THE MENU



BAR & RESTAURANT



SHARING

WARM BREADS (V, VEA) £7.00 Extra virgin olive oil and aged balsamic

LOWLAND MEZZE (GFA,VA,VEA) £14.00 Red pepper hummus, picante peppers, haloumi, feta, olives, chutney bread and oil

SHARING NACHOS (V,GFA,VEA) £12.00 Cheese, guacamole, pico de gallo, sour crème, jalapeños

Add: Cajun chicken | Bacon £3.00 each

LOWLAND GRAND SHARER £18.00 Cajun tenders, haloumi fries, nachos, garlic bread, haggis bonbons, croquettes

STARTERS

SOUP OF THE DAY (GFA, V, VEA) £5.45 Warm bread, salted butter

CRISPY TEMPURA

Chilli and coriander batter, spiced sesame greens, teriyaki dip

Chicken £8.25 / Vegetable £7.25

ROAST RED PEPPER

BRUSCHETTA (GFA,V,VEA) £6.50 Hummus, pico de gallo, extra virgin olive oil, aged balsamic and sourdough toast

Add: Feta | Halloumi £2.00

CHICKEN LIVER PARFAIT (GFA) £7.75 House chutney, sourdough crouton

> SPICED HAGGIS & BLACK PUDDING BON BONS £7.45 Caramelised onion, mustard mayo

CHARGRILLED KING PRAWN
SKEWERS (GF) £11.00
Lemon, garlic and herb, smoked chilli mayo

OAK SMOKED SALMON, PRAWN & AVOCADO SALAD £10.00 Marie rose, lemon, ciabatta crouton

SLOW BRAISED BEEF SHIN CROQUETTES £7.50 Chimichurri, rocket and red onion salad

MAINS

BEER BATTERED FISH AND CHIPS Sustainable haddock fillet, hand cut chips, mushy peas, lemon and tartare	£16.00
THE MAC AND CHEESE (GFA, V) Creamy 3 cheese sauce, mull cheddar and parsley crumble, garlic and herb ciabatta	£11.50
Add: Bacon Haggis Chicken £2.50 each	
STEAK AND ALE PIE Butter puff pastry, glazed roots and sauté greens, creamy mashed potato	£16.00
CAJUN MARINATED CHICKEN (GFA) Fragrant braised vegetable rice, cajun cream	£14.00
CAESAR SALAD (GFA, V) Sourdough croutons, boiled hens' egg, garlic mayonnaise dressing, fresh parmesan – with or without anchovies Add: Grilled Halloumi £2 Bacon £2 Chicken £3	£12.00
LEMON AND THYME ROAST CHICKEN SUPREME (GFA) Haggis rosti, charred leek, whiskey and peppercorn sauce	£16.95
SEARED FILLET OF COD (GFA) Lemon & herb crushed potato, sauté samphire, curried velouté, herb oil	£18.25

LOWLAND FAJITAS Warm flour tortilla, sour cream, pico de gallo, guacamole and cheese	
CHICKEN	£16.00
VEGETABLE	£13.50
VEGAN	£14.00

SPICED CHICKPEA FALAFEL	
FRITTERS (V, VEA)	£14.00
Freekeh grain, bean and pepper salad, tahini	
dressing and yoghurt dip	

BURGERS

All our burgers are served with a brioche bun, house sauce, crisp lettuce, tomato and fries

PRIME BEEF BURGER	£15.00	
CRISPY FRIED CAJUN CHICKEN BURGER	£14.00	
BEETROOT, QUINOA AND ROAST PEPPER BURGER (VE) Vegan cheese and spicy veganaise	£13.00	
LOADED PRIME BEEF BURGER £17.00 Applewood smoked cheddar, crisp streaky bacon, Jack D BBQ sauce		
Choice of toppings: Cheddar Haggis Crispy bacon Haggis Peppercorn saud	ce £1.50 each	

GRILL

STEAK FRITES GRILLED

60Z SIRLOIN (GFA) £22.00 Skinny fries, peppercorn and brandy cream, petite salad

100Z PRIME SCOTCH
RIBEYE STEAK (GFA) £30.00
Chunky chips, peppercorn and brandy
sauce, garlic Portobello mushroom, roast
vine tomato, watercress salad

SIDES

ZESTY BEAN, GRAIN AND		GARLIC BREAD (VEA)	£4.45
PEPPER SALAD, SALSA VERDE (VE)	£4.50	GARLIC BREAD WITH CHEESE	£4.95
SKINNY FRIES (V)	£4.00	CHEESE AND SALSA NACHOS (V)	£4.50
HAND CUT CHIPS (V)	£4.50	BEER BATTERED ONION RINGS (V)	£5.00
SEASONED FRIES (V) Cajun Peri Peri Salt and Chilli	£4.50	MINI MAC (V)	£5.00
eagain rentrerr base and entire		HALLOUMI FRIES (V)	£6.00

DESSERTS

STICKY TOFFEE PUDDING (V, VEA) £7.00 Butterscotch sauce, Scottish tablet ice cream

CHEESECAKE OF THE DAY (V) £7.50
Sweetened vanilla cream, berry coulis

ICED LEMON PARFAIT (V, GFA) £7.50 Fresh raspberry, berry coulis

WARM CHOCOLATE BROWNIE £7.00 Vanilla ice cream, chocolate fudge sauce

CHOCOLATE FUDGE CHOUX BUN 'ÉCLAIR' (V) £5.00 Vanilla cream, sugar crackling

WHITE CHOCOLATE AND BERRY SUNDAE (V, GFA) £8.00

Raspberry ripple & white chocolate ice cream, white chocolate sauce, fresh berries

TRIO OF ICE CREAM (V, VEA) £7.00 Ask a team member for flavours