

## NIBBLES

5

**Olives Noccelara (vg)**  
**Mixed nuts (vg)**  
**Baked and salted peanuts (vg)**  
**Bread basket with butter (v)**

## STARTERS

12

**Beef tartare** capers, cornichon, shallots, parsley, olive purée  
**Belgian endive and watercress salad** pecan nuts, sherry vinaigrette (vg)  
**Burrata** tomato, grapefruit dressing (v)  
**Country pork terrine** gherkin, pistachio, brioche  
**Oysters Maldon** mignonette sauce, lemon, tabasco  
**6 for 25 12 for 45**

## SPECIALS

**Waffle burger**  
18  
**Beef burger** melted smoked Cheddar  
**Spicy breaded chicken burger** sriracha mayonnaise  
**Grilled halloumi and falafel burger** chimichurri sauce (v)  
**Beetroot patty burger** vegan cheese (vg)  
All served with homemade Belgian fries and coleslaw

**Mussels in parsley butter**  
Marinière 16  
Belgian beer 16  
Crème Normande 18  
Provençale 18  
served with homemade Belgian fries and a choice of sauce

## MAINS

**Gnocchi (vg) 16**  
beetroot, spinach, smoked aubergine, basil  
**Grilled salmon 18**  
pea purée, tenderstem broccoli, grilled lemon  
**Slow cooked beef brisket 22**  
carbonade flamande, smoked bacon

## GRILLS

**Onglet 6oz steak 16**  
**Sirloin 10oz steak 26**  
**Entrecôte 10oz rib-eye steak 32**  
served with Belgian fries and beurre maitre d' Hôtel

## SIDES

5

Homemade Belgian fries (vg)  
Cheddar Cheese fries (v)  
Truffle and Parmesan fries (v)  
Tenderstem broccoli (vg)  
Braised endive in béchamel (v)  
Mixed salad lemon dressing (vg)  
Rocket and Parmesan balsamic dressing (v)

## CHOICE OF SAUCE

3

Entrecôte (v)  
Blue cheese (v)  
Chimichurri (vg)  
Peppercorn (v)

## DESSERTS

**Waffle (v)**  
8  
vanilla ice-cream, chocolate sauce, Chantilly cream  
raspberry ice-cream, mixed berries, Chantilly cream  
chocolate ice-cream, salted caramel sauce  
**Café gourmand 12**  
espresso or macchiato, selection of mini desserts

**Café liégeois (v) 7**  
coffee and vanilla ice-cream espresso shot, Chantilly cream, biscuit  
**Chocolate liégeois (v) 7**  
chocolate and vanilla ice-cream chocolate sauce, biscuit

## KIDS MENU

10

Applies to children up to 12 years of age

### MAINS

**Kids mussels** and homemade Belgian fries  
**Steak frites**  
**Gnocchi** tomato sauce (v)

### DESSERTS

**Waffle** with chocolate sauce (v)  
**Ice-cream** (1 scoop) (v)

(V) - Vegetarian (VG) - Vegan. Please ask for our Gluten Free options.

All our food is prepared in a kitchen where all or some of the below listed food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available; please ask a team member for details.

Allergens: gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites.

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to the final bill.

# BELGIAN BOTTLED BEER

## SPECIALITY BEERS AND CIDERS

<b>Duvel (Golden beer)</b> 8.5% 33cl
<b>La Chouffe (Blond beer)</b> 8% 33cl
<b>Chimay Blue Trappist (Abbey beer)</b> 9% 33cl

## CLASSIC

10	<b>Stella Artois</b> 4.6% 33cl	7
11	<b>Hoegaarden</b> 4.9% 33cl	7
14	<b>Leffe Blonde (Pale ale beer)</b> 6.6% 33cl	8

