



**BØCK**

BIÈRE CAFÉ

# BØCK'S £7 ALL-DAY DEJEUNER

£7 - served midday until 5pm

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## LES GAUFRES

Savoury Waffles

### Espagnol

Chistorra, patatas bravas & fried egg

### Italian Sub

Homemade meatballs, marinara, mozzarella balls & mixed herbs. (Veggie option available)

### Bleu et Vert (V)

Avocado, roquefort, spiced pear chutney

### Ragout (VE)

Provençal vegetables in a biere, tomato & herb liquor

## CRØQUES

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 (£2 supplement)

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

## PØMME FRITES - £3

Load your frites - £1.50

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Garlic & parmesan  
Marinara & bocconcini mozzarella  
Crumbled Lancashire cheese & biere gravy

## SØUP- £5

French Onion Soup (V)

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Lowlands Tomato & Red Pepper Soup (V)

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Both served with a 'grande' toasted cheese crouton

## SØMETHING EXTRA?

Bread & Oils - £3.50

Veggie Balls - £4 (V)

Bitterballen & Bøck Sauce - £6

## BØCK'S RENØWNED MØULES FRITES

£10/£16

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The Belgian classic of the classics.  
Mussels with pomme frites, aioli & bread basket.

Available just for you or to share.

- Marinara (Tomato & herbs with hint of HARRISA)



# SHARING BØARDS

£20 - Ideal for 2 to 4 people.

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## Traditional Carne (E2 Supplement) (GF)

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

## Rancheros

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

## Carbonade Flamande

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

## Ratatouille Provençal (VE)(GF)

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

## La Vegetarienne (V)

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Garlic & paprika veggie sausage, goats cheese & caramelised onion bruschetta, halloumi fries, spicy cucumber salad and rosti's

## MØULES & CØCKTAILS

Available 5-9pm every Thursday

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Moules Frites to share  
& a cocktail each £20



# BUILD YOUR OWN BOARD

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

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## Charcuterie

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Prosciutto ham

Milano salami

Chorizo in red wine and balsamic

Chistorra sausage

Gammon ham

## Deli

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Piquillo peppers

Sunblushed tomatoes

Boscaiola olives

Remoulade

Spicy cucumber salad

Jalapeños

Garlic & paprika veggie sausage

## Cheese

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Brie

Roquefort

Cumin Gouda

Bocconcini (mozzarella balls)

Goats cheese

Lancashire Cheddar



# FONDUES

Ideal for 2 to 4 people.

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## Cheese Fondue - £20

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

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

## Bøck's Pizza Fondue - £30

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Cheesy Marinara lava.

Served with all your favourite pizza toppings including; pepperoni, steak, jalepeno, olives, christorra, mushrooms, pinapple ... and best of all pizza dough waffles!

- Vegetarian / GF options available

## Sunday Roast Fondue - £25 for two people

Available Sundays & Mondays 12-9pm

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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 bierre bourguignon lava gravy

- Vegetarian option available (V)

## Chocolate Fondue - £20

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

## PLATS DU JOUR (Daily Special)

- Ask a member of staff for details of our daily specials

# DESSERTS

Available at all times

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## Homemade Belgian Waffles - £8 to share

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Sweet waffles using a secret Belgian recipe, served with seasonal fruits, ice cream and Belgian chocolate sauce.

## Salted Caramel Crème Brulee - £5

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All-time favourite French dessert, infused with salted caramel.

## Plateau de Fromages - £10

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

## Café Liegeois - £5

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

