



BØCK

BIÈRE CAFÉ

BØCK'S £7

ALL-DAY DEJEUNER

£7 - served all-day. Served express (20 min) between 12pm-2pm

LES GAUFRES - Savoury Waffles (V)

-
Light & fluffy waffle based on 'Socca' which originates from old Nice on the French Riviera. Made from chick pea, olive oil, rosemary & sea salt making them both vegetarian and vegan friendly

Espagnol

-
Chistorra, patatas bravas & fried egg

Royale

-
Smoked salmon, crème fraiche, salsa verde, sun blushed tomatoes

Bleu et Vert

-
Avocado, roquefort, spiced pear chutney

Ragout

-
Provencal vegetables in a biere, tomato & herb liquor

SALADS

Goats Cheese Salad

-
Traditional Goats cheese salad with all the trimmings

Salade Forestiere

-
Pancetta, emmental, sliced mushrooms, cherry tomatoes

Salade de Crevettes

-
Served cocktail style in a glass, layers of fresh fruit and prawn in our own Marie-Rose sauce

CROQUES

Top any with a fried egg to make Madame - £1

Monsieur

- Cheese & ham focaccia topped with a biere béchamel sauce

Bock

- Avocado & sunblushed tomato focaccia in biere béchamel sauce

Italiano

- Focaccia, milano, prosciutto, rocket, remoulade, tomatoes, bocconcini mozzarella, pesto & balsamic glaze

Bistecca (E2 supplement)

- Classic bavette steak sandwich with crispy shallots, melted emmental, remoulade and a pot of dipping gravy

SOUP

French Onion Soup (V)

Lowlands Tomato & Red Pepper Soup (V)

- Both served with a 'grande' toasted cheese crouton

EXTRA'S

Bread & Oils - £3.50

Calamari & Aioli - £5

Bitterballen & Bock Sauce - £5

POMME FRITES - £3

Load your frites - £1.50

- Garlic & parmesan

Marinara & bocconcini mozzarella

Crumbled Lancashire cheese & biere gravy

SHARING BØARDS

£20 - Ideal for 2 to 4 people. Served from 4pm

Traditional Carne (£2 Supplement)

-
Steak strips, pork scallops, pancetta lardons, Roquefort sauce and chips

Rancheros

-
Pomme frites, chistorra and chorizo smothered in a classic Spanish spicy tomato sauce topped with fried eggs and sliced creamy brie

La Vie En Poisson

-
Smoked salmon, calamari, prawn Marie Bock filled avocado, baby rosti & focaccia bites

Carbonade Flamande

-
Signature Belgian dish. Eight hour cooked decadence of beef in a biere bourguignon sauce. Served with rosti and a bread basket

Ratatouille Provençal

-
Traditional dish of Mediterranean vegetables slow cooked in a rich tomato and herb melange. Served with rosti and a bread basket

La Vegetarienne

-
Garlic & paprika veggie sausage, goats cheese & caramelised onion bruschetta, sesame Seeded Halloumi, biere battered pickles & pomme frites

PLATS DU JØUR (Daily Specials)

Please refer to our board -
or ask a member of staff for details on today's specials

BUILD YOUR OWN BOARD

£4 Each - 3 or more £3.50 - 6 or more £3 Each - Available at all times

Charcuterie

-

Prosciutto ham

Milano salami

Chorizo in red wine and balsamic

House pate

Chistorra sausage

Smoked salmon

Deli

-

Piquillo peppers

Sunblushed tomatoes

Boscaiola olives

Remoulade

Artichoke hearts

Garlic & paprika veggie sausage

Cheese

-

Brie

Roquefort

Marinated feta

Bocconcini (mozzarella balls)

Goats cheese

Lancashire



FONDUES

Ideal for 2 to 4 people. Served from 4pm

Cheese Fondue - £20

-
A melange of four cheeses, Belgian biere & crème fraiche with crunchy vegetables, focaccia bread bites & baby potato rosti. Served with your choice of:

- Steak & Cured Sausage
- Vegetarian Sausage & Halloumi (V)

Chocolate Fondue - £20

-
Immerse your indulgence in our Belgian chocolate lava served with sweet waffles, marshmallows & fresh fruit

Sunday Roast Fondue - £25 for two people

-
Every Sunday we offer a delicious twist on a classic roast with 8 hour cooked beef brisket, Yorkshire pudding waffles, classic roast vegetables served with a pot of the finest biere bourguignon lava gravy

- Vegetarian option available (V)

CHRISTMAS DINNER FONDUE

Menu for advance group bookings only

£27 per person - 3 courses + glass of fizz

Sausage & cranberry stuffed turkey breast, pigs in blankets, rosemary roast potatoes, glazed veg, apple & hazelnut stuffing balls, yorkshire pudding waffles. Bière bourginon lava gravy for dunking

-
Christmas Pudding Fondue

Mini Christmas puddings, mince pies, date & coconut snowballs.
Pot of hot cognac & cinnamon custard lava for dunking (V)

*vegetarian / vegan / GF options also available.

DESSERTS

Available at all times

Waffle Stack £8

-

Three sweet waffles towered with fresh fruit, ice cream and Belgian chocolate sauce, perfect to share

Churros £8

-

Spanish, deep fried choux pastry dusted with sugar and served with dipping pots of Belgian chocolate and sweet crème fraîche

Crème Brulee £5

-

Ask for details about this week's flavour of the all-time favourite French dessert

Plateau de Fromages £10

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Choose any three from our cheese board served with chutney and rustic bread

Café Liegeois £5

-

Salted caramel liquor, Belgian chocolate sauce & Chantilly cream tops a delicious mix of mocha cafe and vanilla pod ice cream

