

BEER



CUISINE

STARTERS & SANDWICHES

HOME MADE VEGETABLE SOUP ✔

Freshly made vegetable soup served with toasted bread & butter

£4.95

B Brugse Zot *W* Caliterra Reserva Chardonnay

MUSHROOMS ON TOAST ✔

Field mushrooms with melted Taleggio cheese, onion & topped with Croxton manor cheddar, balsamic reduction

£6.50

B De Koninck *W* Caliterra Reserva Merlot

BELGIAN CROQUETTES ✔

Handmade tasty cheese croquettes with aioli & watercress

£6.25

B Blanche de Bruxelles *W* Journeymaker Chenin Blanc

POTTED SMOKED MACKEREL

Smoked mackerel fillet with lemon, shallot & parsley, topped with clarified butter & served with toast

£6.25

B Delirium *W* Caliterra Chardonnay

GOAT'S CHEESE & SPINACH TARTLET ✔

Homemade tartlet baked in puff pastry served with salad leaves in a vinaigrette dressing

£5.95

B Mort Subite Gueuze *W* Caliterra Sauvignon Blanc

HAM HOCK TERRINE

Slow braised ham hock set into a wonderful homemade terrine, served with crusty bread & apple chutney

£6.50

B Lowlander pils *W* Caliterra Chardonnay

STEAK SANDWICH

Char-grilled 4 oz rib eye with mushrooms, tomato, grain mustard mayonnaise and red onion marmalade

£8.75

B Vedett *W* Grant Burge Cabernet/Shiraz

LOWLANDER CLUB SANDWICH

Sliced multi grain bread crammed with chicken, bacon, avocado, tomato, lettuce and egg mayonnaise

£7.95

B Westmalle Triple *W* Caliterra Reserva Chardonnay

B and *W* denotes recommended beer or wine

**ADD A CUP OF SOUP
WITH ANY STARTER OR
SANDWICH FOR £2.75**

CROQUE MONSIEUR

The classic snack our way - Toasted bread with ham & homemade béchamel sauce, smothered in melted cheese

£6.75

B De Koninck *W* Journeymaker Chenin Blanc

CROQUE MADAME

As Monsieur but crowned with a fried free range egg. Egg soldiers for adults!

£7.25

B Affligem Blond *W* Journeymaker Chenin Blanc

CROQUE GEZOND ✔

Vegetarian croque. Mushroom, tomato spinach & béchamel topped with melted cheese

£6.25

B Campus Amber *W* Journeymaker Chenin Blanc

MAINS

LOWLANDER BURGER

Our home made beef burger, char-grilled with smoked bacon, field mushroom, Croxton manor cheddar, red onion marmalade, fries, lettuce, tomato & pickles

£11.95

B Jupiter *W* Tobia Rioja Tempranillo

VENISON BURGER

Our home made venison burger is a real favourite. Topped with field mushroom, Croxton manor cheddar, red onion marmalade, lettuce, tomato & fries

£11.95

B Duvel *W* Altas Cumbres Malbec

WILD BOAR & PORK BURGER

Succulent homemade burger with sage, smoked-Bacon, apple chutney, lettuce, tomato & fries

£11.95

B Tripel Karmeliet *W* Caliterra Chardonnay

RIB EYE STEAK FRITES

A classic char-grilled 8oz rib-eye steak with fries, dressed watercress & roasted tomato

£17.50 with a choice of Sauces

Mushroom/red wine, Green peppercorn, Bearnaise

B Chimav Rouoe *W* Grant Burge Cabernet/Shiraz

OVEN BAKED SEAFOOD GRATIN

Smoked haddock, salmon & shrimp gratin with scalloped potatoes, spinach & creamy white wine sauce, topped with cheddar & parmesan

£11.95

B Lowlander Pils *W* Fairfields Sauvignon Blanc

GOAT'S CHEESE WINTER SALAD ✔

Hand breaded goat's cheese & red onion parcel on a warm salad of sautéed beans & new potatoes with crispy leaves

£10.95

B Mort Subite Gueuze *W* Caliterra Reserva Sauvignon Blanc

STEAK & BELGIAN ALE PIE

Chunks of hearty beef, slow cooked with button mushrooms in delicious thick gravy, served in a puff pastry lined dish with a dollop of stoemp mash

£12.95

B Chimay bleu *W* Obra Roble Ribera del Duero

LOWLANDER CAESAR SALAD

Cos lettuce with parmesan, crispy bacon, soft-boiled egg, anchovies & crostini tossed in our own Caesar dressing

£9.95

£11.95 with chicken

B Hopus *W* Caliterra Reserva Chardonnay

VEGETARIAN TOAD IN THE HOLE ✔

Our vegetarian take on this classic dish, 3 vegetarian sausages in crispy Yorkshire batter with mash & thick onion gravy

£10.95

B Boon Framboise *W* Caliterra Reserva Merlot

PORK & BACON MEDALLIONS

Pork loin steak wrapped in smoked bacon with scalloped potatoes, chantenay carrots & veal jus

£11.95

B La Trappe Quadruple *W* Vavasour Estate Pinot Noir

MOULES MARINIÈRES

Scottish mussels with white wine, cream, shallots, garlic & fries

£12.95

B Blanche de Bruxelles *W* Fairfields Sauv. Blanc

MOULES PROVENCALE

Scottish mussels with herbs de Provence, tomato, shallots & a touch of crème fraiche, topped with fresh basil, served with fries

£12.95

B La Trappe Blonde *W* Macon-Villages

LOWLANDER FISH & CHIPS

Fresh sustainable pollock, in Lowlander Pilsner beer batter, with homemade tartare sauce & fries

£12.75

£13.75 with Mushy Peas

B Lowlander Pilsner *W* Fairfields Sauvignon Blanc

BIERE BLONDE CHICKEN

Slow roasted half chicken with blonde beer, lemon and thyme, served with roasted tomato, fries and watercress

£11.95

B Brugse Zot Blonde *W* Tobia Rioja Tempranillo

SEE OUR BLACKBOARD FOR TODAY'S SPECIALS

SIDES

FRIES £3.75 ✔

Double cooked

SEASONAL VEGETABLES £2.50 ✔

A selection of Market fresh vegetables

MIXED SALAD £2.50 ✔

Dressed salad leaves, cucumber, tomato

GARLIC BREAD £3.95 ✔

With our own garlic butter

BREAD, BUTTER & OLIVES £3.95 ✔

Ciabatta with our marinated olives

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.

V Suitable for Vegetarians

B Recommended Beer Match

W Recommended Wine Match

Our dishes may contain allergens. An optional service charge of 12.5% may be added to your bill