

LOWLANDER

LONDON'S PREMIER BELGIAN
BAR & BRASSERIE

STARTERS

HOMEMADE CHEESE CROQUETTES **V**
3 for 7.50 (595kcal) or 6 for 14.00 (1,155kcal)
With homemade ketchup

ARDENNES PÂTÉ 8.25
With pear & ginger chutney
and ciabatta croûtes (647kcal)

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

SALTED PRETZELS 7.50 **V**
With beer cheese and honey & mustard dips (736kcal)

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

BURGERS AND HOT DOGS

All our beefburgers are homemade and served
on a glazed bun with shredded gem lettuce
and red onion, served with skinny fries
All burgers can be served
without the bun

HOMEMADE CHEESEBURGER 15.95
Our beefburger patty with Oakwood Smoked
Cheddar and 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 and 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 and coleslaw
in a vegan bun (1,388kcal)

BRATWURST HOT DOG 14.95
With our special homemade relish and crispy
or caramelised onions (1,270kcal)
Add Oakwood Smoked
Cheddar 1.50 (165kcal)

SHARERS

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

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

MOULES

ALL MOULES 17.95

Lowlander is famous for its mussels, delivered fresh each
day. All are served with skinny fries and 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 and parsley, finished with
a tap of cream (main 1,677kcal, starter 875kcal)

MOULES A LA BIÈRE
With Belgian beer, bacon and fresh thyme
(main 1,295kcal, starter 605kcal)

MISO & GINGER
Shallots, ginger and garlic in a fragrant miso
broth with lime and fresh coriander
(main 1,201kcal, starter 535kcal)

NDUJA, FENNEL & OREGANO
White wine and Nduja sausage with
shaved fennel and fresh oregano
(main 1,451kcal, starter 727kcal)

SPICY OLIVE, TOMATO & CHILLI
Black olives, white wine and tomato
with a chilli kick and fresh parsley
(main 1,236kcal, starter 545kcal)

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

Please see our
specials board for our
Moules of the Day

MAINS

CHICKEN SCHNITZEL 16.50
With skinny fries and mayo (958kcal)

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

MUSHROOM & HERB RISOTTO 14.50 **VE**
Italian Arborio rice with oyster and chestnut mushrooms,
fresh tarragon and vegan hard cheese (1,069kcal)

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

ROASTED BUTTERNUT & SWEET POTATO SALAD 12.95 **VE**
Rocket and mixed leaves with cous cous, cucumber, cherry
tomatoes and pomegranate in a vegan ranch dressing (571kcal)

BEEF & ALE PIE 17.45
With mash potato, Tenderstem broccoli and gravy (1,010kcal)
SQUASH & BRIE TART 17.45 **V**
With mash potato, Tenderstem broccoli and gravy (857kcal)

SANDWICHES

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

TRADITIONAL CROQUE MONSIEUR 10.95
With beer béchamel, Dijon mustard,
Oakwood Smoked Cheddar and sliced ham
on toasted white farmhouse bread (958kcal)
Add an egg (158kcal) and turn into a
Croque Madame for 1.00

FALAFEL FLATBREAD 10.95 **VE**
Middle Eastern flatbread with rocket, buckwheat,
broccoli rice, broad beans and peas in a sweet mustard
sauce. Topped with falafel, Chipotle mayo and
pomegranate seeds (768kcal)

FISH FINGER SANDWICH 10.95
With homemade tartare sauce on toasted
white farmhouse bread (898kcal)

VEGETARIAN CROQUE 10.95 **V**
With beer béchamel, Dijon mustard, spinach and
beef tomato on toasted white farmhouse bread (890kcal)

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

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

SIDES

TENDERSTEM BROCCOLI 4.50 **VE** (128kcal)
MASHED POTATO 4.50 **V** (192kcal)
HOUSE SIDE SALAD 4.50 **VE** (100kcal)
TRIPLE COOKED CHIPS 4.95 **V** (260kcal)
SWEET POTATO FRIES 4.95 **V** (287kcal)
SKINNY FRIES 4.50 **V** (318kcal)
HOMEMADE COLESLAW 4.50 **VE** (50kcal)

