

LOWLANDER

LONDON'S PREMIER BELGIAN
BAR & BRASSERIE

STARTERS

HOMEMADE CHEESE CROQUETTES **V**
3 for 7.50 (595kcal) or 6 for 13.00 (1,155kcal)
With homemade ketchup

BRUSSELS PÂTÉ 8.15
With pear & ginger chutney
& ciabatta croûtes (595kcal)

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

SALTED PRETZELS 7.50 **V**
With beer cheese & honey & mustard dips (739kcal)

BATTERED KING PRAWNS
5 for 8.50 (442kcal) 10 FOR 15.00 (635kcal)
With sweet chilli & wasabi mayo dips

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)

SHARERS

LOWLANDER SAUSAGE PLATTER 25.95
Chicken bratwurst, pork bratwurst, smoked beef
rindwurst & pepper bite sausage, all served with
skinny fries, sauerkraut, toasted ciabatta
& Dijon mustard (1,807kcal)

LOWLANDER MEZZE 19.95 **VE**
Houmous topped with coriander, pumpkin seeds &
pomegranate seeds, olives, falafel, sundried tomatoes,
gherkins, toasted flatbread & ciabatta (1,087kcal)

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 (260kcal) or
sweet potato fries (287kcal) for 1.50

MOULES MARINIÈRES
White wine, shallots, garlic & parsley, finished with
a lap 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 THAI CURRY
A fragrant Thai curry broth with fresh coriander
(main 1,199kcal, starter 519kcal)

MOULES PROVENÇALE
White wine, shallots & garlic with tomatoes, olives
& a fragrant blend of parsley, basil & oregano
(main 1,259kcal, starter 543kcal)

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

Please see our specials
board for our
Moules of the Day dish

MAINS

CHICKEN SCHNITZEL 15.45
With skinny fries & mayo (958kcal)

CAESAR SALAD 12.95 **V**
Cos lettuce, croutons, parmesan & anchovies with
a classic Caesar dressing (961kcal)
Add chicken (184kcal) 3.95
Add bacon (107kcal) 1.95

MUSHROOM & WALNUT RAGU TAGLIATELLE 13.95 **VE**
With crispy sage, walnut crumb
& vegan hard cheese (635kcal)

BEER-BATTERED COD 16.95
With mushy peas, homemade tartare sauce,
triple cooked chips & lemon (1,063kcal)

GREEK FALAFEL SALAD 11.95 **V**
Mixed leaves with orzo, cherry tomatoes, feta,
cucumber & herbs, with a lemon
& mint dressing (601kcal)

LOWLANDER POKE BOWL 11.95 **VE**
A flavour-packed mix of grains, pulses & vegetables
with avocado, crispy kale, tenderstem broccoli
& pomegranate seeds (451kcal)

SANDWICHES

CHICKEN SCHNITZEL 11.95
With smoked bacon, gem lettuce, beef tomato
& mayo in ciabatta (835kcal)

TRADITIONAL CROQUE MONSIEUR 9.95
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

FALAFEL FLATBREAD 9.95 **VE**
Middle Eastern flatbread with rocket, buckwheat,
broccoli rice, broad beans & peas in a sweet mustard
sauce. Topped with falafel, Chipotle mayo &
pomegranate seeds (768kcal)

FISH FINGER SANDWICH 9.95
With homemade tartare sauce in toasted
white farmhouse bread (898kcal)

VEGETARIAN CROQUE 9.75 **V**
With beer béchamel, Dijon mustard, spinach &
beef tomato on toasted white farmhouse bread (890kcal)

STEAK SANDWICH 11.95
Fillet steak strips with caramelised onion,
Dijonnaise & rocket (840kcal)

Why not add skinny fries (318kcal)
triple cooked chips (260kcal)
or sweet potato fries (287kcal)

SIDES

LEMON & GARLIC SPINACH 4.50 **VE** (67kcal)

HOUSE SIDE SALAD 4.50 **VE** (99kcal)

TRIPLE COOKED CHIPS 4.95 **V** (260kcal)

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

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

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

DESSERTS

ALL DESSERTS 7.95

LEMON PANNA COTTA TART **V**
Rich, buttery shortcrust pastry with a smooth lemon
panna cotta filling, with raspberry sauce &
a light sugar dusting (422kcal)

TRIPLE CHOCOLATE MOUSSE **V**
With Chantilly cream (845kcal)

WAFFLES **V**
Choose from: Belgian (680kcal), Chocoholic (796kcal)
or Eton 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 (452kcal)

