

HOUMOUS & FLATBREAD 7.95 VE

Toasted pumpkin seeds, pomegranate & coriander (745kcal)

PAN FRIED CHORIZO 9.95

In a red wine & balsamic glaze (801kcal)

PADRON PEPPERS 7.95 VE

With sea salt (125kcal)

STARTERS & SMALL PLATES

HOMEMADE CHEESE CROQUETTES V 3 for 8.50 (722kcal) or 6 for 15.00 (1,270kcal)

CHICKEN WINGS 8.95

Choose from Hickory BBQ (629cal) or Piri Piri (544kcal)

HOMEMADE BITTERBALLEN 8.95

Five classic beef bar snacks (352kcal)

TEMPURA KING PRAWNS

5 for 8.95 (625kcal) **10 FOR 15.95** (937kcal) With sweet chilli and wasabi mayo dips

BUFFALO CAULIFLOWER 7.95 VE

Battered cauliflower with vegan garlic mayo, Chipotle mayo, spring onion and coriander (971kcal)

SALTED PRETZELS 7.95 (V)

With beer cheese and honey & mustard dips (733kcal)

BURGERS AND HOT DOGS

All our beefburgers are homemade and served on a glazed bun with gem lettuce and red onion, served with skinny fries All burgers can be served without the bun

HOMEMADE CHEESEBURGER 15.95

Our beefburger patty with Oakwood Smoked Cheddar and special burger sauce (1,195kcal)

Add a patty 5.95 (427kcal) Add bacon 1.95 (107kcal)

HOMEMADE BELGIAN **BLACK & BLUE 16.95**

Seasoned with a spice rub, topped with smoked bacon and blue cheese, with a Belgian blue cheese sauce (1,406kcal)

GRILLED CHICKEN **BREAST BURGER 14.95**

With Cajun mayo (1,025kcal)

VEGAN QUARTER POUNDER BURGER 14.95 VE

With Vegan Cheese in a Vegan Bun (1050kcal)

BRATWURST HOT DOG 14.95

With our special homemade relish and crispy or caramelised onions (1,284kcal)

Add Oakwood Smoked Cheddar 1.50 (122kcal)

MOULES

ALL MOULES 18.45

Lowlander is famous for mussels, which are served with skinny fries and toasted ciabatta

Why not upgrade your skinny fries to chunky chips (260kcal) or sweet potato fries (287kcal) for 1.50

MOULES MARINIÈRES

White wine, shallots, garlic and parsley, finished with a tap of cream (main 1,751kcal, starter 923kcal)

MOULES ARTICHOKE, TOMATO AND PESTO

Artichoke hearts and basil pesto with white wine and tomato (main 1.384kcal, starter 653 kcal)

MOULES NDUJA AND FENNEL

White wine and Nduja sausage with shaved fennel and fresh oregano (main 1.408kcal, starter 697kcal)

MOULES A LA BIÈRE

Served with La Westmalle Dubbel, bacon and fresh thyme (main 1.385kcal, starter 654kcal)

All of our moules dishes can be served as a starter portion, with toasted ciabatta for 10.45

SANDWICHES

TRADITIONAL **CROQUE MONSIEUR 12.95**

With béchamel, Dijon mustard, mild cheddar, mozzarella ana sliced ham on toasted white farmhouse bread (1,064 kcal) Add an egg (159kcal) and turn into a

Croque Madame for 1.50

FISH FINGER SANDWICH 12.95

With homemade tartare sauce on toasted white farmhouse bread (984kcal)

VEGETARIAN CROQUE 12.95 (V)

With béchamel, Dijon mustard, mild cheddar, mozzarella, spinach and beef tomato on toasted white farmhouse bread (997kca

FALAFEL FLAT BREAD 10.95



Toasted flatbread with rocket, buckwheat, broccoli rice, broad beans and peas in a sweet mustard sauce. Topped with falafel, Chipotle mayo and pomegranate seeds (768kcal)

STEAK SANDWICH 13.95

Fillet tail strips with caramelised onion, Dijonnaise and rocket on ciabatta (1,036kcal)

CHICKEN SCHNITZEL SANDWICH 12.95

With smoked bacon, gem lettuce, beef tomato and mayo in ciabatta (1,030kcal)

Why not add skinny fries (311kcal) chunky chips (260kcal) or sweet potato fries (310kcal)

MAINS

CHICKEN SCHNITZEL 17.95

With skinny fries and mayo (946kcal)

CAESAR SALAD 14.95 Cos lettuce, croutons, parmesan and anchovies with

a classic Caesar dressing (909kcal) Add chicken (185kcal) 3.95 Add bacon (107kcal) 1.95

STOVFLEES 17.95

Served with skinny fries or ciabatta (930kcal)

