

# 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

Belgo Wit 5.0%  
Zot Blonde 6.0%  
Vedett 5.2%

### SINNER 7.50

Zot Brune 7.5%  
Delirium 7.5%  
Lefte 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

## ON TAP

	abv	half	pint	stein
BELGO PILS	4%	2.30	4.40	8.70
BELGO WIT	5%	2.50	4.90	9.50
BRUGSE ZOT BLOND	6%	3.50	6.70	12.90
BRUGSE ZOT BRUNE	7.5%	3.50	6.70	12.90
DELIRIUM DRAUGHT	7.5%	4.35	8.50	-
NEW HOP HOUSE 13	5%	2.70	5.30	10.50
LEFFE BLOND	6.6%	3.20	5.90	11.40
NEW MEANTIME PALE ALE	4.3%	2.70	5.30	10.50
STELLA ARTOIS	4.8%	2.40	4.70	9.30
VEDETT	5.2%	2.65	5.25	10.15

# BOTTLED BEER HEAVEN

All bottles are 33cl unless otherwise stated

### NEW WORLD BEERS

	abv	£
NEW GOOSE ISLAND IPA 35cl	5.9%	5.65
NEW BROOKLYN LAGER 35cl	5.2%	5.25
NEW CAMDEN HELLS	4.6%	5.00
NEW BREWDOG PUNK IPA	5.6%	5.25
NEW MEANTIME LONDON LAGER	4.5%	5.00
NEW STELLA ARTOIS	4.8%	4.50
NEW HOEGAARDEN	5%	4.75

### CONNOISSEUR'S CHOICE

BUSH SCALDIS	12%	6.95
ST. FEULLIEN 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
DEUS BRUT DES FLANDRES 75cl	11.5%	34.95
DUCHESS DE BOURGOGNE	6.2%	5.60
SAISON DUPONT	6.5%	4.75

### TRAPPIST BEERS †

	abv	£
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 TRIPEL	8%	6.15
ORVAL	6.2%	5.95
ROCHEFORT 10	11.3%	6.95

### ABBEY BEERS

ST. BERNARDUS PATER	6.5%	5.25
ST. FEULLIEN BLONDE	7.5%	6.95
AVERBODE	7.5%	6.25

### LAGERS

VEDETT	5.2%	4.60
SLAG PILS	5%	5.50
MONGOZO PILSNER	5%	5.15
JUPILER LOW ALCOHOL	0.5%	4.45

### BLONDE BEERS

SATAN GOLD	8%	5.85
TRIPLE KARMELIET	8.4%	5.95
DUVEL	8.5%	5.95
DELIRIUM TREMENS	8.5%	5.95
TROUBADOUR BLOND	6.5%	5.50
LEFFE BLONDE	6.6%	4.95
STRAFFE HENDRIK	9%	6.75

### DARK BEERS

	abv	£
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

### AMBER BEERS

TROUBADOUR SPÉCIALE	5.7%	4.75
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 CASSIS 37.5cl	3.5%	6.95
LINDEMANS KRIEK 37.5cl	3.5%	6.95
BOON KRIEK LAMBIC CHERRY 37.5cl	4.5%	6.95
FRÜLI	4.1%	5.50
FLORIS KRIEK	3.6%	5.50
FLORIS FRAMBOISE	3.6%	5.50
FLORIS PASSION FRUIT	3.6%	5.50
FLORIS MANGO	3.6%	5.50
FLORIS HONEY	4.5%	5.50

NEW

# HOP-TAILS

8.50

### Slagarita

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

### Pina Co-Lager

Malibu, pineapple juice + Mongoza 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

### Raspberry 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 Vanilla vodka, passionfruit + Prosecco

### Espresso Martini

Absolut Vanilla vodka, espresso + Kahlua

### Mojito

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

### Whiskey Sour

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



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

	125ml	bottle
Gancia Prosecco	5.60	25.95
Piper-Heidsieck Brut	7.80	41.95
Veuve Cliquot	-	62.95
Laurent Perrier Rose	-	85.00

