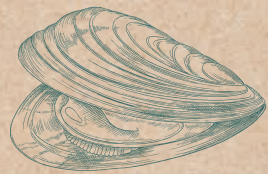


## SMALL / SHARING

<b>HALF POT MOULES [GFA]</b> Soda Bread	11.0
<ul style="list-style-type: none"> <li>- Marinière With (Or Without) Cream</li> <li>- Tomato, Chilli, Olive &amp; Caper</li> <li>- Belgian Beer &amp; Bacon</li> <li>- Harissa Cream</li> <li>- Thai, Lemongrass, Coriander</li> <li>- Flavour of the Week</li> </ul>	
<b>STICKY BBQ RIBS [GF]</b> Slaw	12.75
<b>FRENCH ONION SOUP [GFA]</b> Comté Crouton, Soda Bread	8.50
<b>CHILLI &amp; GARLIC PRAWNS [GFA]</b> Soda Bread	13.25
<b>MANCHEGO CHEESE FRITTERS [V]</b> Onion Jam	8.00
<b>FRIED SQUID</b> Chipotle Aioli, Lemon	11.0
<b>POPCORN MUSSELS</b> Lemon Aioli	9.50
<b>BEETROOT BORANI [VGA]</b> Candied Beetroot, Fig, Pistachio, Truffle Honey	9.50
<b>THYME &amp; HONEY BAKED CAMEMBERT [V/GFA]</b> Soda Bread, Crudites, Cornichons, Grapes, Apple & Pear Chutney Add Chorizo + 2.25	22.0
<b>SOURDOUGH &amp; OLIVES [VG/GFA]</b> Pitted Gordal Olives, Rapeseed Oil, Aged Balsamic	9.50
<b>SOUP OF THE DAY [VG/GFA]</b> Soda Bread	6.50



## MOULES FRITES

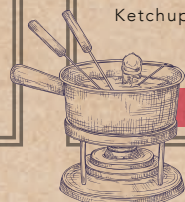
<b>SCOTTISH STEAMED MUSSELS [GFA]</b> Frites, Aioli, Soda Bread	21.0
<ul style="list-style-type: none"> <li>- Marinière With (Or Without) Cream</li> <li>- Tomato, Chilli, Olive &amp; Caper</li> <li>- Belgian Beer &amp; Bacon</li> <li>- Harissa Cream</li> <li>- Thai, Lemongrass, Coriander</li> <li>- Flavour of the Week</li> </ul>	



## POUTINES

<b>CHEESE &amp; BEEF GRAVY [GF]</b>	9.50
<b>TRUFFLE AIOLI, BLACK PEPPER, PARMESAN [V/GF]</b>	9.00
<b>MANCHEGO, GOTCHA KETCHUP, CRISPY ONIONS [V]</b>	10.0
<b>STEAK, PEPPERCORN SAUCE, MOZZARELLA [GF]</b>	14.5

ADD BUTTERMILK FRIED CHICKEN + 3.75



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## BIGS

<b>CHICKEN SCHNITZEL</b> Crushed Potatoes, Lemon Tenderstem Broccoli, Garlic & Herb Butter Add Fried Egg + 2.25	15.75
<b>CROQUE MONSIEUR</b> Gruyere, Ham, Mustard Mayo, Bechamel Sauce, White Bloomer Add Fried Egg + 2.25	13.0
<b>BUTTERMILK FRIED CHICKEN BELGIAN WAFFLE</b> Bacon, Poacher, Maple Butter	13.0
<b>MEATBALLS [GF]</b> Stoemp Mash, Beef Gravy	16.50
<b>MOO-LESS MEATBALLS [VG]</b> Stoemp Mash, Gravy	17.50
<b>SCOTTISH TROUT [GF]</b> Crushed Potato, Lemon Tenderstem Broccoli, Beurre Blanc & Trout Roe	22.0
<b>STICKY BBQ RIBS [GF]</b> Frites, Slaw	24.0
<b>8oz FILLET STEAK [GF]</b> Asparagus, Crispy Potato Terrine, Peppercorn Sauce	28.0
<b>RED PEPPER &amp; ASPARAGUS RISOTTO [GF/VGA]</b> Parmesan Crisp	16.0
<b>CAESAR SALAD [GFA]</b> Lettuce, Caesar Dressing, Garlic Croutons, Parmesan, Anchovies Add Buttermilk Fried Chicken + 3.75	13.0
<b>FIG NIÇOISE [V/GF]</b> Cherry Tomatoes, Potatoes, Boiled Egg, Spinach, Capers	14.50
<b>BREL RACLETTE &amp; PARMESAN MACARONI [V]</b> Garlic Ciabatta Add Chorizo + 2.25	15.0
<b>BREL WILD MUSHROOM TRUFFLE MACARONI [V]</b> Comté Crumb, Garlic Ciabatta Add Chorizo + 2.25	15.25

