

FOOD MENU

Our food menu is Influenced by some of Belgium's most iconic dishes and offers a fresh modern take on European cuisine.

Our food is all freshly prepared. Our meat comes from the Fenns of Piccadilly, who have been providing quality meat to the London area for over 30 years. For our continental sausage platter our sausages are imported from the Black Forest in Germany. Our breads are specially selected by the Artisan bakery Flower Power City in East London. Freshness is in the heart of all our cooking and we are renowned for our Belgian and world craft beers (over 300) we use beer in some of our dishes to bring out the flavour.

STARTERS

BELGIAN FLEMISH TART (V) £5.95

Flemish tart with tomato & shallot dressing & pea shoots

BEER TROUBADOUR MAGMA
WINE LUIS PHILIPPE EDWARDS MERLOT

SOUP DU JOUR £6.45

served with crusty bread - please ask your server for details

CREVETTES GRISES £8.95

battered brown shrimps & tomatoes on toasted walnut bloomer with a lemon & dill dressing

BEER TROUBADOUR MAGMA
WINE KELLS EDGE CABERNET

ARDENNES PÂTÉ £7.25

with pear & ginger chutney and ciabatta croutes

BEER STRAFFE HENDRICK
WINE ERRAZURIZ PINOT NOIR

CHEESE CROQUETTES (V) £5.45

with home-made ketchup

BEER WESTMALLE TRIPEL
WINE ETCHART PRIVADO MALBEC

WILD MUSHROOMS ON BLOOMER TOAST (V) £6.95

with beer hollandaise

BEER ORVAL
WINE WAIPARA HILLS SAVIGNON BLANC

MOULES

Our mussels come fresh every everyday from the Shetland Islands in Scotland. We chose these mussels as over the years the size, consistency and flavour has always delivered.

MOULES MARINIÈRES £13.95

white wine, shallots, garlic and parsley, finished with a tap of double cream and served with Double Dutch fries & Bread

BEER BLANCHE DE BRUXELLES
WINE VINUVA PINOT GRIGIO

MOULES À LA PROVENCALE £13.95

served in a rich tomato, garlic & herb sauce and served with Double Dutch fries & Bread

BEER PIRAAT
WINE ETCHART PRIVADO MALBEC

MOULES WITH CHORIZO & BACON £13.95

served in a salsa verde sauce and served with Double Dutch fries & Bread

BEER ORVAL
WINE VERMONTE CHARDONNAY

MOULES WITH GINGER & MISO £13.95

mussels in a Miso broth with ginger, chilli, spring onion & wild mushrooms served with Double Dutch fries & Bread

BEER GOUDEN CAROLUS HOPINJOUR
WINE WAIPARA HILLS SAVIGNON BLANC

MOULES OF THE WORLD £13.95

please ask your server for details.

MAINS

BEEF RIB £19.95

slow-cooked in bbq sauce, topped with bacon dust, onion rings and Double Dutch fries

BEER CHIMAY BLEU
WINE ETCHART MALBEC

BEER-BATTERED COD AND CHIPS £14.45

with mushy peas, home-made tartare sauce and Double Dutch fries

BEER BLANCHE DE BRUXELLES
WINE VINUVA PINOT GRIGIO

CHICKEN SCHNITZEL £11.95

with fries and lemon crème fraîche, served with a ranch salad

BEER DELIRIUM TREMENS
WINE VERMONTE CHARDONNAY

BLANC CHICKEN £15.25

half a beer-roasted chicken served with BBQ sauce, posh coleslaw and home-made fat chips

BEER BRUGSE ZOT BLONDE
WINE ERRAZURIZ PINOT NOIR

STOOFVLEES £12.95

Flemish beef stew served with Double Dutch fries & bread

BEER CHIMAY BLEU
WINE ETCHART MALBEC

SPICED DUCK BREAST £15.45

served with braised chicory, caramelised plums & new potatoes

BEER CHIMAY ROUGE
WINE PABLO GARNACHA

STEAK FRITES £12.95

4oz Sirloin with Double Dutch fries, mushroom and roasted baby plum tomatoes, served with a red wine jus or your choice of beer hollandaise, Béarnaise or peppercorn sauce

BEER WESTMALLE DUBBEL
WINE ETCHART PRIVADO MALBEC

LOWLANDER SEAFOOD GRATIN £15.45

a mix of prawns, mussels, salmon & hake in a rich beer, cheese & herb sauce topped with breadcrumbs and served with crusty bread

BEER LA GUILLOTINE
WINE VINUVA PINOT GRIGIO

WINTER VEGETABLE WATERZOOI (V) £9.45

a classic Belgian dish crammed with roasted vegetables and served with crusty bread

BEER CHIMAY BLEU WINE ETCHART MALBEC

BURGERS & HOT DOG

All of our burgers are homemade and served on a brioche bun with salad, Double Dutch fries, homemade ketchup and posh coleslaw

BEEF £13.95

with cheese and bacon (add a fried egg for £1.00)

BEER DELIRIUM NOCTURNUM
WINE LUIS PHILIPPE EDWARDS MERLOT

LOWLANDER GAME BURGER £13.95

our special mix of Venison & Wild Boar spiced with chorizo. With a spiced plum chutney

