



LOWLANDER

LONDON'S PREMIER BELGIAN BAR & BRASSERIE

STARTERS

PAN-FRIED MUSHROOMS ON TOAST £6.55 (v)

Choose from: fresh white, granary farmhouse or gluten-free sourdough toast, topped with pan-fried mushrooms, fresh herbs & beer hollandaise

Available as a vegan option

ABBEY BEER GLAZED SPICED POPCORN TEMPEH £6.75 (ve)

With toasted sesame seeds, spring onion & coriander

CHEESE CROQUETTES (v) 3 for £6.75 or 6 for £10.95

With homemade ketchup

BRUSSELS PÂTÉ £6.85

With homemade pear & ginger chutney & ciabatta croûtes

CRISPY PANKO KING PRAWNS 5 for £6.95 or 10 for £10.95

With sweet chilli sauce & wasabi mayo

BURGERS & HOT DOGS

All our beefburgers are homemade & served on a brioche bun with gem lettuce, beef tomato, red onion, skinny fries, homemade ketchup & coleslaw

All burgers can be served in our gluten-free seeded bun or served skinny without the bun

BEEFBURGER £13.95

Our beefburger patty & special burger sauce

Add a patty £4.95

Cheese £1.00 Bacon £1.50

BELGIAN BLACK & BLUE BURGER £13.95

Seasoned with a spice rub, topped with smoked bacon & blue cheese, with a Belgian blue cheese sauce

GRILLED CHICKEN BREAST BURGER £12.95

With Cajun mayo

VEGAN CHICKEN BURGER £12.95 (ve)

With vegan Cajun mayo & coleslaw in a vegan bun

BRATWURST HOT DOG £11.95

With our special homemade relish & crispy or caramelised onions

Available as a vegan option £10.95

SHARERS

LOWLANDER SAUSAGE PLATTER £19.95

Chicken bratwurst, pork bratwurst, smoked beef rindwurst & pepper bite sausage, all served with sauerkraut, toasted ciabatta & Dijon mustard

BAKED THYME & HONEY CAMEMBERT £17.95 (v)

With red onion chutney, pear & ginger chutney, toasted flatbread & ciabatta croûtes

LOWLANDER MEZZE £16.95 (ve)

Abbey beer glazed tempeh, butternut & harissa houmous, olives, falafel, roasted red peppers, sundried tomatoes, toasted flatbread & ciabatta

MOULES

All moules £15.95

Lowlander is famous for its mussels, delivered fresh each day from the Shetland Islands of Scotland.

All are served with skinny fries & toasted ciabatta

Why not upgrade your skinny fries to triple cooked chips or sweet potato fries for £1.00

MOULES MARINIÈRES

White wine, shallots, garlic & parsley, finished with a tap of cream

MOULES WITH LEMON & CHIPOTLE

Smoky chipotle, white wine, cream, fresh lemon & fresh coriander

MOULES WITH CIDER & CHORIZO

Steamed with Hawkes Urban Orchard cider, chorizo, leeks & fresh thyme

MOULES WITH SAFFRON SPICED BROTH

Steamed in a rich, fragrant saffron broth with white wine, cream & fresh parsley

MOULES A LA BIÈRE

Belgian beer, bacon & fresh thyme

MOULES THAI CURRY

A fragrant Thai curry broth with fresh coriander

MOULES WITH ARTICHOKE, TOMATO & PESTO

Artichoke hearts, sundried tomatoes & basil pesto

All of our moules dishes can be served as a starter portion, with toasted ciabatta £8.25

MAINS

HERBED CHICKEN SCHNITZEL £12.95

With skinny fries & lemon crème fraîche

FRUITS DE MER £15.95

Spaghetti with prawns, mussels & squid in a rich tomato & red pepper sauce

ABBEY BEER SPICED CELERIAC STEAK £12.95 (ve)

With crushed herbed new potatoes & Tenderstem broccoli

CAESAR SALAD £10.95 (ve)

Cos lettuce, garlic & herb croutons, vegan hard cheese & a creamy vegan Caesar dressing

Add chicken £3.25 Bacon £1.50

BEER GLAZED SLOW COOKED BEEF RIB £19.95

With smoked bacon crumb, crispy kale & triple cooked chips

BEER-BATTERED COD £15.75

With mushy peas, homemade tartare sauce & triple cooked chips

STOOFVLEES £13.95

Flemish beef stew made with Westmalle Dubbel Trappist beer, served with triple cooked chips & toasted ciabatta

