEERS

SATAN GOLD	8%	5.85
TRIPLE KARMELIET	8.4%	5.95
DUVEL	8.5%	5.95
DELIRIUM TREMENS	8.5%	5.95
LEFFE BLONDE	6.6%	4.95

### DARK BEERS

DELIRIUM NOCTURNUM	8.5%	6.55
TROUBADOUR OBSCURA	8.2%	5.85
LEFFE BRUNE	6.5%	5.30

### WHITE BEERS

BLANCHE DE BRUXELLES	4.5%	4.75
ST. BERNARDUS WIT	5.5%	4.85
MONGOZO BUCKWHEAT	4.8%	5.40
HOEGAARDEN	5%	5.25

### AMBER BEERS

TROUBADOUR SPÉCIALE	5.7%	4.95
PAUWEL KWAK	8.4%	6.40
DE KONINCK	5%	4.80

### FRUIT BEERS

MONGOZO BANANA	3.6%	5.50
MONGOZO COCONUT	3.6%	5.50
DELIRIUM RED	8.5%	6.35
LINDEMANS PÊCHERESSE 37.5cl	2.5%	6.95
LINDEMANS KRIEK 37.5cl	3.5%	6.95
BOON KRIEK		
LAMBIC CHERRY 37.5cl	4.5%	6.95

## Schnapps Shots

Flavoured alcoholic schnapps shots served on a wooden paddle

4 SHOTS	10.00	8 SHOTS	19.00	24 SHOTS	50.00
6 SHOTS	15.00	12 SHOTS	29.00	32 SHOTS	65.00



## Something Softer

Coca Cola	2.95	Mineral Water 33cl	2.90	Pressed Apple	2.95
Diet Coke	2.95	70cl	4.40	Big Tom Spiced Tomato Juice	2.95
Lemonade	2.95	Grapefruit	2.95	Red Bull	3.50
San Pellegrino	2.95	Pineapple	2.95	Red Bull Sugar Free	3.50
Sparkling lemon or blood orange		Cranberry	2.95	Red Bull Tropical	3.50
Tonic Water	2.45	Fresh Orange	2.95		