

LOWLANDER

LONDON'S PREMIER BELGIAN
BAR & BRASSERIE

STARTERS

HOMEMADE CHEESE CROQUETTES **V**
3 for 7.45 (595kcal) or 6 for 12.45 (1,155kcal)

With homemade ketchup

HOMEMADE BRUSSELS PÂTÉ 7.95

With homemade pear & ginger chutney
& ciabatta croûtes (595kcal)

**MUSHROOM & LEEK
FILO TART** 7.95 **VE**

A creamy vegan mushroom & leek filling topped with
crispy kale & vegan pesto (467kcal)

SALTED PRETZELS 6.95 **V**

With beer cheese & honey & mustard dips (739kcal)

CRISPY PANKO KING PRAWNS
5 for 7.95 (587kcal) 10 FOR 11.95 (800kcal)

With sweet chilli sauce & wasabi mayo

BURGERS & HOT DOGS

All our beefburgers are homemade & served
on a glazed bun with shredded gem lettuce
& red onion, served with skinny fries

All burgers can be served skinny
without the bun

HOMEMADE CHEESEBURGER 15.95

Our beefburger patty with Oakwood smoked
Cheddar & special burger sauce (1,270kcal)

Add a patty 5.95 (426kcal)

Add bacon 1.95 (107kcal)

**HOMEMADE BELGIAN
BLACK & BLUE** 16.95

Seasoned with a spice rub, topped with
smoked bacon & blue cheese, with a
Belgian blue cheese sauce (1,943kcal)

**GRILLED CHICKEN
BREAST BURGER** 14.95

With Cajun mayo (995kcal)

VEGAN CHICK'N BURGER 14.95 **VE**

With vegan Cajun mayo & coleslaw
in a vegan bun (1,388kcal)

BRATWURST HOT DOG 14.95

With our special homemade relish & crispy
or caramelised onions (1,270kcal)

Add Cheddar cheese 1.50 (165kcal)

Available as a vegan option 13.95 (929kcal) **VE**

SHARERS

**LOWLANDER SAUSAGE
PLATTER** 24.95

Chicken bratwurst, pork bratwurst, smoked beef
rindwurst & pepper bite sausage, all served with
skinny fries, sauerkraut, toasted ciabatta
& Dijon mustard (1,807kcal)

**LOWLANDER
MEZZE** 18.95 **VE**

Butternut & harissa houmous, olives,
falafel, roasted red peppers, sundried tomatoes,
toasted flatbread & ciabatta (1,100kcal)

MOULES

ALL MOULES 17.95

Lowlander is famous for its mussels,
delivered fresh each day. All are served with
skinny fries & toasted ciabatta

Why not upgrade your skinny fries
to triple cooked chips (303kcal) or
sweet potato fries (287kcal) for 1.50

MOULES MARINIÈRES

White wine, shallots, garlic & parsley, finished with
a tap of cream (main 1,677kcal, starter 755kcal)

MOULES WITH CIDER & CHORIZO

Steamed with Hawkes Urban Orchard Cider, chorizo,
leeks & fresh thyme (main 1,483kcal, starter 689kcal)

MOULES A LA BIÈRE

With Belgian beer, bacon & fresh thyme
(main 1,295kcal, starter 605kcal)

MOULES WITH BRAVA SAUCE

Steamed in a rich spiced tomato sauce
(main 1,170kcal, starter 547kcal)

MOULES THAI CURRY

A fragrant Thai curry broth with fresh coriander
(main 1,199kcal, starter 519kcal)

**MOULES WITH MUSHROOM,
LEEK & FRESH HERBS**

Mixed mushrooms, white wine, leeks, tarragon,
thyme & parsley (main 1,147kcal, starter 479kcal)

All of our moules dishes
can be served as a starter portion,
with toasted ciabatta 9.95

MAINS

**HOMEMADE HERBED
CHICKEN SCHNITZEL** 15.45

With skinny fries & lemon crème fraîche (990kcal)

CAESAR SALAD 12.95

Cos lettuce, croutons, parmesan & anchovies
with a classic Caesar dressing (961kcal)

Add chicken 3.95 (184kcal)

Add bacon 1.95 (107kcal)

**MUSHROOM & WALNUT RAGU
TAGLIATELLE** 12.45 **VE**

With crispy sage, walnut crumb
& vegan hard cheese (635kcal)

