

LOWLANDER

LONDON'S PREMIER BELGIAN
BAR & BRASSERIE

STARTERS & SMALL PLATES

HOUMOUS & FLATBREAD 7.95 **VE**

Toasted pumpkin seeds, pomegranate
& coriander (623kcal)

PAN FRIED CHORIZO 8.95

In a red wine & balsamic glaze (869kcal)

PADRON PEPPERS 5.95 **VE**

With sea salt (150kcal)

HOMEMADE CHEESE CROQUETTES **V**

3 for 7.50 (595kcal) or 6 for 14.00 (1,154kcal)
With homemade ketchup

CHICKEN WINGS 7.95

Choose from Louisiana BBQ (593kcal)
or Hot Habanero (618kcal)

HOMEMADE BITTERBALLEN 5.95

Ten classic beef bar snacks (538kcal)

BATTERED KING PRAWNS
5 for 8.50 (443kcal) 10 FOR 15.00 (636kcal)
With sweet chilli and wasabi mayo dips

BUFFALO CAULIFLOWER 7.95 **VE**
Spicy battered cauliflower with vegan garlic mayo,
Chipotle mayo, spring onion and coriander (693kcal)

SALTED PRETZELS 7.50 **V**
With beer cheese and honey & mustard dips (736kcal)

BURGERS AND HOT DOGS

All our beefburgers are homemade and served on a glazed bun
with shredded 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 (1,217kcal)

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 CHICK'N BURGER 14.95 **VE**

With vegan Cajun mayo and coleslaw in a vegan bun (1,437kcal)

BRATWURST HOT DOG 14.95

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

Add Oakwood Smoked Cheddar 1.50 **V** (122kcal)

MAINS

APPLE, GRAPE & WALNUT SALAD 11.95 **VE**
Celeriac, rocket, celery & a vegan mustard dressing (652kcal)

CHICKEN SCHNITZEL 16.50

With skinny fries and mayo (946kcal)

CAESAR SALAD 12.95

Cos lettuce, croutons, parmesan and anchovies with
a classic Caesar dressing (909kcal)

Add chicken (185kcal) 3.95 Add bacon (107kcal) 1.95

BBQ GLAZED SLOW COOKED BEEF SHORT RIB 19.95

Served with chunky chips & coleslaw (906kcal)

BEER-BATTERED COD 16.95

With mushy peas, homemade tartare sauce,
with chunky chips and lemon (1,023kcal)

CARAMALISED ONION, SPINACH & SQUASH TART 10.95 **VE**

Beetroot shortcrust pastry and a quinoa & mixed seed
topping with herbed new potatoes (327kcal)

GREEK FALAFEL SALAD 11.95 **V**

Cherry tomato, cucumber, orzo, black rice and Feta (602kcal)

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. **VE** = made with vegetarian ingredients, **V** = made with vegan ingredients, however, some of our preparation, cooking and serving methods could affect this. If you require more information, please 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.

MOULES

ALL MOULES 17.95

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 1,768kcal, starter 923kcal)

MOULES PROVENCALE

White wine, garlic, shallots, olives & tomato with
a fragrant mix of oregano, basil & parsley
(main 1,350kcal, starter 591kcal)

MOULES CIDER & CHORIZO

Hawkes Urban cider, smoked bacon & chorizo with thyme,
garlic & shallots (main 1,573kcal, starter 738kcal)

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 9.95

SANDWICHES

TRADITIONAL CROQUE MONSIEUR 10.95
With beer béchamel, Dijon mustard, Oakwood Smoked Cheddar
and sliced ham on toasted white farmhouse bread (1,064 kcal)

Add an egg (159kcal) and turn into a
Croque Madame for 1.00

FISH FINGER SANDWICH 10.95

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

VEGETARIAN CROQUE 10.95 **V**

With beer béchamel, Dijon mustard, spinach and
beef tomato on toasted white farmhouse bread (997kcal)

FALAFEL & RED PEPPER HOUMOUS WRAP 8.95 **VE**

With chipotle mayo, rocket, cous cous & sundried
tomatoes in a soft spinach wrap (1,018kcal)

STEAK SANDWICH 11.95

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

CHICKEN SCHNITZEL 11.95

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)

SIDES

TENDERSTEM BROCCOLI 4.50 **VE** (129kcal)

GARLIC & LEMON SPINACH 4.50 **V** (69kcal)

HOUSE SIDE SALAD 4.50 **VE** (100kcal)

CHUNKY CHIPS 4.95 **V** (260kcal)

SWEET POTATO FRIES 4.95 **V** (310kcal)

SKINNY FRIES 4.50 **V** (311kcal)

HOMEMADE COLESLAW 4.50 **VE** (50kcal)

DESSERTS

ALL DESSERTS 7.95

RASPBERRY MERINGUE TART **V**
Served with a raspberry coulis (486kcal)

TRIPLE CHOCOLATE MOUSSE **V**
With Chantilly cream (846kcal)

WAFFLES **V**

Choose from: Belgian (680kcal), Chocoholic (796kcal)
or Elton Mess (970kcal)

BELGIAN CHOCOLATE CHEESECAKE **VE**
A rich Belgian dark chocolate cream on a dark cookie
crumb base, finished with a layer of Belgian
chocolate ganache (453kcal)

Please see our specials board
for our Moules of the Day

SHARERS

LOWLANDER PLATTER 25.95

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

LOWLANDER SAUSAGE PLATTER 25.95

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

LOWLANDER MEZZE 19.95 **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.



