

THE MENU

THE LOWLAND BAR & RESTAURANT

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



- We're a Real Living Wage Employer, meaning our hourly rates are more than the required national minimum wage, and reflect the true cost of living.
- 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.
 - Should you choose to leave a tip, through card, cash or TipJAR, 100% of it will be allocated to the team in this venue, and is shared out through a system controlled by a team representative.

SHARING

WARM BREADS (V, VEA) £8.00

Olives, extra virgin olive oil and aged balsamic

NACHOS (V) £10.00

Cheddar cheese glaze, sour cream, salsa & jalapenos

Add: Crispy Bacon £1.50 | Cajun Chicken £3.00

Haggis £2.00

GRAND SHARER £17.00

Chicken and vegetable tempura, cheesy nachos,
fried haloumi, haggis bon bons,
garlic and herb ciabatta

STARTERS

SOUP OF THE DAY (V, VEA, GFA) £5.25

Warm bread, salted butter

HAGGIS SAMOSA £6.75

Spiced onion chutney, cucumber riata

SLOW COOKED BEEF

GOULASH (GFA) £6.75

Rich broth with smoked paprika, braised peppers
and tomato, sour cream

CRISP FRIED TEMPURA

Chilli and coriander batter, Asian slaw,
sweet chilli sauce

Choose from: Chicken £8.00

Vegetable £6.50 | King prawn £9.50

BOMBAY SPICED POTATO AND
CAULIFLOWER CROQUETTE (V, VEA) £6.50

Coronation curried yoghurt

STEAMED SHETLAND

MUSSELS (GFA) £9.00

Garlic and parsley cream or

Spicy tomato broth – Crusty bread

GRATIN OF WILD MUSHROOM (GFA) £8.00

Tarragon and Gruyere cheese, herb crumble,
sourdough toast

MAINS

BEER BATTERED FISH AND CHIPS £14.45

Sustainable haddock fillet, mushy peas, lemon
and tartare

STEAK AND ALE PIE £15.00

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

MAC AND CHEESE (GFA, V) £10.00

Creamy 3 cheese sauce, Mull Cheddar and parsley
crumble, garlic and herb ciabatta

Add: Bacon | Haggis | Chicken £2.50

LASAGNE £14.00

Slow braised beef, tomato and herb ragu, creamy
bechamel and cheddar glaze, garlic ciabatta, house salad

FAJITAS

Flour tortilla, sour cream, guacamole, cheese, salsa

CHICKEN £15.00

VEGETABLE £13.00

VEGAN £14.00

THYME AND LEMON MARINATED

CHICKEN SUPREME (GFA) £16.00

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

WILD MUSHROOM AND CARAMELISED

ONION STROGANOFF (V, GFA) £17.00

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

CAJUN MARINATED CHICKEN (GFA) £12.50

Fragrant rice, sauté vegetables, cajun cream

THAI GREEN CURRY

Lemongrass, coconut and lime,
fragrant rice, prawn cracker

CHICKEN £13.50

KING PRAWN £18.00

CRISPY SHREDDED BEEF NOODLES £16.00

Chilli and garlic glaze, coriander and crisp
vegetable stir fry

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

BURGERS

Served with a brioche bun, house sauce,
crisp lettuce, tomato and fries

CLASSIC PRIME BEEF	£14.25
CAJUN CHICKEN (GFA)	£13.00
5 BEAN BURGER (VE) Veganise slaw	£14.00
THE MEDITERRANEAN Beef patty, fried haloumi, tzatziki, ragu	£17.00

GRILL

STEAK FRITE (GFA) Grilled 6oz Sirloin, skinny fries, peppercorn and brandy cream, watercress salad	£22.00
PRIME SCOTCH 10OZ RIBEYE (GFA) Hand cut chips, peppercorn sauce, roast vine tomato, watercress salad	£30.00

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	

DESSERTS

STICKY TOFFEE PUDDING (V, GFA) £6.00
Banoffee ice cream, butterscotch sauce

BLUEBERRY AND APPLE NUT CRUMBLE (V) £6.00
Warm vanilla custard

CHEESE CAKE OF THE DAY £6.50
Chantilly cream, berry coulis

MINI ÉCLAIR (V) £4.00
A single large sugar crusted profiterole filled with vanilla cream,
topped with a warm chocolate fudge sauce

SALTED CARAMEL AND CHOCOLATE TART (V) £6.75
Honeycomb, vanilla cream

CARROT CAKE (VE) £6.75
Hummingbird icing, vegan ice cream