

# 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

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# SIDES

ZESTY BEAN, GRAIN AND PEPPER SALAD, SALSA VERDE (VE)	£4.50	GARLIC BREAD (VEA)	£4.45
SKINNY FRIES (V)	£4.00	GARLIC BREAD WITH CHEESE	£4.95
HAND CUT CHIPS (V)	£4.50	CHEESE AND SALSA NACHOS (V)	£4.50
SEASONED FRIES (V)	£4.50	BEER BATTERED ONION RINGS (V)	£4.95
Cajun   Peri Peri   Salt and Chilli		MINI MAC & CHEESE (V)	£5.45
		HALLOUMI FRIES (V)	£5.95

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**THE LOWLAND**  
BAR & RESTAURANT

**THE CELEBRATION MENU**

2 COURSES £23.95 / 3 COURSES £29.50

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