BEER-BATTERED COD 16.95

With mushy peas, homemade tartare sauce
& triple cooked chips (1,223kcal)

STOOFVLEES 15.95

Flemish beef stew made with Westmalle Dubbel
Trappist beer, served with triple cooked chips &
toasted ciabatta (889kcal)

SALMON & COD GRATIN 16.95

In a rich cheese sauce, topped with a ciabatta
& herb crumb (532kcal)

**ROASTED BUTTERNUT &
SWEET POTATO SALAD** 12.95 **VE**

Rocket, radicchio & Lollo Biondi lettuce, cucumber, cherry
tomato, cous cous, pomegranate & walnut crumb.
With a vegan ranch dressing (675kcal)

SANDWICHES

CHICKEN SCHNITZEL 9.95

With smoked bacon, gem lettuce, beef tomato, avocado,
hard-boiled egg & mayo in ciabatta (1,050kcal)

**TRADITIONAL CROQUE
MONSIEUR** 9.25

With beer béchamel, Dijon mustard,
Oakwood smoked Cheddar & sliced ham
on toasted white farmhouse bread (958kcal)
Add an egg (158kcal) & turn into a
Croque Madame for 1.00

VEGAN CAPRESE FLATBREAD 7.95 **VE**

Rocket, tomato & vegan mozzarella
with a fresh herb pesto (438kcal)

FISH FINGER SANDWICH 9.25

With homemade tartare sauce in toasted
white farmhouse bread (898kcal)

VEGETARIAN CROQUE 8.50 **V**

With beer béchamel, Dijon mustard, spinach &
beef tomato on toasted white farmhouse bread (890kcal)

STEAK SANDWICH 10.95

Fillet steak strips with caramelised onion,
Dijonnaise & rocket (840kcal)

Why not add skinny fries (318kcal)
triple cooked chips (303kcal)
or sweet potato fries (287kcal)

SIDES

CREAMED SPINACH 4.25 **V** (75kcal)

ROCKET SALAD 4.25 **VE** (46kcal)

HOUSE SIDE SALAD 3.95 **VE** (112kcal)

TRIPLE COOKED CHIPS 4.95 **V** (303kcal)

SWEET POTATO FRIES 4.95 **V** (287kcal)

SKINNY FRIES 4.25 **V** (318kcal)

HOMEMADE COLESLAW 3.95 **VE** (50kcal)

DESSERTS

ALL DESSERTS 7.95

TRUFFLE TORTE **VE**

With vegan vanilla ice cream (505kcal)

TRIPLE CHOCOLATE MOUSSE **V**

With Chantilly cream (845kcal)

WAFFLES **V**

Choose from: Belgian (680kcal), Chocoholic (796kcal)
or Toffee Apple (722kcal)

APPLE TART TATIN **V**

With vanilla bean ice cream (415kcal)

For calorie and allergen info,
please scan the QR code.



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 on the food section of our website via a QR code. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. 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.

V = made with vegetarian ingredients, **VE** = 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 except Amex. Adults need around 2000 kcal a day.

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. Please find below, a selection of beers on draught.

LOWLANDER PILS 4.2%
We've done it... our very own pilsner.
Light & easy drinking, give this baby a whirl!

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

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

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

DELIRIUM TREMENS 7.5%
The unique taste of 'Delirium Tremens' results from the use of three different kinds of yeast

LINDEMANS KRIEK 3.5%
Fruity & fresh with loads of cherry flavour

VEDETT IPA 5.5%
Light citrus IPA with a bitter finish

TROUBADOUR MAGMA 9%
Amber-coloured beer with the bitterness of an American IPA

WESTMALLE DUBBEL 7%
A reddish-brown Trappist ale, malty & fruity with slight bitterness & a long, dry finish

HOT BEVERAGES

CAPPUCCINO 2.75 (0kcal)

FLAT WHITE 2.75 (0kcal)

LATTE 2.75 (0kcal)

AMERICANO 2.55 (0kcal)

ESPRESSO 2.35 (0kcal)

DOUBLE ESPRESSO 2.65 (0kcal)

MACCHIATO 2.35 (0kcal)

DOUBLE MACCHIATO 2.65 (0kcal)

MOCHA 2.65 (0kcal)

EXTRA COFFEE

SHOT 50p (0kcal)

HOT CHOCOLATE 2.75 (101kcal)