## SHARING

<b>CHEESY FONDUE [GFA]</b> 27.0 Raclette & Gruyere Fondue served with Crispy Potatoes, Soda Bread & Cornichons	<b>CHATEAUBRIAND</b> 50.0 Filet Mignon, Tenderstem Broccoli, Frites, Truffle Aioli, Peppercorn Sauce
<b>VEGAN CHEESY FONDUE [GFA]</b> 30.0 Vegan Cheddar Fondue served with Crispy Potatoes, Sourdough & Cornichons	<b>RACLETTE [GFA]</b> 38.0 14 month aged French Raclette melted at your table served with: Crispy Potatoes, Cornichons, Tenderstem Broccoli, Chorizo, Cherry Tomatoes, Soda Bread
<b>MEATY FONDUE [GFA]</b> 35.0 Beef Broth with Rump Steak served with Frites, Chimichurri, Gotcha Ketchup & Chipotle	<b>FROMAGE FRITES [V/GFA]</b> 25.5 Thyme & Honey Baked Camembert, Frites, Soda Bread, Crudités, Grapes, Cornichons, Apple & Pear Chutney Add Chorizo + 2.25

ASK THE TEAM FOR TODAYS DUNKABLE DELIGHTS

## DIETARY

[V] VEGETARIAN | [VG(A)] VEGAN (AVAILABLE) | [GF(A)] GLUTEN FREE (AVAILABLE)

## BUNS

BRIOCHE BUN, BURGER SAUCE, LETTUCE, TOMATO, PICKLES, FRITES

<b>BREL HUIS BURGER [GFA]</b> Smashed Beef Burger Patty, Cheese, Smoked Bacon, Truffle Aioli	16.0
<b>BUTTERMILK FRIED CHICKEN</b> Slaw, Gotcha Ketchup	15.75
<b>MOO-LESS BEEF BURGER [VG]</b> Slaw, Vegan Aioli	15.0
<b>CLUCK FREE CHICKEN BURGER [VG]</b> Slaw, Gotcha Ketchup	15.0



**PIMP YOUR BUN TOPPINGS + 1.75**  
Smoked Bacon / Jalapeños / Macaroni  
Red Slaw / Cheese / Vegan Cheese

## SIDES

<b>FRITES, AIOLI [V/GF]</b>	5.25
<b>ROSEMARY &amp; TRUFFLE CRUSHED POTATOES [VG/GF]</b>	5.00
<b>CHARGRILLED LEMON TENDERSTEM BROCCOLI [VG/GF]</b>	6.00
<b>MINI MACARONI [V]</b>	5.00
<b>GARDEN SALAD [VG/GF]</b>	4.25
<b>SLAW [VG/GF]</b>	4.25
<b>GARLIC BREAD [V/GFA]</b> Add Cheese + 1.00	4.25
<b>SODA BREAD &amp; BUTTER [V]</b>	4.25



## DESSERTS

<b>FRIED WAFFLE FINGERS [V]</b> Cinnamon Sugar, Melted Chocolate	8.00
<b>STICKY BISCOFFEE PUDDING</b> Toffee Sauce, Biscoff Crumb, Ice Cream	8.00
<b>LIMONCELLO &amp; BLACKCURRANT SWISS ROLL</b> White Chocolate	8.00
<b>VEGAN STICKY TOFFEE PUDDING [VG]</b> Ice Cream	8.50
<b>SORBET [VG]</b> Berry Compote	7.50

## SHARERS

<b>CHOCOLATE FONDUE [V]</b> Waffle Fingers, Fresh Fruit, Marshmallows, Meringue	18.0
<b>S'MORES [VGA]</b> Crackers, Chocolate, Marshmallows Add Rolos + 2.00	9.50
<b>S'MORES SKILLET [VGA]</b> Toasted Marshmallows, Melted Chocolate, Crackers	9.00 / 17.0

ALLERGIES OR INTOLERANCES? PLEASE SPEAK TO YOUR SERVER | FOR ALL CUSTOMERS DINING, A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL