

BEER



CUISINE

STARTERS

HOME MADE SOUP

Granary bread, butter. See specials board

£4.95

B Brugse Zot *W* Caliterra Reserva Chardonnay

MUSHROOMS ON GRANARY TOAST *V*

Melted Taleggio cheese, onion, balsamic reduction

£6.50

B Palm *W* Caliterra Reserva Merlot

CHICKEN LIVER PATÉ

Cherry beer jelly, red onion marmalade, crostini, dressed leaves

£5.95

B Delirium *W* Tobia Rioja Tempranillo

BELGIAN CROQUETTES

Hand made prawn & dill potato croquettes, lemon crème fraîche

£6.50

B Korenwolf *W* Journeymaker Chenin Blanc

GOATS CHEESE & SPINACH TARTLET *V*

Salad leaves, vinaigrette dressing

£5.50

B Mort Subite Gueuze *W* Caliterra Sauvignon Blanc

SEARED BEEF SALAD

Radicchio, red onion, horseradish dressing

£5.95

B De Ranke XX Bitter *W* Lagarde Cab. Sauvignon

SHARERS & PLATTERS

CAMEMBERT MELT PLATTER *V*

Oven – melted full round of Camembert, fruit beer compote, bread

£9.95

FLAME GRILLED PLATTER

BBQ beer-glazed pork ribs, chicken skewers, beef koftas, sweet chilli jam, mint tzatziki

£13.95

GRAND CAFÉ PLATTER

Chicken skewers, Cumberland sausages, beef koftas, deep-fried calamari, fish cakes, fries, pitta bread, selection of dips

£25.00

CHARCUTERIE BOARD

Ciabatta, caper berries, gherkins, chutney

£6.95

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, selection of Mediterranean dips

£8.95

£12.95 with Chicken Skewers

DUTCH & BELGIAN CHEESE BOARD *V*

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

£6.95

CHEESE & CHARCUTERIE BOARD

£7.95

MAINS

LOWLANDER BURGER

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

£10.95

£11.95 with Bacon

B Jupiter *W* Tobia Rioja Tempranillo

VENISON BURGER

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

£11.95

B Duvel *W* Altas Cumbres Malbec

RIB EYE STEAK FRITES

Char-grilled 8oz rib-eye steak, dressed watercress, fries

£16.50

£17.50 with Sauce

Mushroom/red wine, green peppercorn, Bearnaise

B Chimay Rouge *W* Grant Burge Cabernet/Shiraz

CHICKEN Á LA BIÈRE

Pan-fried supreme of chicken, bacon, asparagus, pont neuf chips, Duchesse de Bourgogne beer marinade.

£10.95

B Lefe Blonde *W* Caliterra Reserva Chardonnay

ENGLISH PLOUGHMANS

Mature English cheese, ham, fresh bread, pickles

£8.95

B Viven IPA *W* Caliterra Reserva Chardonnay

HOME MADE FISH CAKES

Lime crème fraîche, crostini, cucumber, vinaigrette dressed leaves

£9.50

B Verhaeghe Pils *W* Caliterra Sauvignon

FRUITS DE MER SALAD

Squid, mussels, salmon, crostini, leaves, mango & chilli dressing

£9.95

B St. Bernardus Wit *W* Fairfields Sauvignon Blanc

CAESAR SALAD

Parmesan, bacon, egg, anchovies, crostini, leaves, Caesar dressing

£8.95

£10.95 with Chicken

B Saison Dupont *W* Caliterra Reserva Chardonnay

LOWLANDER SUMMER SALAD *V*

Mange tout, baby asparagus, carrots & sweetcorn, raspberries, crostini, leaves, raspberry beer dressing

£8.95

B Boon Framboise *W* Pleno Garnacha Rosado

MOULES MARINIÈRES

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

£12.95

B Blanche de Bruxelles *W* Fairfields Sauv. Blanc

MOULES Á LA BIÈRE

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

£12.95

B La Trappe Blonde *W* Macon-Villages

FISH & CHIPS

Blonde beer batter, tartare sauce, fries

£12.50

£13.50 with Mushy Peas

B Brugse Zot *W* Fairfields Sauvignon Blanc

CHAR-GRILLED LAMB & VEGETABLE KEBAB

Char-grilled lamb, aubergine, courgette, couscous, mint tzatziki

£11.95

B Kwak *W* Caliterra Reserva Merlot

SEE OUR BLACKBOARD FOR TODAY'S SPECIALS

SIDES

DOUBLE DUTCH FRIES £2.95

Imported from Holland, double fried

SEASONAL VEGETABLES £2.50

MIXED SALAD £1.95

Vinaigrette dressing

FRESH BREAD £1.95

Olive oil and Balsamic vinegar / butter

ALL OUR DISHES ARE FRESHLY PREPARED & HOME MADE ON THE PREMISES

SEE OUR DESSERT MENU FOR OUR DELICIOUS BELGIAN WAFFLES & PATISSERIE

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 complements 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.

V Suitable for Vegetarians

B Recommended Beer Match

W Recommended Wine Match

Our dishes may contain nuts or nut traces. An optional service charge of 12.5% may be added to your bill