

BEER



CUISINE

STARTERS

HOME MADE SOUP V

Granary bread, butter. See specials board

£4.95

B Brugse Zot *W* Grant Burge Chardonnay

LOWLANDER FISH CAKES

Lime crème fraîche, dressed leaves

£5.50

B Steenbrugge Wit *W* Caliterra Sauvignon Blanc

HOME MADE HAM HOCK PATÉ

Red onion marmalade, granary toast

£5.95

B Kwak *W* Grant Burge Rosé

CAMEMBERT MELT TO SHARE V

Oven-melted full round of Camembert cheese, Kriek cherry beer compote, bread.

£9.95

B Delirium *W* Grant Burge Chardonnay

MOULES

Mussels, marinières or à la biere

£6.50

B Christoffel Blonde *W* M & S Leredde Sancerre

CAMEMBERT CHEESE PARCELS V

Deep fried in breadcrumbs, red onion marmalade

£5.50

B Chimay Blonde *W* Grant Burge Chardonnay

MUSHROOMS ON GRANARY TOAST V

Melted cheese, onion, balsamic reduction

£6.50

B Palm Export *W* Caliterra Merlot

SHARERS & PLATTERS

CAMEMBERT MELT PLATTER V

Oven-melted full round of Camembert cheese, Kriek cherry beer compote, bread

£9.95

FLAME GRILLED PLATTER

BBQ beer-glazed pork ribs, chicken skewers, beef koftas, sweet chilli jam, lime crème fraîche

£13.95

GRAND CAFE PLATTER

Chicken skewers, BBQ ribs, beef koftas, deep-fried calamari, fish cakes, humous, selection of dips

£25.00

CHARCUTERIE BOARD

Ciabatta, caper berries, gherkins, chutney

£6.95

B Saison Dupont *W* Tobia Rioja Rosado

ATLANTIS PLATTER

Beer battered fish goujons, calamari, mini fishcakes, moules à la biere, tartare sauce, sweet chilli jam

£13.95

MEZZE PLATTER V

Greek flat bread, sun-dried tomato humous, tzatziki, sweet tomato salsa, lime crème fraîche

£8.95

£12.95 with Chicken & Chorizo Skewers

DUTCH & BELGIAN CHEESE BOARD V

Water biscuits, ciabatta, celery, apple, Dijon mustard, sweet chilli jam

£6.95

B Orval *W* Marechaudes Macon-Villages

CHEESE & CHARCUTERIE BOARD

£6.95

MAINS

STEAKS & BURGERS

RUMP STEAK FRITES

Char-grilled 8oz rump steak, vine tomatoes, balsamic dressed leaves, fries

£13.95

£14.95 with Sauce

Mushroom/red wine, green peppercorn, Bearnaise
B Palm Export *W* Chateau Naudon Bordeaux S.

RIB EYE STEAK FRITES

Char-grilled 8oz rib-eye steak, vine tomatoes, balsamic dressed leaves, fries

£16.50

£17.50 with Sauce

Mushroom/red wine, green peppercorn, Bearnaise
B Chimay Rouge *W* Tobia Rioja Crianza

LOWLANDER BURGER

Char-grilled 8oz beef burger, field mushroom, cheese red onion marmalade, leaves, fries

£10.95

£11.95 with Bacon

B Jupiler *W* Grant Burge Shiraz

LOWLANDER DELUXE BURGER

See specials board for today's Deluxe burger

£11.95

B Duvel *W* Tobia Rioja Crianza

MOULES FRITES

MOULES MARINIÈRES

Mussels, white wine, cream, shallots, garlic, fries

£12.95

R Blanche de Bruxelles *W* M & S Leredde Sancerre

MOULES À LA BIÈRE

Mussels, blonde beer, bacon, tomato, shallots, garlic, Dijon mustard, fries

£12.95

B La Trappe Blonde *W* Macon-Villages

FISH

FISH & CHIPS

Blonde beer batter, tartare sauce, fries

£12.50

£13.50 with Minted Mushy Peas

B Brugse Zot *W* Fairfield Sauvignon Blanc

ZEELANDER FISH PIE

Haddock, pollock, mash, bechamel sauce

£11.50

B Tripel Karmeliet *W* Chablis Emile Petit

BEER SPECIALITIES

FLEMISH STEAK & ALE PIE

Steak, mushroom, Flemish brown ale gravy, puff pastry, mash

£12.75

B Steenbrugge Brune *W* Atlas Cumbres Malbec

LEFFE BLONDE CHICKEN

Half a roast chicken, Leffe blonde beer, lemon & herb marinade, home made coleslaw, fries

£10.50

B Leffe Blonde *W* Gavi

WALLOON CHICKEN CASSEROLE

Supreme of chicken marinated in Belgian blonde ale, bacon, mushrooms, onions, mash

£11.95

B Saison Dupont *W* Tobia Rioja Tempranillo

BEER GLAZED PORK RIBS

Duchesse de Bourgogne ale marinade, home made coleslaw, fries

£12.50

B Duchesse de Bourgogne *W* Sherwood Pinot Noir

RISOTTO, PASTA & SALADS

SEAFOOD RISOTTO

Haddock, pollock, squid, mussels, Arborio rice

£8.95

B Maredsous Blonde *W* Grant Burge Chardonnay

NICOISE SALAD V

Green beans, cherry tomatoes, black olives, baby new potatoes, hard boiled egg, leaves lemon & parsley dressing

£9.50

£12.50 with Tuna Steak

B Mort Subite Gueuze *W* Tobia Rioja Rosado

PASTA OF THE DAY

See specials board for today's pasta

£8.95

B Achel Blonde *W* Grant Burge Chardonnay

FISH CAKE & LIME SALAD

Lime crème fraîche, croutons, cucumber, vinaigrette dressed leaves

£8.75

B St. Bernardus Wit *W* Caliterra Sauvignon

ASK YOUR SERVER FOR TODAY'S SPECIALS

ROAST OF THE DAY

SUCCULENT CUTS OF ROAST BEEF, LAMB, PORK OR TURKEY
SEE SPECIALS BOARD FOR TODAY'S ROAST

SERVED WITH ROAST POTATOES, SEASONAL VEGETABLES
& GRAVY

£12.95

SEE OUR DESSERT MENU FOR OUR
DELICIOUS BELGIAN WAFFLES & PATISSERIE

B Recommended Beer Match *W* Recommended Wine Match

V Suitable for Vegetarians

Our dishes may contain nuts or nut traces.

An optional service charge of 12.5% may be added to your bill.

SIDES

SAUTEED POTATOES £2.95
Bacon, onions

MIXED SALAD £1.95
Vinaigrette dressing

DOUBLE DUTCH FRIES™ £3.50
Garlic mayonnaise, spicy ketchup

SEASONAL VEGETABLES £2.50

BEER & FOOD MATCHING

HERE AT LOWLANDER, WE PASSIONATELY BELIEVE THAT BEER
IS AS GREAT A PARTNER TO FOOD AS WINE.

AS WELL AS OFFERING A WINE MATCH FOR EACH OF OUR DISHES, WE'VE
RECOMMENDED A PARTICULAR BEER WHICH WE THINK PERFECTLY
COMPLIMENTS THE PREVALENT FLAVOURS AND COOKING STYLE.

FEELING ADVENTUROUS? ORDER A BEER STICK OF 1/3 PINT SAMPLES FROM
OUR DRAUGHT RANGE - OUR TEAM WILL BE HAPPY TO HELP GUIDE YOU.