BEER-BATTERED COD 17.95

With mushy peas, homemade tartare sauce, with chunky chips and lemon (988 kcal)

KERALAN CAULIFLOWER AND RED PEPPER CURRY 12.95

Spiced curry with cauliflower and red pepper in a Keralan-style coconut curry sauce. Served with rice and Naan bread (1,040kcal)

GREEK FALAFEL SALAD 12.95 V

Cherry tomato, cucumber, orzo, black rice and Feta (624kcal)

Please note our moules are subject to availability. Please note we will add a Please note our moules are subject to availability. Please note we will add a discretionary 12.5% service charge. Allergen Information. Our easy-to-use allergen guide is available for you to use via a QR code. If you can't access the internet; we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering = made with vegetarian ingredients, = made with vegan ingredients, = made with yellow the properties of the prope ask your server. Fish dishes may contain small bones. All prices include VAT at the current rate. All major credit cards are accepted. Adults need around 2000 kcal a day.

Please see our specials board for our Moules of the Day

SHARERS

LOWLANDER PLATTER 29.95

Houmous & flatbread, chicken wings, padron peppers, red wine & balsamic glazed chorizo & cheese croquettes (2,296kcal)

SAUSAGE PLATTER 29.95

Jumbo frankfurter, pork bratwurst, Vienna smoked beef sausage, paprika sausage, all served with skinny fries, sauerkraut, toasted ciabatta, gherkin and Dijon mustard (1,901kcal)

MEZZE 22.95 VE

Houmous topped with coriander, pumpkin seeds and pomegranate seeds, olives, falafel, sundried tomatoes, gherkins, toasted flatbread and ciabatta (1,084kcal)

For calorie and allergen info, please scan the QR code.



SIDES

TENDERSTEM BROCCOLI 4.95 VE (129kcal)

CREAMED SPINACH 4.95 (76kcal)

HOUSE SIDE SALAD 4.95 (100kcal)

CHUNKY CHIPS 4.95 (260kcal)

SWEET POTATO FRIES 4.95 (310kcal)

SKINNY FRIES 4.95 (311kcal)

HOMEMADE COLESLAW 4.95 VE (50kcal)

DESSERTS

ALL DESSERTS 7.95

CHOCOLATE ORANGE CHEESECAKE VE

Served with raspberry coulis (670kcal)

BANOFFEE ROULADE V GF

With Chantilly cream (590kcal)

WAFFLES V

Choose from:

Belgian (680kcal), Chocoholic (796kcal) or Apple and winter berry crumble (590kcal)

Our permanent list of draught beers with an array of styles including Pilsner, Wheat, Amber, Dark, IPA and fruit. With six other guest taps available it's definitely worth asking the team what's new, but more importantly what their favourite is.

LOWLANDER PILS 4%

We've done it... our very own pilsner. Light and easy drinking, give this baby a whirl!

LOWLANDER WIT 5%

Made just for Lowlander by the genius minds at Huyghe this is a traditional wit made with orange peel and coriander by the legends behind Delirium Tremens

LOWLANDER BLONDE 6%

Made just for Lowlander by the genius minds at Huyghe this is a delicious banana-bread -like Abbey-style blond from the brewers of Delirium Tremens

BRUGSE ZOT BLOND 6%

Golden with orange and spice from Bruges itself - "it's like a fairytale"

DELIRIUM TREMENS 7.4%

he unique taste of 'Delirium Tremens' results from the use of three different kinds of yeast

DELIRIUM RED 7.4%

Soft fruity aroma, with hints of almond and mildly sour cherries

LINDEMANS KRIEK 3.5%

Fruity and fresh with loads of cherry flavour

JACK'S PRECIOUS IPA 6%

A citrusy IPA with lots of American hop character from one of Belgium's most forward-thinking craft brewers, and the minds behind Magma

DE LA SENNE TARAS BOULBA 4.5%

A world-class hoppy pale ale from one of Belgium's best craft breweries. Fruity and endlessly sippable

TROUBADOUR MAGMA 9%

Amber-coloured beer with the bitterness of an American IPA

WESTMALLE DUBBEL 7%

A reddish-brown Trappist ale, malty and fruity with slight bitterness and a long, dry finish

KWAK 8.4%

World famous for its historic glass this beer has a rich banana bread and caramel flavour. Kwak is one of Belgium's best beers

HOT BEVERAGES

CAPPUCCINO 4.00 (Okcal)

FLAT WHITE 4.00 (Okcal)

LATTE 4.00 (Okcal)

AMERICANO 4.00 (Okcal)

ESPRESSO 3.25 (Okcal)

DOUBLE ESPRESSO 4.00 (Okcal)

HOT CHOCOLATE 4.00 (101kcal)