GOAT'S CHEESE & FIG SALAD £12.95 (v)

Grilled goat's cheese drizzled with honey & rosemary on a bed of mixed leaves

Add prosciutto £3.25

SANDWICHES

Choose from: white, granary farmhouse, ciabatta rustica or gluten-free sourdough. Our bread is delivered fresh every day

CHICKEN SCHNITZEL £8.95

With smoked bacon, gem lettuce, beef tomato, avocado, hard-boiled egg & mayo

TRADITIONAL CROQUE MONSIEUR £7.95

With beer béchamel, Dijon mustard, smoked cheddar & sliced ham

Add an egg & turn into a Croque Madame for £1.00

FISH FINGER SANDWICH £7.95

With homemade tartare sauce

SPINACH & FALAFEL WRAP £7.25 (ve)

With rocket, roasted peppers & tomato chutney

VEGETARIAN CROQUE £7.25 (v)

With beer béchamel, Dijon mustard, spinach & beef tomato

Why not add skinny fries, triple cooked chips or sweet potato fries?

SIDES

TENDERSTEM BROCCOLI £3.25 (ve)

FRESH BREAD & BUTTER £4.25 (v)

Warm Pugliese sourdough & multigrain

ROCKET SALAD £3.25 (ve)

HOUSE SIDE SALAD £3.45 (ve)

TRIPLE COOKED CHIPS £3.95 (v)

SWEET POTATO FRIES £4.25 (v)

SKINNY FRIES £3.65 (v)

HOUSE COLESLAW £2.95 (v)

CRISPY KALE WITH CAJUN SEA SALT £3.25 (ve)

BUTTERNUT & HARISSA HOUMOUS £3.95 (ve)

HERBED NEW POTATOES £3.25 (ve)

DESSERTS

All desserts £6.95

BELGIAN CHOCOLATE & RASPBERRY TORTE (ve)

With raspberry sauce & vegan vanilla ice cream

LEMON TART (v)

With crème fraîche

WAFFLES (v)

Choose from: Belgian, Chocoholic or Eton Mess. We also offer a gluten-free waffle

APPLE & WINTERBERRY CRUMBLE (v)

With vanilla ice cream

BELGIAN CHOCOLATE BROWNIE (v)

With vanilla ice cream

Please note we will add a discretionary 12.5% service charge. Our food is prepared in areas where cross contamination may occur and our menu descriptions do not include all ingredients. The information available is, to the best of our knowledge correct, however is subject to change. All dishes are subject to change and availability. If you have any questions, allergies or intolerances, or you require our allergen information, please speak to a member of our team who will be happy to provide this information. Please note that fish dishes may contain bones. (v) vegetarian (ve) vegan. All prices include VAT at the current rate. All major credit cards are accepted except Amex.



DRAUGHT

Our permanent list of draught beers, with an array of styles including Pilsner, Wheat, Amber, Dark, IPA & fruit. With six other guest taps available it's definitely worth asking the team what's new, but more importantly what their favourite is.

	ABV	1/2 Pint	Pint
LOWLANDER PILS <i>We've done it... our very own pilsner. Light & easy drinking, give this baby a whirl!</i>	4.2%	£3.55	£5.95
BLANCHE DE BRUXELLES <i>Refreshing & zesty with a dry finish</i>	4.5%	£4.25	£7.80
BRUGSE ZOT BLOND <i>Golden with orange & spice from Bruges itself - "it's like a fairytale"</i>	6%	£4.15	£7.85
DE KONINCK <i>Smooth, amber beer with malted caramel flavours</i>	5.2%	£4.25	£7.75
DELIRIUM TREMENS <i>The unique taste of 'Delirium Tremens' results from the use of three different kinds of yeast</i>	7.5%	£5.35	£9.85
LINDEMANS KRIEK <i>Fruity & fresh with loads of cherry flavour</i>	3.5%	£4.25	£7.75
VEDETT IPA <i>Light citrus IPA with a bitter finish</i>	5.5%	£3.65	£6.95
TROUBADOUR MAGMA <i>Amber-coloured beer with the bitterness of an American IPA</i>	9%	£5.35	£9.95
WESTMALLE DUBBEL <i>A reddish-brown Trappist ale, malty & fruity with slight bitterness & a long, dry finish</i>	7%	£5.35	£9.90

