

SHARING PLATTERS

WARM BREADS (V)
Crumbled Feta | Chilli Infused Olives
Olive Oil & Balsamic **8.95**

LOWLAND SHARER
Oxtail Croquettes | Chicken Tempura
Corn Ribs | Tofu Bites
Garlic Bread & Dips **21.95**

STARTERS

SOUP OF THE DAY (VG, GFA)
Warm Bread | Salted Butter **6.95**

HAM HOCK & PEA TERRINE
Mustard Crème Fraîche | Warm Indian Summer
Pea Shoots | Sourdough Crouton **8.45**

CRISPY TEMPURA
Warm Indian Summer | Soy & Miso Dip
Black Sesame Seeds
Choose: Chicken **8.95** | Vegetable **7.95**

CAPRESE SALAD (V)
Buffalo Mozzarella | Heirloom Tomato
Basil | Olive Oil **7.95**

BATTERED MONKFISH CHEEKS
Wasabi Crème Fraîche
Pickled Cucumber **11.95**

OXTAIL CROQUETTES
Pickled Shallot | Chipotle Mayo
Apple & Cider Gel | Lime **8.95**

PAN-SEARED KING SCALLOPS
Sweetcorn Velouté | Sautéed Wild Mushrooms **12.00**

HAGGIS, NEEPS & TATTIES
Whisky Cream Sauce | Tabasco Onions **7.95**

WHIPPED GOATS CHEESE (V)
Beetroot Gel | Pickled Beetroot
Hazelnut Crum | Micro Herb Salad **8.75**

MAINS

STEAK & ALE PIE
Chive Mash | Seasoned Greens | Buttered Puff Pastry **17.95**

BATTERED FISH & CHIPS
Battered Haddock Fillet | Tartare Sauce | Minted Mushy Peas
Charred Lemon | Chunky Chips **17.95**

MAC & CHEESE (V, GFA)
Three Cheese Sauce | Parsley Crumble | Garlic Toast **13.95**
Add: Grilled Chicken **4.00** | Crispy Bacon **4.00**
Haggis **4.00** | Chillies **3.00** | Black Pudding **4.00**

LOWLANDS FAJITAS (GFA, VEA, VA)
Warm Tortilla | Cheese | Salsa
Homemade Guacamole | Sour Cream
Choose: Chicken **18.95** | Vegetable **16.95** | Tofu **17.95**

DUO OF CHICKEN
Pan-Fried Chicken Supreme | Chicken & Herb Bon Bon
Buttered Cabbage | Glazed Carrots | Cauliflower Purée
Tarragon Velouté **18.95**

RIGATONI VEGETABLE ARRABBIATA (VE, GFA)
Garlic & Chilli Spiced Napoli Sauce
Grilled Seasonal Vegetables | Fresh Herbs
Parmesan **13.95**

GRILLED CHICKEN ESCALOPE
Buttered Mash | Glazed Vegetables | Peppercorn Sauce **16.95**

PAN-FRIED SEA BREAM FILLET (GF)
Cauliflower Purée | Charred Baby Potatoes
Smoked Samphire | Warm Tartare Beurre Blanc **21.95**

BONE MARROW INFUSED COTTAGE PIE
Braised Beef | Red Wine Jus | Parmesan-Crusted
Pommes Purée | Buttered Vegetables **14.95**

ROASTED LAMB RUMP
Red Pepper Purée | Oyster Mushroom
Charred Hispi Cabbage | Vichy Carrot | Rosemary Jus **23.95**

HAGGIS, NEEPS & TATTIES
Traditional Spiced Haggis | Buttered Neeps
Chive Mash | Whisky Cream
Tabasco Onion | Oat Crumb **15.95**

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

BURGERS

All burgers are served in a Milk Bun, with Gem Lettuce,
Red Onion & Gherkins, with a side of fries.

LOWLAND BEEF BURGER

21-Day Aged Beef | Smoked Cheddar | Caramelised Onion
House Burger Sauce **16.95**

BUTTERMILK CHICKEN BURGER

Crispy Chicken | Slaw | Pickles
Hot Honey Mayo **16.95**

SPICED JACKFRUIT BURGER (VG)

Vegan Cheese | Lettuce | Tomato
Pickled Slaw **16.95**

PARK ROAD BURGER

6oz Beef Burger | Fried Egg | Black Pudding
Chilli Jam **18.95**

SIDES

FRIES (V, VGA)

Sea Salted **4.00** | Cajun **4.00**
Parmesan & Truffle **4.95**

OXTAIL CROQUETTES **5.25**

CAJUN SPICED

CHARRED POTATO (V, VGA) **4.00**

CHIVE MASH (V, VGA) **4.25**

BUTTERED MASH (V, VGA) **4.00**

HOUSE SALAD (V, VGA) **4.95**

TENDERSTEM BROCCOLI (V, VGA) **4.95**

SEASONAL GREENS (V, VGA) **5.25**

GLAZED CARROTS (V, VGA) **4.00**

GARLIC BREAD (V, VGA) **4.50**

CHEESY GARLIC BREAD (V, VGA) **4.95**

LOWLAND GRILL

All steaks are served with Glazed Heritage
Carrots & Buttered Tenderstem Broccoli,
Creamed Corn, Mini Caprese Salad and
Sea Salted Fries.

10oz Ribeye **35.00** | 8oz Sirloin **28.00**
16oz T-Bone **48.00**

Sauces 4 each

Peppercorn | Whisky | Bearnaise
Blue Cheese Dressing | Chimichurri

TRADITIONAL STEAK FRITES

8oz Sirloin | Fries | Peppercorn Sauce **21.95**

DESSERTS

STICKY TOFFEE PUDDING (V)

Toffee Sauce | Vanilla Ice Cream **8.95**

SELECTION OF ICE CREAM

& SORBET (VG, GFA)

Chocolate Ash | Fresh Fruit **6.95**

RASPBERRY & GIN CHEESECAKE (VG)

Raspberry Coulis | Lemon Sorbet **9.45**

MIXED BERRY SEMIFREDDO (V)

Blackcurrant Sorbet | Chantilly Cream **8.95**

CLASSIC BREAD & BUTTER PUDDING (V)

Crème Anglaise | Vanilla Ice Cream **8.95**

TOFFEE PECAN ROULADE (V)

Tablet Crumb | Toffee Drizzle
Salted Caramel Ice Cream **9.45**

CHOCOLATE CHIP COOKIE

DOUGH SKILLET (V)

Tablet Ice Cream | Warm Chocolate Sauce **8.95**

BRIOCHE DOUGHNUTS (V)

Chocolate Fudge Sauce | Vanilla Ice Cream **7.95**