

SMALL THINGS

- G Soup of the day 4.00
- French onion soup with 16 month aged Comté & crispy croutons 6.00
- V Goats cheese bon bons with ginger marmalade 5.50
- Crispy baby squid with aioli 6.50
- Tempura king prawn with sweet chilli dipping sauce & cucumber salad 7.50
- G ½ pot of Moules (see Frites section) 7.00
- G Chicken marinated in Harissa dressing, cucumber, sesame & minted yoghurt 6.00
- G Grilled West Coast langoustines 12.00
- G ½ Rack of BBQ baby back ribs with slaw 7.50
- Pan fried pigeon breast, black pudding bon bon, crispy pancetta, cress, bramble gel, basil oil 8.00



THE PLATTERS *for two*

- V **Brel sharing platter** 16.00
Chicken skewers, BBQ ribs, onion rings, soda bread, dips and a choice between mac 'n' cheese or goats cheese bon bons
- V **Brel cheese platter** 14.00
Applewood Smoked Cheddar, Clava Brie, Strathdon blue, artisan crackers, soda bread, toasts & chutney
- Seafood platter** 18.00
Crispy squid, moules mariniere, plaice goujons, tempura king prawns, soda bread, sweet chilli & aioli dips

the Frites

All served with Brel's frites & aioli

MOULES FRITES

Scottish steamed mussels served with soda bread

- Marinière with (or without) cream
- Tomato, chorizo and red pepper
- Lemongrass, chilli & coriander
- Puttanesca
- Flavour of the week



Full pot - 14.00 ½ pot (served without fries) - 7.00

- G Gluten free? Then why not try our moules, langoustine, steak or ribs with a garden salad or potatoes

LANGOUSTINE FRITES 24.00

Grilled west coast langoustines with garlic butter



STEAK FRITES 20.00

Dry aged ribeye steak, grilled tomato, watercress and either peppercorn sauce, fried duck egg or garlic butter



Add grilled langoustines + 12.00

RIB FRITES 15.00

Full rack of BBQ baby back ribs, slaw

POISSON FRITES 11.00

Leffe battered haddock & chips

BRELIANT SIDES

- Pommes frites, aioli 3.00
- V Soda bread with butter 2.50
- Pommes frites, parmesan, truffle oil 4.00
- Beer battered onion rings 3.00
- V Baby mac 'n' cheese 4.00
- V Red Slaw 3.00
- V Garden salad 3.00
- V Garlic bread 3.00
- V Sautéed wild mushrooms 4.00
- Add goats cheese + 1.00
- Add Smoked Applewood cheddar + 1.00

DECADENT DESSERTS

- V Belgian waffle 5.50
Banana, chocolate & chocolate ice cream
Seasonal berries with chantilly cream
Maple & cinnamon syrup, hazelnut praline, vanilla ice cream
- V Blueberry cheesecake with mulled pear sorbet 6.00
- V Pecan pie with salted caramel ice cream 6.00
- V Belgian chocolate mousse cake served with vanilla ice cream 6.00
- V Cheese board 8.00
Smoked Applewood cheddar, Clava brie, Strathdon blue, artisan crackers & chutney



THE MENU

THE MAINS

- V **Brel's Mac 'n' cheese** 9.00
Macaroni cheese with garlic bread
- Add:
Chorizo, red onion & jalapeños + 2.50
Sun blushed tomato & parmesan + 2.00
- Smoked bacon & gruyère + 2.50
Haggis + 2.50
- Brel's seafood 'paella' with pearl barley, pan fried sea trout, mussels, squid & saffron 14.50
Add chicken + 3.00 Add langoustines + 12.00
- Tartiflette made with Reblochon cheese, potatoes, onion, bacon served with soda bread and salad 14.00
- G Seabass fillets, brown crab mayo, white crab salad, avocado, cress, raddish & garden peas 16.00
- V Wild mushroom, walnut, pea & pesto linguine 11.00
Free range chicken stuffed with duxelle, wrapped in prosciutto with dauphinoise potatoes, broccoli & butternut puree 14.00
- V Spiced sweet potato & peanut curry with kale, saffron rice, flat bread & minted yoghurt 11.00
- G Pan fried lamb rump, sweet potato chips, cucumber & mint salsa, salad, cajun & lime dressing 15.50
- G Smoked haddock risotto with a poached egg 14.00
Add squid and mussels + 4.00



SALADS

- Chicken caesar salad, croutons, anchovies, shaved Parmesan 10.00
- V Salad of heritage tomatoes, watercress, mozzarella, balsamic pearls, basil oil 9.50
- Add goats cheese to any salad + 2.50 Add chicken + 3.00 Add chorizo + 3.00

THE FONDUE

- V **Raclette & gruyère** 20.00 for 2
40.00 for 4
With a basket of crusty bread
- Add a meat board: 9.00
Toulouse sausage, smoked chicken, spicy chorizo & ham
- Add a veg board: 5.00
Potatoes, broccoli, carrots, mushrooms, celery

FONDUE Night

FONDUE POT & BREADBASKET

EVERY TUESDAY AT BREL
Ask your server for details

the BURGER BAR

- The Brelburger** 9.50
Served with frites, salad, aioli & BBQ sauce
- V **Haloumi burger** 10.00
Grilled haloumi & portobello mushroom with frites, salad, & BBQ sauce
- Char grilled chicken breast burger** 9.50
Served with frites, salad, aioli & BBQ sauce

ADD TASTY TOPPINGS:

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| Crispy pancetta 1.00 | Onion rings 1.00 | Slab of haggis 1.00 |
| Peppery pastrami 1.50 | Jalapeños 1.00 | Smoked Applewood cheddar 1.50 |
| Emmental 1.00 | Gherkins 1.00 | |



£6 BEFORE 6PM

AVAILABLE MON-FRI BEFORE 6PM & ALL DAY MONDAYS!

Moules 1/2 POT OF YOUR CHOICE + Frites CONE WITH AIOLI = £6

OR DOUBLE UP WITH A FRIEND
Moules x2 + Frites x2 + = £22

CHOCOLATE FONDUES *for two*

- V **Dark chocolate fondue** 12.00
Orange pieces, boozy cherries, waffle fingers & other dunkable treats
- V **Milk chocolate fondue** 12.00
Mini meringues, mallows, waffle fingers & other dunkable treats

The Ice Cream Parlour

CHOOSE TWO SCOOPS FROM:

Vanilla, salted caramel, raspberry ripple or mint choc chip

Add your sauce...

Toffee, milk chocolate, white chocolate or raspberry

SERVED IN A:

Double nougat 5.50 Oyster 5.00 Tub 3.50

DIETARY GUIDE

- V Vegetarian friendly
- G Gluten free
- V Vegetarian and Gluten free

{ Please note an optional 10% service charge will be added for parties of 8 and over }