DESSERTS

ALL DESSERTS 7.95
STICKY TOFFEE PUDDING **V**
With vanilla ice cream (553kcal)
TRIPLE CHOCOLATE MOUSSE **V**
With Chantilly cream (845kcal)
WAFFLES **V**
Choose from: Belgian (680kcal), Chocoholic (796kcal)
or Apple Crumble (864kcal)
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 via a QR code. 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 and 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 and easy drinking, give this baby a whirl!*

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

BRUGSE ZOT BLOND 6%
Golden with orange and 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 and 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 and fruity
with slight bitterness and 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 BEERS

	ABV	ML	£
PAULANER HEFE WEISSBIER <i>Wheat beer with hints of banana and honey, with a mildly spicy nutmeg note</i>	5.5%	500	8.65
ORVAL <i>Stunning, bitter amber ale - a favourite of beer drinkers worldwide</i>	6.2%	330	8.95
BRUGSE ZOT DUBBEL <i>Rich and complex, mostly dark fruits and light spices</i>	7.5%	330	8.15
FLORIS PASSION FRUIT <i>A fruity passion fruit flavoured wheat beer</i>	3.6%	330	7.45
LERVIG NO WORRIES PALE ALE <i>Low-alcohol, easy drinking pale ale with light citrus notes and hoppy aroma</i>	0.5%	330	5.95

WINE LIST

WHITE	175ml	250ml	Bottle
LA VIVIENDA VERDEJO, La Mancha, Spain <i>Zesty with lemon and lime flavours and a soft finish</i>	6.95	8.95	25.00
REIGN OF TERROIR CHENIN BLANC, Swartland, South Africa <i>Fresh and full of flavour with a silky texture</i>	7.50	9.50	27.00
DA LUCA PINOT GRIGIO, Terre Siciliane, Sicily <i>A richly flavoured pinot with a crisp acidity</i>	8.50	10.50	30.00
WAIPARA HILLS SAUVIGNON BLANC, Marlborough, New Zealand <i>Bursting with fresh citrus notes and an aromatic finish</i>	8.95	11.95	35.00
CHABLIS, LES SARMENTS, VIGNERONS, DE CHABLIS, France <i>Fresh and lively with a citrus and white blossom finish</i>			40.00
ROSÉ	175ml	250ml	Bottle
LA VIVIENDA TEMPRANILLO ROSÉ, La Mancha, Spain <i>Vibrant pink in colour, with flora and fruity aromas, with a touch of hone</i>	6.95	8.95	25.00
LA CAMPAGNE ROSÉ, Pays d'Oc, France <i>Pale-coloured, capturing all the fresh summer-fruit flavours</i>	7.50	9.50	27.00
ANTONIO RUBINI PINOT GRIGIO ROSATO, IGT Pavia, Italy <i>A copper coloured rosé with a hint of wild flowers, vanilla and strawberry</i>	8.50	10.50	30.00
CÔTES DE PROVENCE ROSÉ, HÉRITAGE, ESTANDON, France <i>Pale salmon-pink rosé with hints of peach and pear</i>			35.00

RED	175ml	250ml	Bottle
LA VIVIENDA TEMPRANILLO, La Mancha, Spain <i>Deep, rich plum wine with a hint of dark fruits and spice</i>	6.95	8.95	25.00
REBELAND SWARTLAND SHIRAZ, South Africa <i>A medium-bodied dry wine rich in cherry, blackcurrant and spice</i>	7.50	9.50	27.00
BUSSELTON BOYS 'ALFIE' CABERNET-MERLOT, Margaret River, Australia <i>Bold and structured with a deep ruby, high intensity</i>	8.50	10.50	30.00
PAZ MALBEC, San Juan, Argentina <i>An intense wine, with a taste of ripe plums, roasted coffee and chocolate</i>	8.95	11.95	35.00
ERRÁZURIZ WILD FERMENT Aconcagua, Chile <i>Bright cherry red colour, offers aromas of cherries and roses with smoky tones</i>			40.00
SPARKLING AND CHAMPAGNE	125ml		Bottle
PROSECCO EXTRA DRY, NV	9.00		35.00
PROSECCO ROSÉ BRUT, NV			35.00
MERCIER			60.00
LAURENT PERRIER ROSÉ			95.00
VEUVE CLICQUOT			75.00