YORKSHIRE TEA (0kcal)
FOR ONE 2.05 FOR TWO 3.60

SPECIALITY TEA
FOR ONE 1.95 FOR TWO 3.50
Choose from: Peppermint (4kcal), Green, (6kcal), Chamomile (0kcal), Earl Grey (0kcal)

Please add your choice of milk, based on 25ml serve -
Whole Milk (16kcal),
Semi Skimmed (12kcal),
Almond (15kcal),
Oat (11kcal),
Soya (11kcal)

FEVER-TREE SERVES

8.95 EACH

Classic spirits complemented with Fever-Tree premium mixers.
Each Fever-Tree serve contains 50ml of alcohol, reduce it to 25ml for 6.95

ITALIAN BLOOD ORANGE SPRITZ
Smirnoff Vodka, Fever-Tree Italian Blood Orange Soda & orange

WINTER G&T
Tanqueray London Dry Gin & Fever-Tree Aromatic Tonic

CARIBBEAN MULE
Kraken Spiced Rum, Fever-Tree Ginger Beer & lime

PANETTONE PUNCH
Tanqueray Flor de Sevilla, Disaronno, Fever-Tree Ginger Ale & orange

WINE LIST

WHITE 175ml 250ml Bottle
CULLINAN VIEW CHENIN BLANC, 5.85 7.95 22.95
WESTERN CAPE South Africa
Youthful, fruity character with a fresh, zesty acidity - very well balanced

VINUVA PINOT GRIGIO DELLE 6.15 8.15 23.95
EZIE Italy
A mouth-watering blend of delicate apple, citrus & peach flavours

VERAMONTE CHARDONNAY 6.45 8.75 25.95
ORGANIC RESERVA,
CASABLANCA VALLEY Chile
Crisp acidity and flavours reminiscent of green apple and tropical fruit

WAIPARA HILLS SAUVIGNON 6.95 9.15 26.95
BLANC, MARLBOROUGH,
2013/14 New Zealand
Bursting with fresh citrus, grapefruit & melon notes

POUILLY-FUMÉ, CUVÉE DU TRONCSEC, 33.95
JOSEPH MELLOTT France
Citrus & mineral notes with classic gunflint aroma, one of the best wines of this area

MÂCON-VILLAGES DOMAINE DE LA GRANGE 35.95
MAGNIEN, LOUIS JADOT, 2012/13 France
Delicate & dry, a unique, unoaked Mâcon produced by one single domaine

ROSÉ 175ml 250ml Bottle
MONTE VERDE MERLOT ROSÉ, 6.25 8.45 24.95
CENTRAL VALLEY, 2013/14 Chile
A bouquet of strawberry & raspberry, leading to a ripe, blackcurrant palate

RUGGED RIDGE ZINFANDEL 6.45 8.75 25.95
ROSÉ, CALIFORNIA, 2011/12 USA
Raspberry & strawberry flavours with creamy notes, great on a summer's day

ANTONIO RUBINI PINOT GRIGIO 6.95 9.15 26.95
ROSÉ DELLE VENEZIE, 2013/14 Italy
A refreshing rosé with aromas of vanilla & wild flowers

RED 175ml 250ml Bottle
BETWEEN THORNS CABERNET, 6.15 8.15 23.95
SOUTH-EASTERN AUSTRALIA
Australia
A fruity, medium-bodied red with robust blackberry & blackcurrant flavours

LUIS FELIPE EDWARDS LOT 18 6.25 8.45 24.95
MERLOT, RAPEL VALLEY,
2012/13 Chile
A soft, plummy, easy-drinking merlot from Chile

PAZ MALBEC Argentina 7.55 9.75 28.95
Soft, fruity & spicy with blackberry, plum & cherry flavours

ERRÁZURIZ PINOT NOIR WILD 8.15 10.05 29.95
FERMENT, CASABLANCA
VALLEY, 2011/12 Chile
Mellow raspberry & strawberry aromas, offset with hints of spice & oak

SPARKLING & CHAMPAGNE 125ml Bottle
GALANTI PROSECCO EXTRA DRY, NV 7.25 32.95

GALANTI SPUMANTE ROSÉ BRUT, NV 34.95

MERCIER 45.95

LAURENT PERRIER ROSÉ 85.00

VEUVE CLICQUOT 65.00


Veuve Clicquot
REIMS FRANCE


Laurent-Perrier
CHAMPAGNE


MERCIER
CHAMPAGNE