

TO START

SOUP OF THE DAY (V, VEA, GFA)

Warm bread, salted butter

HAGGIS SAMOSA

Spiced onion chutney, cucumber raita

BOMBAY SPICED POTATO AND
CAULIFLOWER CROQUETTE (V, VEA)

Coronation curried yoghurt

GRATIN OF WILD MUSHROOM (GFA)

Tarragon and Gruyere cheese, herb crumble, sourdough toast

MAINS

BEER BATTERED HADDOCK GOUJONS

Sustainable haddock fillet, mushy peas, lemon and tartare

STEAK AND ALE PIE

Butter puff pastry, glazed roots and sauté greens, creamy mashed potato

THYME AND LEMON MARINATED CHICKEN SUPREME (GFA)

Haggis bon bon, garlic mash potato, glazed roots and Arran mustard jus

WILD MUSHROOM AND
CAMELISED ONION STROGANOFF (V, GFA)

Mustard, tarragon and paprika cream, flat bread, braised rice and gherkin

CLASSIC PRIME BEEF BURGER (VEA)

Brioche bun, house sauce, crisp lettuce, tomato and fries

DESSERTS

SALTED CARAMEL AND CHOCOLATE TART (V)

Honeycomb, vanilla cream

STICKY TOFFEE PUDDING (V, GFA)

Banoffee ice cream, butterscotch sauce

CARROT CAKE (VE)

Hummingbird icing, vegan ice cream

SIDES

FRIES (VE)	£3.85	NACHO BOWL (V)	£4.00
HAND CUT CHIPS (VE)	£4.45	MINI MAC (V)	£4.85
GARLIC BREAD	£4.00	BUTTERY MASH (V)	£5.00
GARLIC BREAD WITH CHEESE (V)	£4.85	SEASONED FRIES (VE)	£4.25
BEER BATTERED ONION RINGS (V)	£4.50	Cajun Salt and Chilli Truffled Black Pepper	

THE LOWLAND
BAR & RESTAURANT

THE CELEBRATION MENU

2 COURSES £22.50 / 3 COURSES £27.00

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