

## A P P E T I S E R

---

### Selection of Artisan Breads (V)

flavoured butter, "Wignall's Yallo" rapeseed oil

£4.00

### Kalamata Olives (V)

orange, garlic and rosemary dressing

£4.00

## S T A R T E R S

---

### A5 Wagyu Beef

celeriac remoulade, ponzu & wasabi dressing

£18.00

### The Lowry Signature Salad (VE)

shaved asparagus, purple sprouting broccoli, spring peas, toasted pumpkin seed

£7.50

### Pan Fried Scallop

scallop ceviche, peanut, lime and avocado

£14.00

### Pan Fried Wood Pigeon

Garstang blue cheese mousse, pickled celery, caramelised walnut

£9.00

### Lobster Macaroni Cheese

garlic & lemon crumb

£12.50

### Crispy Duck Rolls

pickled cucumber, prune puree, radish

£9.50

### Roast Beetroot and Rarebit Tart (V)

pickled walnut, golden beetroot terrine

£8.50

## M A I N C O U R S E S

---

### Tart Fine of Butternut Squash & Pear (VE)

purple sprouting broccoli, radish and maple

£16.50

### Feta Cheese & Pistachio Pithivier (V)

roast swede, savoy cabbage, warm hummous dressing

£16.50

### Whole Cornish Dover Sole

grilled or meuniere (on or off the bone)

£39.00

### Wild Line Caught Sea Bass

cockle minestrone, courgette and basil puree

£22.00

### Pan Fried Loch Duarte Salmon

white asparagus, spring vegetables, wild garlic velouté

£21.00

### Rump of Cheshire Farm Lamb

lamb fat carrot, roast onion, braised rib, mint sauce

£26.00

### Frankie Bird's, Penrith, Chicken Breast

king oyster mushrooms, grilled leeks, truffle velouté

£21.00

### Josper Grilled Cheshire Farm Steak

triple cooked chips, garlic & lemon thyme butter  
(add a sauce for £2.50 - Bernaise, cep & sherry vinegar, red wine jus)

10oz Rib Eye £33.00

8oz Fillet £36.00

## DISHES FOR TWO TO SHARE

---

<b>Beef Wellington</b> fillet of beef & mushroom duxelle, herb pancake, triple cooked chips, port jus	£70.00
<b>42oz Cheshire Farm Tomahawk Steak</b> triple cooked chips, cep & sherry vinegar sauce, bearnaise sauce, beef & onion sauce, confit vine tomatoes	£85.00
<b>Slow Cooked Shoulder of Cheshire Farm Lamb</b> olive oil mash, goat's cheese beignet, roast hispi cabbage, caramelised lamb's sweetbread	£55.00

## SIDES

---

<b>Champ Creamed Potato</b>	£4.00	<b>Lowry Signature Salad (VE)</b>	£4.00
<b>Triple Cooked Chips (V)</b>	£4.00	<b>Tenderstem Broccoli &amp; Savoy Cabbage (V)</b>	£4.00
<b>Aged Parmesan and Truffle Fries</b>	£4.00	<b>Creamed Leeks, Cheddar Crumble &amp; Bacon</b>	£4.00

## DESSERTS

---

<b>Sticky Toffee &amp; Medjool Date Pudding (V)</b> Madagascan vanilla ice cream	£7.50
<b>Sticky Coconut Rice (VE)</b> mango, passion fruit curd, lime	£7.50
<b>63% Michel Cluizel Dark Chocolate Ganache</b> peanut butter mousse, peanut butter ice cream	£8.00
<b>Millionaire Shortbread</b> bitter chocolate mousse, salted caramel	£7.50
<b>Apple Tarte Tatin to Share (V)</b> almond & amaretto ice cream	£14.00
<b>Vanilla Poached William's Pear</b> pear sorbet, almond crumble, pear & honey puree	£7.50
<b>Selection of Regional Cheeses (V)</b> fruit preserve, artisan biscuits, grapes	3 for £8.50 5 for £13.50

## TO COMPLEMENT

---

<b>Dessert Wine</b> Willi Optiz Eiswein, Beerenauslese, 75ml	£ 9.50	<b>Port</b> Graham LBV Late Bottled Vintage Port 50ml	£ 6.00
--	--------	---	--------