HOT BEVERAGES

CAPPUCCINO	£2.75
FLAT WHITE	£2.75
LATTE	£2.75
AMERICANO	£2.55
ESPRESSO	£2.35
DOUBLE ESPRESSO	£2.65
MACCHIATO	£2.35
DOUBLE MACCHIATO	£2.65
MOCHA	£2.65
EXTRA COFFEE SHOT	£0.50
HOT CHOCOLATE	£2.75
YORKSHIRE TEA	
FOR ONE	£2.05
FOR TWO	£3.60
SPECIALITY TEA	
FOR ONE	£1.95
FOR TWO	£3.50

Choose from: Peppermint, Green, Chamomile, Earl Grey

WINE LIST

	175ml	250ml	Bottle
WHITE			
CULLINAN VIEW CHENIN BLANC, WESTERN CAPE South Africa <i>Youthful, fruity character with a fresh, zesty acidity - very well balanced</i>	£5.75	£7.35	£21.95
VINUVA PINOT GRIGIO DELLE VENEZIE Italy <i>A mouth-watering blend of delicate apple, citrus & peach flavours</i>	£6.15	£7.95	£23.75
VERAMONTE CHARDONNAY RESERVA, CASABLANCA VALLEY 2012/13 Chile <i>Crisp acidity with undertones of green apple & tropical fruit</i>	£6.25	£8.65	£25.85
WAIPARA HILLS SAUVIGNON BLANC, MARLBOROUGH, 2013/14 New Zealand <i>Bursting with fresh citrus, grapefruit & melon notes</i>	£6.95	£8.95	£26.75
POUILLY-FUMÉ, CUVÉE DU TRONCSEC, JOSEPH MELLOTT France <i>Citrus & mineral notes with classic gunflint aroma, one of the best wines of this area</i>			£31.95
MÂCON-VILLAGES DOMAINE DE LA GRANGE MAGNIEN, LOUIS JADOT, 2012/13 France <i>Delicate & dry, a unique, unoaked Mâcon produced by one single domaine</i>			£34.95
ROSE			
MONTE VERDE MERLOT ROSÉ, CENTRAL VALLEY, 2013/14 Chile <i>A bouquet of strawberry & raspberry, leading to a ripe, blackcurrant palate</i>	£6.15	£7.95	£23.75
RUGGED RIDGE ZINFANDEL ROSÉ, CALIFORNIA, 2011/12 USA <i>Raspberry & strawberry flavours with creamy notes, great on a summer's day</i>	£6.45	£8.45	£24.95
ANTONIO RUBINI PINOT GRIGIO ROSÉ DELLE VENEZIE, 2013/14 Italy <i>A refreshing rosé with aromas of vanilla & wild flowers</i>	£6.45	£8.65	£25.85

	175ml	250ml	Bottle
RED			
BETWEEN THORNS CABERNET, SOUTH-EASTERN AUSTRALIA Australia <i>A fruity, medium-bodied red with robust blackberry & blackcurrant flavours</i>	£6.15	£7.85	£22.95
LUIS FELIPE EDWARDS LOT 18 MERLOT, RAPEL VALLEY, 2012/13 Chile <i>A soft, plummy, easy-drinking merlot from Chile</i>	£6.15	£8.45	£24.50
PABLO OLD VINE GARNACHA, CALATAYUD Spain <i>Ripe blueberry, blackberry & cherry fruit, rounded off with a refreshing, juicy finish</i>	£7.15	£9.45	£27.95
PAZ MALBEC Argentina <i>Soft, fruity & spicy with blackberry, plum & cherry flavours</i>	£7.55	£9.75	£27.95
ERRÁZURIZ PINOT NOIR WILD FERMENT, CASABLANCA VALLEY, 2011/12 Chile <i>Mellow raspberry & strawberry aromas, offset with hints of spice & oak</i>	£8.15	£10.05	£28.95
BORIE DE MAUREL ESPIRIT D'AUTOMNE, MINERVOIS, 2011/12 France <i>An explosion of blackberry, morello cherry & spice, with a soft, rich finish</i>			£29.95
SPARKLING & CHAMPAGNE	125ml		Bottle
GALANTI PROSECCO EXTRA DRY, NV	£6.95		£29.95
GALANTI SPUMANTE ROSÉ BRUT, NV			£29.95
MERCIER			£39.95
LAURENT PERRIER ROSÉ			£65.00
VEUVE CLICQUOT			£56.95

