

CHEF'S CHOICE DINNER MENU

The River Restaurant at the Lowry Hotel offers a fantastic monthly chef's choice menu which is constantly evolving around the best-sourced British produce.

Seasonal Ingredient of the month
Yorkshire Forced Rhubarb

Forced rhubarb is grown in large warehouses in complete darkness, it usually appears late December/early January. It is less tart and much tenderer than the field grown variety found in April and May. The Rhubarb triangle in Yorkshire once covered an area of 30 square miles and produced 90% of the world's winter forced rhubarb.

TWO COURSES £16.95
THREE COURSES £19.95

APPETISER

Selection of Artisan Breads
With salted British butter

£3.95

STARTERS

Market Soup (v)
freshly baked bread roll, butter

Marinated Beetroot "Tartare"
Jerusalem artichoke crisp (V)

Ham Hock
Penrith chicken & confit shallot terrine,
Yorkshire rhubarb puree, sour cream,
shallot ash

Brixham Brown Crab Beignet
kohlrabi, smoked cod's roe, preserved
lemon

MAIN COURSES

Braised Ox Cheek & "Hotpot" Carrot
creamed parsnip, beef dripping,
wholegrain mustard butter

Pan-Fried Partridge Breast
conference pear, black pudding, cavolo
nero

Roast Cornish Sea Bass Fillet
mussels, broccoli, shimeji mushroom

Parsnip Gnocchi
walnut crumble, winter Leaves
(Vegan)

SIDES

Fat Chips £4.00

Heritage Tomato Salad £4.00

Tenderstem Broccoli & Hispi £4.00

Green Salad £4.00

Creamed Potato Puree £4.00

DESSERTS

Yorkshire Rhubarb
set custard, ginger sponge,
honeycomb, Yorkshire rhubarb
sorbet

Olive Oil & Orange Cake
olive oil biscuit, fennel Sorbet (V)

Selection Of County Cheese with
traditional accompaniments

Ice Cream & Sorbet Selection