

TO START

SOUP OF THE DAY (V, VEA, GFA)

Warm bread, salted butter

HAGGIS BON BON

Onion jam, winter leaf, honey mustard dressing

CRISP VEGETABLE TEMPURA (V, VEA)

Chilli and coriander batter, Asian slaw, sweet chilli sauce

CHICKEN LIVER PARFAIT (GFA)

House chutney, sour dough crouton

TOASTED NACHOS (V)

Cheddar cheese glaze, sour cream, salsa & jalapenos

Add: Crispy Bacon | Cajun Chicken | Haggis

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

CAJUN MARINATED CHICKEN (GFA)

Fragrant rice, sauté vegetables, cajun cream

CHILLI VEGETABLE NOODLES (V)

Honey and soy, fresh coriander and lime

BEEF AND ALE CASSEROLE (GFA)

Creamy mashed potato, roast roots

DESSERTS

MINI ÉCLAIR (V)

A single large sugar crusted profiterole filled with vanilla cream,
topped with a warm chocolate fudge sauce

STICKY TOFFEE PUDDING (V, GFA)

Banoffee ice cream, butterscotch sauce

GLAZED LEMON TART (V)

Vanilla sauce, berry coulis

DUO OF ICE CREAMS (V)

Ask our team member for flavours

LIGHT BITES

BLT CIABATTA £10.00

Crispy bacon, cos lettuce,
plum tomato, cracked pepper and ranch sauce

MUSHROOMS ON TOAST (V) £12.00

Sauté button mushrooms, herb cheese cream,
rocket leaf, toasted sourdough

SLOW BRAISED BEEF GARLIC CIABATTA £12.00

BBQ sauce, Swiss cheese

GRILLED CAJUN CHICKEN
TOASTED FLAT BREAD £11.00

Spicy mayo and rocket leaf

CHARGRILLED MARINATED
CHICKEN SALAD (GFA) £10.00

Chunky salad, sour dough croutons,
tomato and pickles,
honey and mustard dressing

THE LOWLAND
BAR & RESTAURANT

THE LUNCH MENU
2 COURSES £16 / ADD DESSERT FOR £4.00

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