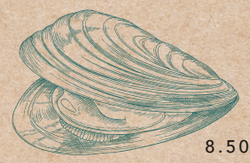
brel

SMALL / SHARING

HALF POT MOULES [GFA] 11.0
Soda Bread
- Marinière With (Or Without) Cream
- Tomato, Chilli, Olive & Caper
- Belgian Beer & Bacon
- Thai, Lemongrass, Coriander
- Flavour of the Week



FRENCH ONION SOUP [GFA] 8.50
Comté Crouton, Soda Bread

STICKY HOT HONEY RIBS [GF] 12.75
Pork Ribs, Red Slaw

COCONUT & GARLIC CHICKEN SKEWERS [GF] 11.0
Hot Honey, Chopped Salad

MUSHROOM & TRUFFLE ARANCINI [VG/GF] 8.50
Mushroom Purée, Truffle Oil, Wild Mushrooms

FRIED SQUID 11.0
Aioli

GARLIC & CHILLI PRAWNS [GFA] 12.0
Soda Bread

MANCHEGO CHEESE FRITTERS [V/GF] 8.50
Tomato & Chilli Chutney

SOURDOUGH & OLIVES [VG/GFA] 9.50
Pitted Gordal Olives, Rapeseed Oil, Aged Balsamic

SOUP OF THE DAY [VGA/GFA] 6.50
Soda Bread

HAVE YOU TRIED OUR SAVOURY S'MORES? - ASK ONE OF THE TEAM FOR DETAILS

MOULES FRITES

SCOTTISH STEAMED MUSSELS [GFA] 21.0
Frites, Aioli, Soda Bread
- Marinière With (Or Without) Cream
- Tomato, Chilli, Olive & Caper
- Belgian Beer & Bacon
- Thai, Lemongrass, Coriander
- Flavour of the Week



POUTINES

CHEESE & BEEF GRAVY [GF] 10.0

TRUFFLE AIOLI, BLACK PEPPER, PARMESAN [V/GF] 9.50

MANCHEGO, GOTCHA KETCHUP, CRISPY ONIONS [V/GF] 10.0

MACARONI, BACON, RACLETTE 12.0

STEAK, PEPPERCORN SAUCE, MOZZARELLA [GF] 14.5

ADD BUTTERMILK FRIED CHICKEN + 3.75

BIGS

CHICKEN SCHNITZEL [GF] 16.0
Crushed Potatoes, Tenderstem Broccoli, Garlic & Herb Butter
Add Fried Egg + 2.25

BUTTERMILK FRIED CHICKEN BELGIAN WAFFLE 13.5
Bacon, Poacher, Cajun Hollandaise

STICKY HOT HONEY RIBS [GF] 24.0
Pork Ribs, Frites, Red Slaw

TARTIFLETTE [GFA] 19.0
Reblechon, Potatoes, Bacon, Comté Crumb, Soda Bread

VENISON RAGU 19.0
Burrata, Spaghetti

PESTO WHOLE SEA BREAM [GF] 25.0
Side Salad, Pickles

8oz FILLET STEAK [GF] 29.0
Tenderstem Broccoli, Crispy Potato Terrine, Peppercorn Sauce

BREL MACARONI [V] 13.5
Comté Crumb, Garlic Ciabatta
Add Parmesan, Truffle Oil & Black Pepper + 2 / Bacon & Raclette + 3 / Jalapeño & Parmesan + 2

ASPARAGUS & PEA RISOTTO [GF/VGA] 14.0
Poacher, Parmesan

MOVING MOUNTAINS SAUSAGES [VG/GF] 14.0
Stoemp Mash, Onion Gravy

CAESAR SALAD [GFA] 13.5
Lettuce, Caeser Dressing, Garlic Croutons, Parmesan, Anchovies
Add Buttermilk Fried Chicken + 4 / Halloumi + 5

SHARING

CHATEAUBRIAND [GF] 52.0
Beef Fillet, Frites, Tenderstem Broccoli, Truffle Aioli, Peppercorn Sauce

HOT HONEY FROMAGE FRITES [V/GFA] 26.0
Baked Camembert, Hot Honey, Crudités, Grapes, Soda Bread, Cornichons, Frites, Aioli

BREL'S SHARING BOARD 29.0
Coconut & Garlic Chicken Skewers, Mini Macaroni, Onion Rings, Hot Honey Ribs, Soda Bread, Poutine of your Choice

BREL CHEESY MELTING POT 32.0
Tear & Share Sourdough, Melting Époisses, Crispy Bacon, Red Onion Jam

FONDUE

CHEESE FONDUE [GFA] 27.0
New Potatoes, Cornichons, Soda Bread
Add Chorizo + 2.25

VEGAN FONDUE [VG] 31.0
Vegan Cheddar, New Potatoes, Sourdough, Cornichons

RACLETTE [GFA] 27.0
14 month aged French Raclette melted at your table, Crispy Potatoes, Soda Bread, Cornichons

ADD ON YOUR CHOICE OF BOARD:

VEG BOARD [VG/GFA] 12.5
Crudités, Portobello Mushrooms, Tenderstem Broccoli, Olives, Grapes, Apple, Soda Bread & Cornichons

MEAT BOARD [GFA] 18.0
Venison Salami, Coppa, Salami, Prosciutto, Chorizo, Soda Bread, Cornichons

BUNS

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

BREL HUIS BURGER [GFA] 16.0
Smashed Beef Burger Patty, Cheese, Smoked Bacon, Truffle Aioli

BUTTERMILK FRIED CHICKEN 16.0
Red Slaw, Gotcha Ketchup

MOVING MOUNTAINS BEEF BURGER [VG] 16.0
Red Slaw, Vegan Aioli

CLUCK FREE CHICKEN BURGER [VG] 16.0
Red Slaw, Gotcha Ketchup



ADD YOUR TOPPINGS + 1.75
Smoked Bacon / Jalapeños / Macaroni
Red Slaw / Cheese / Vegan Cheese

SIDES

BELGIAN BEER BATTERED ONION RINGS [V] 4.50
Aioli

FRITES [VGA/GF] 5.50
Aioli

MINI MACARONI [V] 5.00

GARDEN SALAD [VG/GF] 4.50

RED SLAW [VG/GF] 4.50

GARLIC BREAD [V/GFA] 4.50
Add Cheese + 1

SODA BREAD & BUTTER [V] 4.50



DESSERTS

WAFFLE FINGERS [V] 8.50
Cinnamon Sugar, Melted Chocolate

BISCOFFY TOFFEE PUDDING [VGA] 9.00
Toffee Sauce, Vanilla Ice Cream

SORBET [VG/GF] 6.50
Berry Compote

SHARERS

CHOCOLATE FONDUE [V/GFA] 18.5
Waffle Fingers, Fresh Fruit, Marshmallows, Meringue

S'MORES [VGA/GFA] 9.50
Crackers, Chocolate, Marshmallows
Add Rolos + 2

S'MORES SKILLET [VGA/GFA] 9.00 / 17.0
Toasted Marshmallows, Melted Chocolate, Crackers

DIETARY

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

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

1224

brel

FONDUE & RACLETTE Tuesdays

EVERY TUESDAY FROM 5PM

£28 FOR FONDUE FOR 2

WITH A BOTTLE OF HOUSE WINE OR SHARING BEER

£16 FOR FONDUE FOR 2

MOULES MONDAYS

SERVED ALL DAY ON MONDAY

MOULES + FRITES FOR £12

2 X MOULES + 2 X FRITES FOR £35

[+ BOTTLE OF HOUSE WINE OR SHARING BEER]