

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

G E S O D S L

OLIVES (v) 3.00

Nocellara, Beldi & Kalamata

GIANT DILL PICKLES (v) 3.50

3 sweet gherkins pickled with dill and mustard seeds

M

s i d e s

DOUBLE COOKED BELGO FRITES (v) 3.50

G D E M

BABY SPINACH (v) 3.50

Sautéed with butter

D

MIXED SALAD (v) 3.50

Chicory, radish, carrot ribbons, spinach, pomegranate and house dressing

M

CAULIFLOWER CHEESE 3.50

Saucy with Westmalle double 'rarebit'

G F S O M S S D D

STOEMP MASH (v) 3.50

Potato creamed with carrots, savoy cabbage & leeks

D

BELGO HOMEMADE COLESLAW (v) 3.50

E D M

HALF LOBSTER 12.00

Freshly cooked with garlic & herb butter

CR D

KEY

G Gluten (inc wheat/rye/oats/barley)

F Fish

CR Crustaceans

MO Molluscs

E Eggs

SO Soy (inc soya)

D Milk (dairy)

N Tree Nuts

P Peanuts

C Celery

M Mustard

S Sesame

SD Sulphur Dioxide

L Lupin

s t a r t e r s

TEMPURA CALAMARI 6.50

With lime zest & pepper crème fraîche

G M O E S O D C M

ASPARAGUS AND POACHED EGG (v) 7.00

Warm, with a truffled vinaigrette

E M

CHICKEN WINGS 6.50

Sticky wings - hot or BBQ

hot

SD

BBQ

G S O M S D

MOULES MARINIÈRE 5.50

Garlic, celery, white wine and cream

G M O D S O C S D

LOBSTER BISQUE 6.50

Rich lobster, Champagne & brandy soup with breads

G F C R E S O D C M S S D L

SHREDDED DUCK CROQUETTES 6.00

With pickled daikon and Belgo beer chutney

G D M S D

CHEESY BEER CROQUETTES (v) 6.00

With pickled daikon and Belgo beer chutney

G D M S D

BELGO POTTED PÂTÉ 6.50

Smooth, topped with Belgo beer jelly

G E S O D M S S D L

HEAD ON KING PRAWNS 8.00

Pan fried in chipotle garlic butter with baked to order sliced baguette

G C R S O D

m o u l e s

p o t s : 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

choose either frites

G M O C S D D E M

or bread

G M O C S D S D E S O

L

salad

M O C M S D

MARINIÈRE

'Traditionelle' with cream

choose either frites

G M O D C S D E M

or bread

G D C M S D S M O E

S O L

salad

M O D C M S D

PROVENÇALE

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

choose either frites

G M O M D E

or bread

G D M S M O E S O L

salad

M O M

HERB & GARLIC

Sage, thyme, rosemary, garlic and butter

choose either frites

G M O D E M

or bread

G M O D S E S O L

salad

M O D M L

THAI GREEN

Green chilli, ginger, garlic, Kaffir lime leaves and lemongrass with coriander

choose either frites

G M O S O D E M

or bread

G M O S O S D E L

salad

M O S O M

KIMCHI

Korean style, hot & spicy with pak choi

choose either frites

G F M O S O D E M

or bread

G D S M O E S O L F

salad

F M O S O M S

SMOKED CHORIZO

Chorizo with parsley

choose either frites

G M O D E M

or bread

G M O S E S O L

salad

M O D M

BELGO BBQ

Sweet and smoky with sliced green peppers

choose either frites

G M O M D E

or bread

G M O M S D E S O L

salad

M O M

SKINNY MOULES

Cracked black pepper and sweet red pepper

choose either frites

G M O S O C F D E M

or bread

G M O S O C S F D E

L

salad

G M O S O C M F

CHIPOTLE

Smoked chilli butter

choose either frites

G M O D E M

or bread

G M O D S E S O L

salad

M O D M

platters : 12.00

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

SPINAZIE

Spinach with Gruyère and crispy pancetta

choose either frites

M O D E M

or bread

G M O D S E S O L

salad

M O D M

GARLIC & HERB

Garlic & herb butter, sautéed leeks and herb crumb

choose either frites

G M O D S D E M

or bread

G M O D S D S E S O L

salad

G M O D M S D

PROVENÇALE

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

choose either frites

M O D M E

or bread

G M O D S E S O L M

salad

M O D M

BLUE CHEESE

Creamy blue cheese and sautéed leeks

choose either frites

M O D M E S D

or bread

G M O D S E S O L S D

salad

M O D M S D

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

G E S O D C M S D

CHEESY SHARING PLANK (v) 13.00

Melting Camembert, vegetable crudités, homemade coleslaw, dill pickles, Belgo beer chutney and giant croutons

