### Nibbles

- **Giarraffa Olives IV** 3.95
  - Large fruity green Sicilian olives
- **Selection of Breads (V) 3.95**
- **New Tortillas with Cheese IV** 3.95
  - Tortilla chips with warm Monterey Jack cheese sauce
- **Tortilla chips with warm Monterey Jack and smoked harissa hummus**
- **Choice of Breads (V) 3.95**
- **Large fruity green Sicilian olives** Giarraffa Olives (V) 3.95
- **Nibbles with beer sauce, served with Stoemp mash**
- **Slow cooked on the bone in a bacon, cherry & Kriek dressing with guacamole crouton**
- **Pulled rotisserie chicken, smoked bacon, rocket, chilli and garlic**
- **Chestnut mushrooms, in a tarragon cream sauce**
  - Available without chicken on request 12.95
- **Butternut Squash Risotto IV** 13.25
  - Cumin spiced risotto served with butternut squash, toasted hazelnuts, pumpkin seeds and coriander
- **Liège Meatballs 14.95**
  - Liège style pork & beef meatballs, served with red cabbage & Stoemp mash
- **New Butternut Squash Risotto IV** 13.25
- **New Habañero Hot**
  - White wine, onion, habanero chilli sauce, fresh tomato, coriander and lime
- **Provencal**
  - Mediterranean style tomato sauce with peppers and fresh basil
- **Green Thai**
  - Thai green curry sauce with coconut, fresh ginger, lemongrass, fresh chilli and coriander

### Moules & Frites

**Freshly Steamed Scottish Rope-Grown Mussel IV 14.95**
- Upgrade to sweet potato or loaded fries 1.00
- **Traditional**
  - Garlic, celery, onion and white wine
- **Smoked Bacon and Cider**
  - Smoky pancetta, garlic, shallots, cider and cream
- **Marinier**
  - Celeron, onion, garlic, white wine and cream
- **Chorizo**
  - Chorizo, red pepper, onion, garlic and parsley
- **New Habanero Hot**
- **New Butternut Squash Risotto IV** 13.25
- **New Chilli Con Carne 13.45**
  - Spicy classic beef chilli with steamed rice, spring onions, coriander and Tortilla chips
- **Belgo Mac ‘n’ Cheese 10.95**
  - Our own version of the classic baked mac ‘n’ cheese in a Belgian beer rarebit sauce with smoked bacon and crispy onions
- **Beef & Chorizo Fish & Chips 14.95**
  - Beer battered and seasoned with paprika, served with pea & mint puree, sliced pickles and tartare sauce
- **Rib-Eye Steak 19.95**
  - 35 day aged Black Angus steak served with frites, Stoemp mash or salad
- **Add a Sauce for 1.95**
  - Mushroom & tarragon
  - Peppercorn
  - Bérarnaise
  - Upgrade your frites to sweet potato or loaded fries 1.00

### Starters

- **New Tourin Soup 5.95 IV**
  - Light, roasted garlic soup with puffed pastry cubes
- **King Prawns 7.25**
  - Six grilled king prawns served with fresh mango, coriander, chilli and red onion salsa
- **Whitebait 9.95**
  - Breaded whitebait dusted with sweet smoked paprika, served with tarrate sauce
- **Croquettes 9.95**
  - Choose from:
    - Shredded duck with piccalilli
    - Cheese & beer with apple & ale chutney (V)

### Belgo

- **New Loin Chops**
  - 7.25
  - Slow cooked on the bone in a bacon & cider dressing with guacamole crouton
- **New Lamb Shanks**
  - 17.50
  - Slow cooked on the bone in a bacon, cherry & Kriek beer sauce, served with Stoemp mash
- **New Loaded Fries 4.45**
  - House frites with your choice of:
    - Beef chilli + Cheese & crispy onions IV
    - Belgo Slaw IV 2.95
    - Carrots, cabbage, radish and spring onion with mayonnaise
- **Red Cabbage IV 3.25**
  - Braised in fruit beer with apple and cinnamon
- **Stoemp Mash IV 3.45**
  - Belgian style butternut mashed potato with vegetables
- **New Habañero Mac ‘n’ Cheese 3.95**
  - Classic baked mac ‘n’ cheese in a Belgian beer rarebit sauce with smoked bacon and crispy onions

### Burgers

- **New Belgo Slaw IV 2.95**
  - Carrots, cabbage, radish and spring onion with mayonnaise
- **New Belgo Mac ‘n’ Cheese IV 3.95**
  - Classic baked mac ‘n’ cheese in a Belgian beer rarebit sauce with smoked bacon and crispy onions

