Aperitifs

Goose Fat Old Fashioned - £14 | Coconut Margarita - £14

Lunch Special - £13.95

(Served Mon-Fri 12-3pm)
Croque Monsieur or Croque Madam & Fries
Served with a Garden Spritz

Snacks

Mixed Olives - £5 | Bread Board - £5 Breadsticks with Harissa Hummus & Tzatziki - £6.5 Poppy Seed Bloomer, Baked Camembert Cheese - £14

Sharing Board

Truffled Parma Ham, Smoked Salmon, Chicken Liver Parfait, Seasonal Chutney, Toasted Bloomer, Scotch Egg, Baked Camembert - £ 36

Starters

Soup of the day - ask the staff for today's freshly made soup (ve)

Beetroot Cured Chalk Stream Trout, Cucumber Salsa, Horseradish Emulsion, Pickled Grapes - £12
Chicken Liver Parfait, Seasonal Chutney, Toasted Bloomer - £12
Stokes Farm Scotch Egg, Onion Ketchup, Pickled Shallots - £10
Wookey Hole Cheddar Soufflé, Candied Walnuts, Pickled Grapes (v) - £14
Fried Enoki Mushroom, Asian Slaw, Chilli Mayo (ve) - £10

Mains

10oz Sirloin Steak, Roasted Bone Marrow, Beer Braised Onions, Roasted Tomatoes, Chunky Chips - £41 Chicken Breast, Potato Gratin, Pickled Mushrooms, Guanciale, Crispy Onion Pastry, Jus - £28

Day Boat Fish of The Day – Market Price

Pie of the day, Hispi Cabbage, Carrots, & Gravy - £24

Vegetarian Pie of the day, Hispi Cabbage, Carrots & Gravy (v)(ve) - £22

Our Classics

The Belgian Arms Hamburger, Lettuce, Tomato, Gherkins, Relish, Monterey Jack Cheese, Fries - £20.5
King Oyster Mushroom & Beetroot Burger, Lettuce, Tomato, Gherkins, Relish,
Monterey Jack Cheese, Fries (ve) - £20
Beer Battered Fish & Chips, Crushed Peas - £19.5
Hanger Steak, Served with Fries - £26

Sauces & Butters:

Garlic Butter - £1.5 | Bearnaise Sauce - £3.5 | Peppercorn Sauce - £3.5 | Red Wine Jus - £4

Sides

Buttered Spring Greens - £4.5 || Potato Gratin - £6 || Harissa Tenderstem Broccoli - £6 || House Salad - £4 || Chunky Chips- £4.5 || Fries - £3.5 || Truffle & Parmesan Fries - £7

We add a discretionary 12.5% service charge to your table

Kitchen Opening Times: Monday to Saturday 12pm to 9pm | Sunday 12pm to 5pm

Reservations: 01628 634468 or email: reservations@thebelgianarms.com

Facebook: @thebelgianarms Instagram: @thebelgianarms

Please let us know if you have any dietary requirements or allergies, or if you require information on any ingredients used in our dishes.

Please note some of our dishes contain pork.

Autumn 2025