DRAUGHT

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 4.0%
We've done it... our very own pilsner.
Light and easy drinking, give this baby a whirl!

BLANCHE DE BRUXELLES 4.5%
Refreshing and zesty with a dry finish

BRUGSE ZOT BLOND 6%
Golden with orange and spice from Bruges itself - "it's like a fairytale"

DE KONINCK 5.2%
Smooth, amber beer with malted caramel flavours and American hops

DELIRIUM TREMENS 7.4%
The 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

ZINNEBIR 5.8%
Golden and perfectly balanced Pale Ale, with fruity and hoppy flavours that recall dry apricots and orange marmalade

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

VEDETT IPA 5.5%
Light citrus IPA with a bitter finish

LA CHOUFFE 8.0%
Citrus notes, followed by a refreshing touch, spiced to give it great brightness

HOT BEVERAGES

CAPPUCCINO 4.00 (0kcal)

FLAT WHITE 4.00 (0kcal)

LATTE 4.00 (0kcal)

AMERICANO 4.00 (0kcal)

ESPRESSO 3.25 (0kcal)

DOUBLE ESPRESSO 4.00 (0kcal)

HOT CHOCOLATE 4.00 (101kcal)

ENGLISH TEA 3.50 (0kcal)

SPECIALITY TEA 4.00

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

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

SEASONAL BEERS

PAULANER HEFE WEISSBIER

Wheat beer with hints of banana and honey, with a mildly spicy nutmeg note

ORVAL

Stunning, bitter amber ale - a favourite of beer drinkers worldwide

BRUGSE ZOT DUBBEL

Rich and complex, mostly dark fruits and light spices

FLORIS PASSION FRUIT

A fruity passion fruit flavoured wheat beer

LERVIG NO WORRIES PALE ALE

Low-alcohol, easy drinking pale ale with light citrus notes and hoppy aroma

	ABV	ML	£
PAULANER HEFE WEISSBIER	5.5%	500	9.95
ORVAL	6.2%	330	9.45
BRUGSE ZOT DUBBEL	7.5%	330	9.95
FLORIS PASSION FRUIT	3.6%	330	7.95
LERVIG NO WORRIES PALE ALE	0.5%	330	6.45

WINE LIST

WHITE

LA VIVIENDA VERDEJO, La Mancha, Spain 175ml 250ml Bottle
7.50 9.50 28.00
Zesty with lemon and lime flavours and a soft finish

REIGN OF TERROIR CHENIN BLANC, Swartland, South Africa 8.00 10.00 30.00
Fresh and full of flavour with a silky texture

DA LUCA PINOT GRIGIO, Terre Siciliane, Sicily 9.00 11.00 35.00
A richly flavoured pinot with a crisp acidity

WAIPARA HILLS SAUVIGNON BLANC, Marlborough, New Zealand 9.95 12.95 40.00
Bursting with fresh citrus notes and an aromatic finish

ROSÉ

LA VIVIENDA TEMPRANILLO ROSÉ, La Mancha, Spain 175ml 250ml Bottle
7.50 9.50 28.00
Vibrant pink in colour, with flora and fruity aromas, with a touch of honey

LA CAMPAGNE ROSÉ, Pays d'Oc, France 8.00 10.00 30.00
Pale-coloured, capturing all the fresh summer-fruit flavours

ANTONIO RUBINI PINOT GRIGIO ROSATO, IGT Pavia, Italy 9.00 11.00 35.00
A copper coloured rosé with a hint of wild flowers, vanilla and strawberry

CÔTES DE PROVENCE ROSÉ, HÉRITAGE, ESTANDON, France 9.95 12.95 40.00
Pale salmon-pink rosé with hints of peach and pear

RED

LA VIVIENDA TEMPRANILLO, La Mancha, Spain 175ml 250ml Bottle
7.50 9.50 28.00
Deep, rich plum wine with a hint of dark fruits and spice

REBELAND SWARTLAND SHIRAZ, South Africa 8.00 10.00 30.00
A medium-bodied dry wine rich in cherry, blackcurrant and spice

GRANFORT MERLOT, Narbonne, France 9.00 11.00 35.00
Very palatable, smooth and fruity wine

PAZ MALBEC, San Juan, Argentina 9.95 12.95 40.00
An intense wine, with a taste of ripe plums, roasted coffee and chocolate

ERRÁZURIZ WILD FERMENT PINOT NOIR, Aconcagua, Chile 9.95 12.95 40.00
Bright cherry red colour, offers aromas of cherries and roses with smoky tones

SPARKLING AND CHAMPAGNE PROSECCO EXTRA DRY, NV 125ml Bottle
9.00 35.00

PROSECCO ROSÉ BRUT, NV 35.00

MOËT & CHANDON BRUT IMPERIAL 80.00

MOËT & CHANDON ROSÉ 90.00

FONDÉ EN 1743
MOËT & CHANDON
CHAMPAGNE
★