### WHITE WINES

	175ml	250ml	bottle
Cuvée de Vigneron Blanc	4.40	5.65	16.50
Granfort Chardonnay	-	-	18.50
Nederburg The Manor Chenin Blanc	4.95	6.85	19.95
Vinuva Pinot Grigio	4.80	6.65	19.50
Picpoul de Pinet, Reserve St Anne	5.85	7.75	22.50
Durbanville Hills Sauvignon Blanc	-	-	23.95
Gavi, Enrico Serafino	-	-	26.50
Vavasour Sauvignon Blanc	6.75	9.25	27.50
Sancerre, Joseph Mellot	-	-	32.95
Chablis Gilbert Picq et Fils	-	-	35.95

### ROSÉ WINES

	175ml	250ml	bottle
Pinot Grigio Rose	4.50	5.95	17.50
Solstice White Zinfandel	-	-	19.95
Coteaux de Provence Château de Beaulieu	6.60	8.70	25.50

### RED WINES

Cuvée de Vigneron Rouge	4.40	5.65	16.50
Altortas Merlot, Central Valley	4.60	6.35	18.50
Pinot Noir, Bolla	-	-	20.50
Granfort Cabernet	-	-	21.50
Rare Vineyards Malbec, Pays d'Oc	5.50	7.80	22.50
Côtes du Rhône, Gentilhomme, Ogier	-	-	23.95
Don Jacobo Rioja Crianza Tinto,	-	-	-
Bodegas Corral	5.95	8.40	24.50
Veramonte Pinot Noir Reserva	6.70	9.20	26.50
Puro Malbec, Mendoza, NV	-	-	30.50
Château Lyonnat, Lussac Saint-Émilien	-	-	35.95
Châteauneuf-du-Pape, Les Cornalines	-	-	41.95





# 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

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Delirium 7.5%  
Leffe 6.6%

## STARTERS

### BREADS [v] 3.00

Olive breadstick, baguette, seeded cereal bread

### CROQUETTES 5.50

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

### MINI MUSSELS [go] 1 POT 6.50 / 3 POTS 15.00

Choose from thai, marinere or garlic & herb

### NEW CALAMARI 6.50

Crispy squid, served with aioli

### NEW KING PRAWNS 6.50 📷

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

### NEW MUSSEL SOUP [go] 6.50

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

### NEW MUSSEL POPCORN 6.50

Tempura mussels, served with aioli

## SHARERS

### NEW DIRTY GRAZER 📷

FOR 2 13.00

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

FOR 4 24.00

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

### NEW DIRTY FRITES ASK FOR [v] 📷

FOR 2-3 8.00

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

### NEW CHICKEN WINGS

FOR 2-3 12.50

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



## MOULES PLATTER .... 11.00

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 .... 13.00 📷

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 ..... 13.00

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

## BURGERS

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

### CHEESE BURGER 12.00

Classic British beef burger in a brioche bun with Emmental cheese

### NEW BAD BOY BURGER 14.00 📷

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

### NEW DIRTY CHICK BURGER 14.00 📷

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

### NEW VEGGIE BURGER [v] 11.00

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 19.00

8oz SIRLOIN STEAK 21.00

ADD SAUCE 1.00

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 3.00

TRADITIONAL STœMP [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

## CLASSIQUES

### NEW CRACKIN' SALAD [v][go] 10.50

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

ADD CHICKEN FOR 2.00

### NEW PAN-ROASTED COD 14.00 📷

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

### BELGO PILS BATTERED FISH + FRITES 13.00

Served with pea & mint puree + homemade tartare sauce

### CARBONADE + STœMP MASH 13.00

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

### NEW GARLIC + HERB SAUSAGE 13.00

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

## ROTISSERIE

### HALF BRITISH RED TRACTOR CHICKEN

Including 1 sauce + 1 side  
13.00

### 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 2.00



### 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 charge of 10% will be added to your bill for groups of 8+. For full service charge terms and conditions please visit www.belgo.com.