



**LOWLANDER**

LONDON'S PREMIER BELGIAN  
BAR & BRASSERIE

**A VERY  
BRITISH  
SUPPER CLUB**

*Wednesday 22nd June 2022  
6.30pm - 10.30pm*

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**1ST COURSE**

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*Paired with Newbarns x Stigbergets Innkeeper Best Bitter 4.3%  
or a 125ml Antonio Rubini Pinot Grigio Rosé delle Venezie*

**BALMORAL CHICKEN CROQUETTES**

*Chicken, haggis and bacon in breadcrumbs  
with a whisky spiced mayo*

**SCOTCH EGG**

*Traditional bar snack with Cumberland sausage meat  
and black pudding served with English mustard*

**HONEY-GLAZED HAM HOCK TERRINE**

*With herb salad and piccalilli*

**TOMATO & PESTO FLATBREAD (VE)**

*With basil pesto and vegan hard cheese*

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**2ND COURSE**

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*Paired with Yonder Summa Pudding Fruit Pastry Sour 5.5%,  
Northern Monk Heathen or a 125ml Vinuva Pinot  
Grigio delle Venezie*

**BEER BATTERED COD**

*With minted mushy peas, tartare sauce and hand-cut chips*

**MUSSELS WITH NEWBARN'S X STIGBERGETS  
BEST BITTER ALE, LEEKS & HERBS**

*With fresh toasted ciabatta*

**SMOKED HADDOCK PATE & SMOKED EEL**

*With pickled cockles and ciabatta croutes*

**MUSHROOM & SPINACH FILO TART (VE)**

*With salsa verde and crispy kale*

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## 3RD COURSE

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*Paired with Brew by Numbers Coffee CBD Porter 6.5%  
or a 125ml Paz Malbec*

### **SHEPHERD'S PIE**

*With minted garden peas*

### **PIE, MASH & LIQUOR**

*The traditional East End favourite minced beef pie*

### **ROAST PORK BELLY STRIPS**

*With apple compote, kale and red wine jus*

### **VEGAN PIE, MASH & LIQUOR (VE)**

*A vegan version of the traditional East End favourite minced 'beef' pie*

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## 4TH COURSE

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*Paired with Northern Monk Heathen IPA 7.2%  
or a 125ml Errázuriz Pinot Noir Wild Ferment*

### **CHICKEN TIKKA MASALA**

*The nation's favourite curry with chapattis and pilau rice*

### **CHICKEN KORMA**

*The nation's second favourite curry with chapattis and pilau rice*

### **VEGAN KORMA (VE)**

*A vegan version with chapattis and pilau rice*

### **VEGAN BUFFALO WINGS (VE)**

*With spicy sauce*

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## 5TH COURSE

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*Paired with Tiny Rebel Cask Conditioned Citra  
Milkshake IPA 4.2% or a 125ml Rugged Ridge  
Zinfandel Rosé, California*

### **TRADITIONAL CREAM TEA**

*A selection of cakes, scones, jam and clotted cream*

### **VEGAN TRADITIONAL CREAM TEA (VE)**

*A selection of cakes, scones, jam and coconut cream*



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.