

SUNDAY MENU

THE LOWLAND

BAR & RESTAURANT

WE LOOK AFTER OUR TEAM, BECAUSE THEY LOOK AFTER YOU:

- 10% of our net profits are shared with every employee who's been with us 12+ months.
The amount is based on hours worked, not salary, to make it fair.

• A discretionary service charge will be added to your bill and 100% of this will be allocated the team.
This also applies to any other card or cash tip you leave. All tips are shared out through a system controlled by a team representative.

SHARING

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 | Sauteed 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**

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**

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

SUNDAY ROAST

ROAST SIRLOIN OF BEEF
Yorkshire Pudding | Rosemary Roast Potatoes
Braised Cabbage | Horseradish Cream **23.95**

DUO OF CHICKEN
Pan-Fried Chicken Supreme | Confit Chicken Leg
Chive Mash | Baby Carrots | Tenderstem Broccoli
Tarragon Gravy **22.95**

ROAST HAUNCH OF VENISON
Sea Salted Roast Potatoes | Braised Cabbage
Tenderstem Broccoli | Vichy Carrot
Blackberry Reduction **24.95**

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

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**

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 (VG, GFA)

Sea Salted **4.00** | Cajun **4.00**

Parmesan & Truffle **4.95**

OXTAIL CROQUETTES **5.25**

CAJUN SPICED

CHARRED POTATO (V) **4.00**

CHIVE MASH (V) **4.25**

BUTTERED MASH (V) **4.00**

HOUSE SALAD (V) **4.95**

TENDERSTEM BROCCOLI (V) **4.95**

SEASONAL GREENS (V) **5.25**

GLAZED CARROTS (V) **4.00**

GARLIC BREAD (V) **4.50**

CHEESY GARLIC
BREAD (V) **4.95**

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 DONUTS (V)

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