### Rotisserie Chicken

- **Half Roast Chicken 14.50**
  - Spit roasted, served with your choice of sauce and side
  - AND AN EXTRA TOPPING 2.00
  - Pulled chicken > Beef chilli
  - Chicken Wings 6.95 small / 9.95 large
  - Coated in your choice of sauce
  - Belgo hot > Peri-Peri > Belgo BBQ

### Sides

- **Onion Rings IV 3.95**
- **Frites IV 3.45**
- **Sweet Potato Fries IV 4.45**
- **House Salad IV 3.95**

### Please ask for separate gluten-free, non-dairy or vegan menus.

Full allergen menus available on our website via the QR code on the left. If you suffer from nut or other allergies, please ask your server for more information.

(V) Suitable for vegetarians. All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products. Olives may contain stones. Chicken, fish and duck dishes may contain bones. All prices include VAT at the current rate. All steak weights provided are average weight before cooking.
DE LA SENNE – TARAS BULBA

HOP HOUSE 13

MODERN Belgian

ZINNIBIR 330ml 6% 5.75

DE RANKE – XX BITTER 330ml 6% 5.85

This hazy pale beer is loaded with complex yeast flavours, hopped to perfection and as drinkable as any beer you’ve ever tried.

This incredibly bitter beer is a very rich brew with a long lasting full flavour.

TRAPPIST BEERS

Stronger beers brewed under the supervision of Trappist Monks within the monastery walls

WESTMALLE DUBLIN

WESTMALLE TRIPEL

CHIMAY ROUGE

CHIMAY BLEU

CHIMAY ROUGE GRENTE DE 75cl

CHIMAY TRIPLE

ORVAL

ROCHEFORT 10

ST. FEUILLIEN BLONDE

ST. BERNARDUS PATER

ST. FUEUILLIEN BLONDE

 exceptions of the monastery walls

BEER HEAVEN

Inspired by Belgium’s unique Trappist brewing heritage. There’s a beer for everyone.

AMBER BEERS

Similar to style to British pale ales or French Bière de Garde, these amber coloured ales

TROUBADOUR SPECIALE

PAUWEL KWAK

DE KONINCK

WHITE BEERS

Naturally hazy, these pale yellow ‘wit biers’ sing with zesty citrus and spicy coriander

BLANCHE DE BROUKLES

ST. BERNARDOUS WIT

MONGOZO BUCKWHEAT

HOEGAARDEN

BLONDE BEERS

Ranging in colour from straw yellow to gold, these are crisp and dry with a hint to medium bitterness from the hops and a slightly malty sweetness

SANTAN GOLD

TRIPEL KARMELIET

DUVEL

DELIRIUM TREMENS

LEFFE BLONDE

IPAS

A subtly hopped Belgian pale ale with a bitter taste

VEDETT IPA

VEDETT SESSION IPA

COCKTAILS

SLAGARITA 0.95

OMLECA Blanco tequila, lime juice, vanilla, with a bottle of Slag Pils beer

ESPRESSO MARTINI 0.95

Absolute Vanilla mixed with the finest cold brew coffee and dusted with cocoa powder

FORK STAR MARTINI 9.95

CLUB VODKA, passionfruit, with a shot of Prosecco

MOJITO 7.95

Havana Club Rum, with the classic combination of mint, lime and sugar

MOKTAILS 3.95

odka, mint, lime, lemon & soda

PINK LEMONADE

Our twist on a traditional lemonade

SPARKLING

PROSECCO Italy

Fresh, lively and appealing, with notes of wisteria, acacia and mature crab apple

PIPER HEIDSEICK, CHAMPAGNE 39.95

Brioche, light & fresh, tree fruits, citrus and nutty

SCHNAPPSHOTS

4 SHOTS 10.00

6 SHOTS 15.00

served on a wooden paddle

SOFT DRINKS

COCA-COLA

LEMONADE

SAN PELLEGRINO

Sparkling lemon / Blood orange

MINERAL WATER

FRUIT JUICES

Grapefruit / Pineapple / Apple / Cranberry / Orange

FLAVOURED ALCOHOLIC

WORLD WINES

Light & crisp

PINOT GRIGIO Italy

ALBARINO Spain

SAUVIGNON BLANC New Zealand

RED WINES

Rich & full-bodied

MERLOT France

CABERNET SAUVIGNON France

MALBEC Argentina

Rose WINES

Light & fruity

PINOT GRIGIO ROSÉ Italy

WHITE ZINFANDEL USA

A FULL RANGE OF SPIRITS AVAILABLE ON REQUEST.

All prices are in £ and include VAT. Wines by the glass are also available in 125ml. Wines on this list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.