

TO START

SOUP OF THE DAY (GFA, V, VEA)

Warm bread, salted butter

HAGGIS BON BONS

Onion jam, winter leaf, honey mustard dressing

CRISP VEGETABLE TEMPURA

Chilli and coriander batter, spiced sesame greens, teriyaki dip

CHICKEN LIVER PARFAIT (GFA)

House chutney, sourdough 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

BEEF AND ALE CASSEROLE (GFA)

Creamy mashed potato, roast roots

MAC AND CHEESE (GFA, V)

Creamy 3 cheese sauce, mull cheddar and parsley crumble

CAJUN MARINATED CHICKEN (GFA)

Fragrant rice, sauté vegetables, cajun cream

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

DESSERTS

CHOCOLATE FUDGE CHOUX BUN 'ÉCLAIR' (V)

Vanilla cream, sugar crackling

STICKY TOFFEE PUDDING (V, VEA)

Butterscotch sauce, Scottish tablet ice cream

ICED LEMON PARFAIT (V, GFA)

Fresh raspberry, berry coulis

DUO OF ICE CREAM (V, VEA)

Ask a team member for flavours

LIGHT BITES

BLT CIABATTA £10.00

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

GRILLED CAJUN CHICKEN £11.00

Toasted flat bread spicy mayo and rocket leaf

SMOKED SALMON AND PRAWN

OPEN SANDWICH (GFA) £13

Ciabatta, marie rose, gem leaf and lemon

GRILLED HALOUMI AND RED
PEPPER HUMMUS CIABATTA (V) £10.00

Pico de gallo, extra virgin olive oil,
aged balsamic and sourdough toast

CHARGRILLED MARINATED
CHICKEN SALAD (GFA) £10.00

Sourdough croutons, tomato and pickles,
honey and mustard dressing

THE LOWLAND
BAR & RESTAURANT

THE LUNCH MENU

2 COURSES £16 / ADD DESSERT FOR £5.00

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