G E S O D C M S D

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

G D C E S O M S S D L

WINGS SHARING BOARD 13.50

Sticky wings - hot or BBQ

hot

G E S O D C M S D

BBQ

G E S O D C M S D

KEY	CR Crustaceans	D Milk (dairy)	M Mustard
G Gluten (inc wheat/rye/oats/barley)	MO Molluscs	N Tree Nuts	S Sesame
F Fish	E Eggs	P Peanuts	SD Sulphur Dioxide
	SO Soy (inc soya)	C Celery	L Lupin

BELGO

BAR & RESTAURANT

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

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

choose either frites

G D E SO M S

or salad

G D E SO M S

BELGO MUSHROOM BURGER (v) 11.50

Stuffed Portobello mushroom with sautéed vegetables and feta cheese

choose either frites

G D E SO M S

or salad

G D E SO M S

* Extra toppings 1.00 each- Black pudding, Westmalle double cheese 'rarebit', crispy speck ham or caramelised onions

add black pudding add caramelised onions add crispy speck ham

G SO P **D** (no allergens)

add Westmalle double cheese 'rarebit'

D

WHOLE LOBSTER 28.00

Freshly cooked with garlic & herb butter, with double cooked frites or mixed salad and coleslaw

choose either frites

G F CR D E M

or salad

CR D E M F

RIB EYE 25.00

15oz dry aged bone on rib eye steak

choose either frites

G

or salad

M

FILLET STEAK 21.00

7oz fillet steak

choose either frites

G

or salad

M

SIRLOIN STEAK 19.00

8oz sirloin steak

choose either frites

G

or salad

M

get saucy

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

CLASSIC BÉARNAISE

G E SO C M SD E

CREAMY BLUE CHEESE

D

GREEN PEPPERCORN

D C S SD

RICH RED WINE

G C SD

rotisserie 12.50

Half rotisserie chicken with double cooked frites or mixed salad.

BELGO BEER BBQ

Sweet sticky & smoky

choose either frites

G M D E SO SD

or salad

G M SD SO

SWEET CHILLI

Chilli, lime leaf, ginger and red pepper

choose either frites

G SO D E M SD

or salad

G SO M SD

MUSHROOM & TARRAGON

Cream and white wine with mushroom and tarragon

choose either frites

G D M

or salad

D M

TOMATO & RED PEPPER

Smoky tomato and red pepper sauce with a hint of chilli

choose either frites

G M E D

or salad

M

KEEP IT SIMPLE

Belgo's secret chicken rub

choose either frites

G E M D

or salad

M

BEER GRAVY

Beef dripping gravy with Irish stout

choose either frites

G D E M

or salad

G M

classics

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

M G N

* Add goats cheese for 1.00 (v)

D

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

G D

CARBONNADE 14.50

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

G D E C M

WILD BOAR SAUSAGE AND MASH 12.50

Wild boar sausages, stoemp mash and fruity beer gravy

G D C SD

FILLET OF COD, MUSSELS AND SAMPHIRE 14.50

Cod loin, Blanche de Bruxelles cream velouté with lemon and tarragon

MO G F

BEER BATTERED FISH & CHIPS 13.00

Belgo beer battered haddock and double cooked frites with garden peas and tartar sauce

G F E D M SD

CRISPY BRAISED PORK BELLY 14.50

With braised sweet pickled cabbage & red pepper, stoemp mash and thyme jus

G D C SD

KING PRAWN RISOTTO 15.00

King prawns, asparagus and boozy lobster bisque sauce made with champagne, brandy and butter

G D SO CR F MO E C M SD

desserts

Build Your Own Dessert : 5.50

STEP 1:

CHOOSE EITHER A WAFFLE OR CRÊPE (v)

These Belgian classics are freshly cooked on site and it's really quite naughty of us to make you choose between them

WAFFLES **G E SO D SD** CRÊPE **G E D**

STEP 2:

ADD ONE OF THESE SAUCES

DARK CHOCOLATE SAUCE (v) WHITE CHOCOLATE SAUCE (v)

add **SO D N P S** add **SO D**

BLUEBERRY COMPOTE (v) CHERRIES IN A CHERRY COULIS (v)

STEP 3:

CHOOSE YOUR BELGO ICE CREAM FLAVOUR

Since 1969 Beechdean Dairies have been producing high quality ice cream fresh on the farm! They now stock Belgo with their natural dairy ice cream flavours from around the world

BELGIAN CHOCOLATE (v) add **SO D** VANILLA POD (v) add **D**

HONEY & GINGER (v) add **D** STRAWBERRY & CLOTTED CREAM (v) add **D**

ORANGE SORBET (v) SALTED CARAMEL (v) add **D**

OR GO FOR :

3 SCOOPS OF ICE CREAM 5.50

3 glorious unadulterated scoops of ice cream without any waffle or crêpe

G E SO D

BELGIAN CHOCOLATE FONDANT & SALTED CARAMEL ICE CREAM (v) 5.50

G E SO D

SPECULOOS CHEESECAKE (v) 5.50

G E SO D

SELECTION OF ARTISAN CHEESES 8.00

With celery, grapes, Belgo beer relish and baked to order sliced baguette

G SO D C M SD