

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