

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.

THREE COURSES

£24.95

APPETISER

Freshly baked Artisan breads selection of butters	£3.95
Kalamata Olives (V) orange, garlic and rosemary dressing	£4.00

STARTERS

Chef's soup of the day freshly baked bread
Cured sea trout heritage tomato, "Wignalls Yallo" rapeseed oil
Braised lamb shoulder croquettes caper jam and wild garlic emulsion
Truffled brioche (V) wild mushroom and poached hen's egg

MAIN COURSES

Braised short rib of Cheshire Farm beef peas, broad beans and smoked bone marrow
Pan fried monkfish tail red pepper coulis, squid ink, Nduja and baby courgette
Asian style duck leg duck fat fondant, black sesame, dashi cream and bok choy
Asparagus and pea risotto (V) smoked Lancashire cheese and hazelnut beurre noisette

SIDES

Triple Cooked Chips (V)	£4.00
Aged Parmesan and Truffle Fries	£4.00
Tenderstem Broccoli & Savoy Cabbage (V)	£4.00
Lowry Signature Salad (VE)	£4.00
Creamed Leeks, Cheddar Crumble & Bacon	£4.00

DESSERTS

Raspberry Conversation raspberry frangipane, royal icing, clotted cream ice cream
Caramelised pineapple coconut frangipane, chocolate ganache and pineapple sorbet
Selection Of County Cheese with traditional accompaniments (V)
Ice Cream & Sorbet Selection (V)