

A P P E T I S E R

Selection of Artisan Breads

with salted British butter & flavoured "Butter of the Day"

£4.00

Kalamata Olives (V)

orange, Garlic and Rosemary Dressing

£4.00

S T A R T E R S

A5 Wagyu Beef

celeriac and wasabi remoulade

£18.00

The Lowry Winter Salad (V)

Jerusalem artichoke croutes, pickled celery, pine nuts and pear dressing

£8.50

Croquette of Curried Cauliflower (VG)

salad cream, red peppers

£8.50

Potted Morecombe Bay Brown Shrimps

homemade crumpet, smoked trout mousse, kohlrabi

£12.50

Lobster Macaroni Cheese

garlic & lemon crumb

£12.50

Venison Scotched Egg

Jerusalem artichoke cream, fermented blueberries

£10.00

Crispy Duck Rolls

pickled mooli & cucumber, plum sauce

£9.50

Roast Beetroot and Rarebit Tart (V)

pickled walnut

£8.50

M A I N C O U R S E S

Char Grilled Rainbow Chard (VG)

vegan black pudding, confit hassleback potatoes, mulled red wine, fig dressing

£16.50

Feta Cheese and 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 Scottish Hake

roast fennel, parsnip, mustard & tarragon dressing

£19.00

The Lowry Fish Pie

naturally smoked haddock, king prawns, cured salmon, tender stem broccoli

£19.00

Rump of Cheshire Farm Lamb

lamb fat carrot, smoked panko breadcrumb, roast celeriac

£26.00

Frankie Bird's, Penrith, Chicken Breast

king oyster mushrooms, grilled leeks, truffle veloute

£21.00

Josper Grilled Cheshire Steak

chunky chips, garlic & lemon thyme butter

(add a sauce for £3.50 - Bernaise, cep & sherry vinegar, red wine jus)

10oz Rib Eye £33.00

8oz Fillet £36.00

DISHES FOR TWO TO SHARE

Beef Wellington fillet of beef & mushroom duxelles, puff butter pastry, chunky chips and port jus	£70.00
42oz Cheshire Farm Tomahawk Steak chunky chips, cep & sherry vinegar sauce, bearnaise sauce, beef & onion sauce, confit vine tomatoes	£85.00
Whole Roast Goosenagh Duck black sesame, confit leg, steamed bao buns, peanut slaw, dashi	£60.00

SIDES

Chestnut & Bacon Creamed Potato Puree £4.00	Lowry Winter Salad £4.00
Chunky Chips £4.00	Tenderstem Broccoli & Savoy Cabbage £4.00
Honey Roast Parsnips with Sage Butter £4.00	

DESSERTS

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

TO COMPLEMENT

Dessert Wine £ 9.50 Willi Optiz Eiswein, Beerenauslese, 75ml	Port £ 6.00 Graham LBV Late Bottled Vintage Port 50ml
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