ENGLISH TEA 3.50 (Okcal)

SPECIALITY TEA 4.00

Choose from: Peppermint (4kcal), Green (6kcal), Chamomile (0kcal), Earl Grey (Okcal)

Please add your choice of milk, based on 25ml serve Whole Milk (16kcal), Oat (11kcal), Soya (11kcal)

SEASONAL BEERS

	ABV	ML	£
PAULANER HEFE WEISSBIER	5.5%	500	9.95
Wheat beer with hints of banana and honey, with a mildly spicy nutmeg note			
ORVAL	6.2%	330	9.45
Stunning, bitter amber ale - a favourite of beer drinkers worldwide			
BRUGSE ZOT DUBBEL Rich and complex, mostly dark fruits and light spices	7.5%	330	9.95
FLORIS PASSION FRUIT A fruity passion fruit flavoured wheat beer	3.6%	330	7.95
LERVIG NO WORRIES PALE ALE Low-alcohol, easy drinking pale ale with light citrus notes and hoppy aroma	0.5%	330	6.45

WINE LIST

WHITE	175ml	250ml	Bottle
CA DEL LAGO INZOLIA TERRE	7.50	9.50	28.00
SICILIANE, Italy			

Our Ca Del Lago Inzolia IGT Terre Siciliane is moderately aromatic, with citrusy characteristics. Crisp and dry with a beautiful golden/green colour. Flavours of pineapple, nectarine and white peaches

CA DEL LAGO PINOT GRIGIO, Italy 8.00 10.00 30.00

Ca Del Lago Pinot Grigio DOC Delle Venezie brings together the soft alluring flavours of Veneto with the structure and breed of all the Veneto regions, resulting in a lush and rich wine with fresh, juicy flavours and aromas of ripe apples and pears

NEIL JOUBERT CHENIN BLANC, 9.00 11.00 35.00 South Africa

Very attractive nose with lots of tropical fruits such as pineapple, guava and citrus fruit, carrying on to the crisp, refreshing palate

MOUNT RILEY ORGANIC SB, 9.95 12.50 40.00 New Zealand

Light straw in colour with lifted and pure aromas of fresh passionfruit, citrus and lime. This wine is vibrant with layers of passionfruit, tropical fruit and zesty citrus. Juicy fruit flavours and crisp acidity combine to deliver a mouth-watering finish

ROSÉ 175ml 250ml Bottle PROSPETTI PINOT GRIGIO BLUSH, Italy 7.50 9.50 28.00

Prospetti Pinot Grigio Rosé DOC Delle Venezie is a fresh, well balanced and fruity wine, with elegant, floral notes, that highlights the natural pink hue of the grape. Refreshing with a pleasingly smooth finish

RESERVE ST JACQUES GRENACHE 8.00 10.00 30.00 ROSÉ, France

Clean and pure with white cherry and juicy stone fruits. Inner floral notes defined the dry finish with a hint of cherry

BERNE ESPIRIT MEDITERRANNE ROSÉ, 9.00 11.00 35.00 France

Berne 'Esprit Méditerranée' Provence Rosé is a dazzling pink rosé wine that is deliciously fresh with generous aromas of crunchy fruit. Notes of fresh summer fruits such as peach as well as red fruit notes. Ideal for lovers of fruity and gourmet wines

MIRABEAU CLASSIC ROSÉ, France 9.95 12.95 40.00

On the nose, ripe wild strawberries and raspberry compote, with a gentle spice note. Summer berry flavours persist long into the finish

RED	175ml	250ml	Bottle
LUIGI LEONARDO SANGIOVESE, Italy Ruby red in colour with pleasing aromas of ripe red fruits and floral notes followed by a dry, warm and tannic palate	7.50	9.50	28.00
CORTE VIGNA MONTEPULCIANO D'ABBRUZZO, Italy Deep ruby red, . It's structured with easy tannins and a soft finish. It presents earthy flavours balanced by hints of ripe red fruits	9.00	10.00	30.00
BELLINO ORGANIC MERLOT, Italy A full bodied dry red wine with flavours of mature red fruits, dried prunes and earthy herbs. The tannins are soft and smooth giving this wine a velvety mouthfeel	9.00	11.00	35.00
SEPTIMA MALBEC, Argentina Fresh cherries, toasted oak and vanilla notes on the nose. The acidity and alcohol content are perfectly balanced with soft and delicate tannins	9.95	12.95	40.00
SPARKLING AND CHAMPAGNE		125ml	Bottle
PROSECCO EXTRA DRY, NV		9.00	35.00
PROSECCO ROSÉ BRUT, NV			35.00
MOËT & CHANDON BRUT IMPERIAL			90.00
MOËT & CHANDON ROSÉ			100.00
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