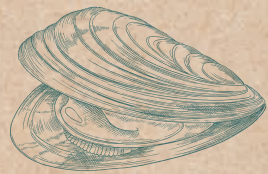


SMALL / SHARING

HALF POT MOULES [GFA] Soda Bread	11.0
<ul style="list-style-type: none"> - Marinière With (Or Without) Cream - Tomato, Chilli, Olive & Caper - Belgian Beer & Bacon - Portuguese sauce [GFA] - Thai, Lemongrass, Coriander - Flavour of the Week 	
STICKY HOT HONEY RIBS [GF] Pork Ribs, Red Slaw	12.75
FRENCH ONION SOUP [GFA] Comté Crouton, Soda Bread	8.50
CHILLI, GARLIC & LIME PRAWNS [GFA] Mango Salsa	13.25
MANCHEGO CHEESE FRITTERS [V] Onion Jam	8.00
CHICKEN SKEWERS [GF] Harissa Chicken, Tomato, Pickled Onions, Aioli	9.00
HARISSA SPICED ROAST CARROTS [GF/VG] Garlic Butter Bean Mash, Toasted Almonds	9.00
FRIED SQUID Jalapeño & Herb Dip	11.0
SOURDOUGH & OLIVES [VG/GFA] Pitted Gordal Olives, Rapeseed Oil, Aged Balsamic	9.50
SOUP OF THE DAY [VG/GFA] Soda Bread	6.50



MOULES FRITES

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



POUTINES

CHEESE & BEEF GRAVY [GF]	9.50
TRUFFLE AIOLI, BLACK PEPPER, PARMESAN [V/GF]	9.00
CAJUN, MANCHEGO, GOTCHA KETCHUP, CRISPY ONIONS [V]	10.0
CHEESE, BACON, RANCH [GF]	10.0
STEAK, PEPPERCORN SAUCE, MOZZARELLA [GF]	14.5

ADD BUTTERMILK FRIED CHICKEN + 3.75

brel

BIGS

CHICKEN SCHNITZEL Crushed Potatoes, Lemon Tenderstem Broccoli, Garlic & Herb Butter Add Fried Egg + 2.25	15.75
BUTTERMILK FRIED CHICKEN BELGIAN WAFFLE Bacon, Poacher, Cajun Hollandaise	13.0
STICKY HOT HONEY RIBS [GFA] Pork Ribs, Frites, Red Slaw	24.0
PESTO WHOLE SEA BREAM [GF] Rocket, Fennel & Pomegranate Salad, Lemon dressing	18.0
GARLIC & LEMON CHICKEN [GF] Pan Fried Chicken, Crispy Potato Terrine, Broccoli, Carrot Purée, Jus	18.0
ASPARAGUS & PEA RISOTTO [GF/VGA] Poacher, Parmesan	14.0
8oz FILLET STEAK [GF] Asparagus, Crispy Potato Terrine, Peppercorn Sauce	28.0
CAESAR SALAD [GFA] Lettuce, Caesar Dressing, Garlic Croutons, Parmesan, Anchovies Add Buttermilk Fried Chicken + 3.75 / Garlic & Lemon Chicken + 9 / Halloumi + 7	13.0
CUCUMBER CRUNCH [GF/VG] Cucumber, Cherry Tomatoes, Carrots, Chili, Pickled Shallots, Curried Cashews, Mint Dressing Add Buttermilk Fried Chicken + 3.75 / Garlic & Lemon Chicken + 9 / Halloumi + 7	14.0
BREL RACLETTE & PARMESAN MACARONI [V] Garlic Ciabatta Add Chorizo + 2.25	15.0
BREL WILD MUSHROOM TRUFFLE MACARONI [V] Comté Crumb, Garlic Ciabatta Add Chorizo + 2.25	15.25
TACOS	
CORIANDER HADDOCK GOUJONS Lemon Aioli, Pickled Onion, Jalapeño & Herb Dressing	11.0
BBQ PULLED PORK Mango Salsa, Chipotle Aioli	11.0
HALLOUMI [V] Pomegranate, Sweet Chili Sauce	12.0

SHARING

CHATEAUBRIAND 50.0 Beef Tenderloin, Tenderstem Broccoli, Frites, Truffle Aioli, Peppercorn Sauce	HOT HONEY FROMAGE 25.5 Frites [V/GFA] Baked Camembert, Hot Honey, Soda Bread, Crudités, Cornichons, Grapes, Frites Add Chorizo + 2.25
RACLETTE [GFA] 38.0 14 month aged French Raclette melted at your table served with: Crispy Potatoes, Cornichons, Tenderstem Broccoli, Chorizo, Cherry Tomatoes, Soda Bread	BREL'S SHARING BOARD 29.0 Harissa Chicken Skewers, Mini Macaroni, Onion Rings, BBQ Ribs, Soda Bread, Poutine of your Choice

BUNS

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

BREL HUIS BURGER [GFA] Smashed Beef Burger Patty, Cheese, Smoked Bacon, Truffle Aioli	16.0
BUTTERMILK FRIED CHICKEN Red Slaw, Gotcha Ketchup	15.75
MOVING MOUNTAINS BEEF BURGER [VG] Red Slaw, Vegan Aioli	15.0
CLUCK FREE CHICKEN BURGER [VG] Red Slaw, Gotcha Ketchup	15.0



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

SIDES

FRITES, AIOLI [V/GF] 5.25	GARDEN SALAD 4.25 [VG/GF]
PARMESAN & GARLIC ASPARAGUS [V/GF] 7.00	RED SLAW [VG/GF] 4.25
BELGIAN BEER BATTERED ONION RINGS, AIOLI [V] 4.25	GARLIC BREAD 4.25 [V/GFA] Add Cheese + 1.00
MINI MACARONI [V] 5.00	SODA BREAD & BUTTER [V] 4.25



DESSERTS

FRIED WAFFLE FINGERS [V] Cinnamon Sugar, Melted Chocolate	8.00
JÄGERMEISTER SUNDAE Jäger Cake, Vanilla Ice-Cream, Whipped Cream, Cherries, Chocolate Sauce, Flake	9.00
BISCOFF CHEESECAKE Raspberry Coulis	8.00
STRAWBERRIES & MALLOWS [GF] Melted Chocolate	8.00
SORBET [VG] Berry Compote	7.50
SHARERS	
CHOCOLATE FONDUE [V] Waffle Fingers, Fresh Fruit, Marshmallows, Meringue	18.0
S'MORES [VGA] Crackers, Chocolate, Marshmallows Add Rolos + 2.00	9.50
S'MORES SKILLET [VGA] Toasted Marshmallows, Melted Chocolate, Crackers	9.00 / 17.0

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