

Belgo launched in Chalk Farm London in 1992 and is today an iconic bar and restaurant brand specialising in moules, frites and bieres as well as rotisserie chicken, grills and cocktails. Belgo is also renowned for servers dressed in monks habits, open kitchens and an extensive list of 52 craft beers.

# BELGO

## BAR & RESTAURANT

ALL OF OUR MOULES ARE FRESH AND COOKED IN-HOUSE TO ORDER

### n i b b l e s

**BREAD MIX (v) 3.50**  
With dipping oil

**OLIVES (v) 3.00**  
Nocellara, Beldi & Kalamata

**GIANT DILL PICKLES (v) 3.50**  
3 sweet gherkins pickled with dill and mustard seeds

### s t a r t e r s

**TEMPURA CALAMARI 6.50**  
With lime zest & pepper crème fraîche

**ASPARAGUS AND POACHED EGG (v) 7.00**  
Warm, with a truffled vinaigrette

**CHICKEN WINGS 6.50**  
Sticky wings - hot or BBQ

**MOULES MARINIÈRE 5.50**  
Garlic, celery, white wine and cream

**LOBSTER BISQUE 6.50**  
Rich lobster, Champagne & brandy soup with breads

**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

**BELGO POTTED PÂTÉ 6.50**  
Smooth, topped with Belgo beer jelly

**HEAD ON KING PRAWNS 8.00**  
Fan fried in chipotle garlic butter with baked to order sliced baguette

### s h a r e r s

**MEATY SHARING PLANK 14.00**  
Potted pâté, cured meats, speck ham, homemade coleslaw, dill pickles and giant croutons

**CHEESY SHARING PLANK (v) 13.00**  
Melting Camembert, vegetable crudités, homemade coleslaw, dill pickles, Belgo beer chutney and giant croutons

**WINGS SHARING BOARD 13.50**  
Sticky wings - hot or BBQ

**ARTISAN CHEESE PLATTER 17.00**  
A selection of premium French cheeses with grapes, celery, Delirium mustard, Belgo beer relish and baked to order sliced baguette

### m o u l e s

**pots : 13.50**

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

**TRADITIONELLE**  
Garlic, celery and white wine

**MARINIÈRE**  
"Traditionelle" with cream

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

**HERB & GARLIC**  
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

**BELGO BBQ**  
Sweet and smoky with sliced green peppers

**SKINNY MOULES**  
Cracked black pepper and sweet red pepper

**CHIPOTLE**  
Smoked chilli butter

**platters : 12.00**

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

**SPINAZIE**  
Spinach with Gruyère and crispy pancetta

**GARLIC & HERB**  
Garlic & herb butter, sautéed leeks and herb crumb

**PROVENÇALE**  
Sun-dried tomato, red pepper, basil, chilli and mozzarella

**BLUE CHEESE**  
Creamy blue cheese and sautéed leeks

### r o t i s s e r i e : 12.50

Half rotisserie chicken with double cooked frites or mixed salad.

**BELGO BEER BBQ**  
Sweet, sticky & smoky

**SWEET CHILLI**  
Chilli, lime leaf, ginger and red pepper

**BEER GRAVY**  
Beef dripping gravy with Irish stout

**MUSHROOM & TARRAGON**  
Cream and white wine with mushroom and tarragon

**TOMATO & RED PEPPER**  
Smoky tomato & red pepper sauce with a hint of chilli

**KEEP IT SIMPLE**  
Belgo's secret chicken rub

### s i d e s

**DOUBLE COOKED BELGO FRITES (v) 3.50**

**BABY SPINACH (v) 3.50**  
Sautéed with butter

**MIXED SALAD (v) 3.50**  
Chicory, radish, carrot ribbons, spinach, pomegranate and house dressing

**CAULIFLOWER CHEESE 3.50**  
Saucy with Westmalle double 'rarebit'

**STOEMP MASH (v) 3.50**  
Potato creamed with carrots, savoy cabbage and leeks

**BELGO HOMEMADE COLESLAW (v) 3.50**

**HALF LOBSTER 12.00**  
Freshly cooked with garlic & herb butter

### g r i l l s

Add half a lobster for 12.00 and surf your turf. All our steaks are British beef and cooked to your liking with double cooked frites or mixed salad.

**BELGO BEEF BURGER 12.50**  
Classic British beef 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  
+ Extra toppings 1.00 each - Black pudding, Westmalle double cheese 'rarebit', crispy speck ham or caramelised onions

**WHOLE LOBSTER 28.00**  
Freshly cooked with garlic & herb butter, with double cooked frites or mixed salad and coleslaw

**RIB EYE 25.00**  
16oz dry aged bone on rib eye steak

**FILLET 21.00**  
7oz fillet steak

**SIRLOIN 19.00**  
8oz sirloin steak

### g e t s a u c y

Choose from any of the below to have with your steak for 1.00

CLASSIC BÉARNAISE

GREEN PEPPERCORN

CREAMY BLUE CHEESE

RICH RED WINE

### c l a s s i c s

**FILLET OF COD, MUSSELS AND SAMPHIRE 14.50**  
Cod loin, Blanche de Bruxelles cream velouté with lemon and tarragon

**SUPER SALAD (ve) 10.50**  
A vegan super food salad of toasted walnuts, cauliflower, pomegranate, samphire, spinach, radish, chilli, lentils, chicory and Delirium honey dressing  
+ Add goats cheese for 1.00 (v)

**CARBONNADE 14.50**  
Slow braised ox cheeks in beer with double cooked frites or stoemp mash

**WILD BOAR SAUSAGE AND MASH 12.50**  
Wild boar sausages, stoemp mash and fruity beer gravy

**VOL AU VENT (v) 10.50**  
Cream, asparagus, pak choi, leek, St Bernardus beer and blue cheese sauce with double cooked frites or mixed salad

**BEER BATTERED FISH & CHIPS 13.00**  
Belgo beer battered haddock and double cooked frites with garden peas and tartar sauce

**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