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 3.50 (0kcal)

FLAT WHITE 3.50 (0kcal)

LATTE 3.50 (0kcal)

AMERICANO 3.50 (0kcal)

ESPRESSO 2.75 (0kcal)

DOUBLE ESPRESSO 3.25 (0kcal)

HOT CHOCOLATE 3.50 (101kcal)

ENGLISH TEA 3.00 (0kcal)

SPECIALITY TEA 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),
Oat (11kcal), Soya (11kcal)

SEASONAL SERVES

10.95 EACH

Classic spirits complemented with Fever-Tree premium mixers.
Each Fever-Tree serve contains 50ml of alcohol, reduce it to 25ml for 7.95

**ITALIAN BLOOD
ORANGE SPRITZ**
Smirnoff Vodka, Italian
Blood Orange Soda & orange

BLOSSOM SPRITZ
Pinot grigio wine, White
Grape & Apricot Soda, mint & lemon

DOUBLE BERRY G&T
Tanqueray Royale Gin, Rhubarb &
Raspberry Tonic, fresh berries & mint

**CUCUMBER &
ELDERFLOWER G&T**
Hendrick's Gin, Elderflower Tonic,
cucumber & mint

CARIBBEAN MULE
Kraken Spiced Rum,
Ginger Beer & lime

PALOMA
Tequila, Pink Grapefruit Soda
& lime

WINE LIST

| WHITE | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| LA VIVIENDA VERDEJO, La Mancha, Spain | 6.95 | 8.95 | 25.00 |
| Zesty with lemon and lime flavours and a soft finish | | | |

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| REIGN OF TERROIR CHENIN BLANC, Swartland, South Africa | 7.50 | 9.50 | 27.00 |
| Fresh and full of flavour with a silky texture | | | |

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| DA LUCA PINOT GRIGIO, Terre Siciliane, Sicily | 8.50 | 10.50 | 30.00 |
| A richly flavoured pinot with a crisp acidity | | | |

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| WAIPARA HILLS SAUVIGNON BLANC, Marlborough, New Zealand | 8.95 | 11.95 | 35.00 |
| Bursting with fresh citrus notes and an aromatic finish | | | |

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| CHABLIS, LES SARMENTS, VIGNERONS, DE CHABLIS, France | | | 40.00 |
| Fresh and lively with a citrus & white blossom finish | | | |

| ROSÉ | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| LA VIVIENDA TEMPRANILLO ROSÉ, La Mancha, Spain | 6.95 | 8.95 | 25.00 |
| Vibrant pink in colour, with flora and fruity aromas, with a touch of hone | | | |

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| LA CAMPAGNE ROSÉ, Pays d'Oc, France | 7.50 | 9.50 | 27.00 |
| Pale-coloured, capturing all the fresh summer-fruit flavours | | | |

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| ANTONIO RUBINI PINOT GRIGIO ROSATO, IGT Pavia, Italy | 8.50 | 10.50 | 30.00 |
| A copper coloured rosé with a hint of wild flowers, vanilla and strawberry | | | |

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| CÔTES DE PROVENCE ROSÉ, HÉRITAGE, ESTANDON, France | | | 35.00 |
| Pale salmon-pink rosé with hints of peach and pear | | | |

| RED | 175ml | 250ml | Bottle |
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| LA VIVIENDA TEMPRANILLO, La Mancha, Spain | 6.95 | 8.95 | 25.00 |
| Deep, rich plum wine with a hint of dark fruits and spice | | | |

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| REBELAND SWARTLAND SHIRAZ, South Africa | 7.50 | 9.50 | 27.00 |
| A medium-bodied dry wine rich in cherry, blackcurrant and spice | | | |

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| BUSSELTON BOYS 'ALFIE' CABERNET-MERLOT, Margaret River, Australia | 8.50 | 10.50 | 30.00 |
| Bold and structured with a deep ruby, high intensity | | | |

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| PAZ MALBEC, San Juan, Argentina | 8.95 | 11.95 | 35.00 |
| An intense wine, with a taste of ripe plums, roasted coffee and chocolate | | | |

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

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

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| PROSECCO ROSÉ BRUT, NV | | 35.00 |
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| MERCIER | | 60.00 |
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| LAURENT PERRIER ROSÉ | | 95.00 |
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| VEUVE CLICQUOT | | 75.00 |
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Veuve Clicquot
REIMS FRANCE


Laurent-Perrier
CHAMPAGNE


MERCIER
CHAMPAGNE

