

TO START

SOUP OF THE DAY (GFA, V, VEA)

Warm bread, salted butter

CRISP VEGETABLE TEMPURA

Chilli and coriander batter, spiced sesame greens, teriyaki dip

CHICKEN LIVER PARFAIT (GFA)

House chutney, sourdough crouton

SPICED HAGGIS & BLACK PUDDING BON BONS

Caramelised onion, mustard mayo

SLOW BRAISED BEEF SHIN CROQUETTES

Chimichurri, rocket and red onion salad

MAINS

BEER BATTERED HADDOCK GOUJONS

Mushy peas, fries, tartare and lemon

MAC AND CHEESE (GFA, V)

Creamy 3 cheese sauce, mull cheddar and parsley crumble, garlic and herb ciabatta

Add: Chicken £2.50

STEAK AND ALE PIE

Butter puff pastry, glazed roots and sauté greens, creamy mashed potato

CAJUN MARINATED CHICKEN (GFA)

Fragrant braised vegetable rice, cajun cream

LEMON AND THYME ROAST CHICKEN SUPREME (GFA)

Haggis rosti, charred leek, whiskey and peppercorn sauce

SPICED CHICKPEA FALAFEL FRITTERS (V, VEA)

Freekeh grain, bean and pepper salad, tahini dressing and yoghurt dip

DESSERTS

CHOCOLATE FUDGE CHOUX BUN 'ÉCLAIR' (V)

Vanilla cream, sugar cracklin

STICKY TOFFEE PUDDING (V, VEA)

Butterscotch sauce, Scottish tablet ice cream

ICED LEMON PARFAIT (V, GFA)

Fresh raspberry, berry coulis

CHEESECAKE OF THE DAY (V)

Sweetened vanilla cream, berry coulis

DUO OF ICE CREAM (V, VEA)

Ask a team member for flavours

SIDES

ZESTY BEAN, GRAIN AND PEPPER

SALAD, SALSA VERDE (VE)

SKINNY FRIES (V)

HAND CUT CHIPS (V)

SEASONED FRIES (V)

Cajun | Peri Peri | Salt and Chilli

£4.50

£4.00

£4.50

£4.50

GARLIC BREAD (VEA)

GARLIC BREAD WITH CHEESE (V)

CHEESE AND SALSA NACHOS (V)

BEER BATTERED ONION RINGS (V)

MINI MAC (V)

HALLOUMI FRIES (V)

£4.45

£4.95

£4.50

£5.00

£5.00

£6.00

THE LOWLAND
BAR & RESTAURANT

THE CELEBRATION MENU

2 COURSES £22.50 / 3 COURSES £27.50

Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you.
(V) vegetarian, (VA) vegetarian available, (VE) vegan, (VEA) vegan available, (GF) gluten free, (GFA) gluten free available