## WHITE WINES

	175ml	Bottle
<b>Baron Philippe de Rothschild Sauvignon Blanc</b> <i>Pays d'Oc, France</i>	9.5	30
<b>Bouchard Aîné &amp; Fils Chardonnay, Vin De France</b> <i>Bourgogne, France</i>	9.5	33
<b>Baron Philippe de Rothschild Viognier</b> <i>Pays d'Oc, France</i>	11	37
<b>Pulpo, Albariño Rías Baixas, Pagos Del Rey</b> <i>Galicia, Spain</i>	11.5	40
<b>Grave del Friuli Pinot Grigio, Borgo Tesis</b> <i>Fantinel, Italy</i>	11.5	40
<b>Soellner Riesling von Gösing</b> <i>Wagram, Austria</i>	13.5	49
<b>Gavi di Gavi, Enrico Serafino</b> <i>Piemonte, Italy</i>		53
<b>Pouilly-Fumé, Cuvée du Troncsec, Joseph Mellot</b> <i>Vallée de la Loire, France</i>		63
<b>Sancerre, La Grande Châtelaine de Joseph Mellot</b> <i>Vallée de la Loire, France</i>		64
<b>Baronne Charlotte, AC Graves, Baron Philippe de Rothschild, Sémillon, Sauvignon Blanc</b> <i>Bordeaux, France</i>		65
<b>Pouilly-Fuissé Les Petites Pierres, Louis Jadot</b> <i>Bourgogne, France</i>		77
<b>Chablis 1er Cru Mont de Milieu, J. Moreau &amp; Fils</b> <i>Bourgogne, France</i>		98
<b>Chassagne-Montrachet, Louis Jadot</b> <i>Bourgogne, France</i>		155

## RED WINES

	175ml	Bottle
<b>Vita Sangiovese</b> <i>Puglia, Italy</i>	9	28
<b>Luis Felipe Edwards Lot 37 Pinot Noir</b> <i>Maule Valley, Chile</i>	10	32
<b>Baron Philippe de Rothschild Cabernet Sauvignon</b> <i>Pays d'Oc, France</i>	11	40
<b>Marqués de Riscal Rioja Reserva</b> <i>Rioja, Spain</i>	13	47
<b>Amancaya Malbec, Cabernet Sauvignon, Domaines Barons de Rothschild (Lafite)</b> <i>Mendoza, Argentina</i>	13	50
<b>Sancerre Rouge, Domaine De Terres Blanches</b> <i>Vallée de la Loire, France</i>		65
<b>Barolo, Enrico Serafino</b> <i>Piedmont, Italy</i>		69
<b>Rimapere Pinot Noir</b> <i>Marlborough, New Zealand</i>		70
<b>Château d'Aussières, Domaines Barons de Rothschild (Lafite)</b> <i>Corbières, France</i>		79
<b>Château Clarke, Baron Edmond de Rothschild, Lustrac-Medoc</b> <i>Bordeaux, France</i>		82
<b>Réserves Spéciales Pauillac, Domaines Barons de Rothschild (Lafite)</b> <i>Bordeaux, France</i>		92
<b>Pommard la Chanière, Bouchard Aîné &amp; Fils</b> <i>Bourgogne, France</i>		110
<b>Corton-Pougets Grand Cru, Domaine des Héritiers, Louis Jadot</b> <i>Bourgogne, France</i>		155
<b>Gevrey-Chambertin, Louis Jadot</b> <i>Bourgogne, France</i>		130
<b>Château Durfort Vivens - Chateau d'Issan 3eme Margaux</b> <i>Bordeaux, France</i>		185

## ROSÉ WINES

	175ml	Bottle
<b>Vendange White Zinfandel</b> <i>California, USA</i>	10.5	33
<b>Château Léoube Rosé, AOC Côtes de Provence</b> <i>France</i>	13	48
<b>Sancerre Rosé, Domaine de Terres Blanches</b> <i>Vallée de la Loire, France</i>		56

## CHAMPAGNES & SPARKLING WINES

	125ml	Bottle
<b>Sette Bello Prosecco</b> <i>Veneto, Italy</i>	11	40
<b>Bottega Gold Brut NV</b> <i>Veneto, Italy</i>		53
<b>Bottega Rosé Gold NV</b> <i>Veneto, Italy</i>	15	65
<b>G.H Martell Prestige NV</b>	18	80
<b>Taittinger Brut Réserve NV</b>	20	90
<b>Veuve Clicquot Yellow Label Brut NV</b>		115
<b>Tsarine Rosé Brut NV</b>	26	130
<b>Ruinart Blanc de Blancs NV</b>		160
<b>Perrier-Jouët Belle Epoque 2006</b>		300