BEER STRAFFE HENDRICK
WINE MONTE VERDE ROSÉ

HOMEMADE VEGETABLE BURGER & SMOKED CHEDDAR (V) £11.95

with our pear & ginger chutney

BEER AVERBODE
WINE VERAMONTE CHARDONNAY

LOWLANDER CHICKEN BURGER £12.95

choose from a grilled chicken breast or our buttermilk chicken burger

BEER KWAK WINE PABLO GARNACHA

HOT DOG £8.95

bratwurst topped with our special homemade relish & crispy onions

BEER DELIRIUM NOCTURNUM WINE LUIS PHILIPPE EDWARDS MERLOT



SHARERS

CONTINENTAL SAUSAGE PLATTER £18.95

chicken bratwurst, pork bratwurst, smoked beef rindwurst and pepper bite sausage, all served with sauerkraut, crusty bread and Dijon mustard

BEER CHIMAY GRANDE RESERVE
WINE PABLO GARNACHA

LOWLANDER MEAT BOARD £19.95

bitterballen, bratwhurst, honey and mustard Cumberland sausage, smoked chicken wings, prosciutto, salami, sauerkraut, gherkin and dips

BEER STRAFFE HENDRICK QUADRUPLE
WINE POUILLY FUMÉ

MEZZE PLATTER (V) £15.95

roasted red pepper houmous, Tabouleh, mushroom pate, grilled halloumi and tomato skewers, olives, fresh baked bread and crudités

BEER LA CHOUFFE
WINE WAIPARA HILLS SAUVIGNON BLANC

HONEY & ROSEMARY BAKED CAMEMBERT £15.95

with toasted breads, pear & ginger chutney and spiced plum chutney

BEER HOPUS
WINE MONTE VERDE MERLOT ROSÉ

GRANDE CAFE PLATTER

Great to share

£32.95

GERMAN SAUSAGE
SMOKED CHICKEN WINGS
SMOKED CHEDDAR CHEESE CROQUETTES
FISH GOUJONS
DOUBLE DUTCH FRIES
FLAT BREAD
PLUS A SELECTION OF HOME-MADE DIPS

BEER BIG CHOUFFE 1.5
WINE BORIE DE MAUREL ESPRIT D'AUTOMNE

SANDWICHES

CHICKEN SCHNITZEL CLUB £8.95

with crispy bacon, lettuce, tomato, avocado purée, hard boiled egg and mayonnaise, served on ciabatta

BEER BRUGSE ZOT BLONDE
WINE CULLINAN VIEW CHENIN

FISH FINGER SANDWICH £7.95

with home-made tartare sauce, served on fresh, thick-cut bread

BEER HACKER-PSCHORR HEFWEISSE
WINE VINUVA PINOT GRIGIO

OUR TRADITIONAL CROQUE MONSIEUR £7.95

with beer Béchamel, smoked Cheddar and sliced ham
Add an egg and transform into a Croque Madame £1

BEER MONGOZO BUCKWHEAT WHEAT BEER (GF)
WINE VERMONTE CHARDONNAY

FALAFEL & GRILLED HALLOUMI WRAP (V) £6.95

with spinach, rocket & yoghurt dressing

BEER DUVEL WINE ANTONIO RUBINI PINOT GRIGIO ROSÉ

GRILLED FILLET STEAK CIABATTA £9.95

with caramelised onions, mustard and melted Gruyère cheese

BEER CHIMAY BLEU
WINE KELL'S EDGE CABERNET

*Why not add Double dutch fries
or sweet potato fries?*

SALADS

All our salads come with extra dressing on the side and olive oil & rosemary focaccia breadsticks.

GIANT COUS COUS & ROASTED BUTTERNUT SALAD (V) £11.95

with walnuts, grilled plums, spinach & rocket and a thyme & lemon dressing

Add chicken - £3

BEER LINDEMANS GUEUZE WINE ANTONIO RUBINI PINOT GRIGIO ROSÉ

GOAT'S CHEESE & FIG SALAD (V) £12.95

goats cheese drizzled with honey & rosemary and grilled on a bed of mixed leaves

Add Prosciutto - £2

BEER TRIPEL KARMELIET WINE LUIS FELIPE EDWARDS MERLOT

SIDES

SELECTION OF
ARTISAN BREADS (V) £4.95

DOUBLE DUTCH FRIES (V) £3.75

ROASTED BUTTERNUT SQUASH,
FETA & PESTO (V) £3.95

LOWLANDER MIXED SALAD (V) £3.95

GREEN & RED KALE WITH
HAZELNUTS & POMEGRANATE (V) £3.95

SWEET POTATO FRIES (V) £4.25

BEER WITH FOOD

We passionately believe that beer can partner food just as happily as wine. To help you choose, we suggest a specific beer, as well as a wine, to accompany all of the starters and mains on our menu.

Please note the beer and wine are just suggestions and are priced separately

WAFFLES

BELGIAN WAFFLE £5.95
served with vanilla bean ice cream, drizzled with chocolate sauce and topped with strawberries and mint

CHOCALIC WAFFLE £5.95
with chocolate ice cream, chocolate shavings, honeycomb crum & chocolate sauce

BLACK FOREST WAFFLE £5.95
served warm with black cherry compote, chantilly cream, morello cherries & dark chocolate shavings

APPLE CRUMBLE WAFFLE £5.95
served warm topped with a traditional apple crumble mix and vanilla bean ice cream

(v) vegetarian. If you require information regarding the presence of allergens in any of our food and drink, please ask a member of the team who will be happy to provide this information. Please note that fish may contain bones. Whilst a dish or drink may not contain a specific allergen, due to the wide range of ingredients used in our kitchen and bar, food and drink may be at risk of cross contamination by other ingredients. Please advise a member of staff if you have any particular dietary requirements. All prices include VAT at the current rate. All major credit cards are accepted. Please note we will add a discretionary 12.5% service charge to your bill