

S N A C K S

Selection Of Artisan Breads (V)	£4.00
Flavoured Butter, "Wignall's Yallo" Rapeseed Oil	
Kalamata Olives (V)	£4.00
Orange, Garlic & Rosemary Dressing	
Chicken Liver Parfait	£5.00
White Chocolate & Cherry	
Truffled Croissant Pudding (V)	£4.00
Mushroom Ketchup	

S T A R T E R S

Terrine Of Frankie Bird's Chicken, Foie Gras & Confit Garlic	£12.00
Roast Peach & Fennel	
The Lowry Signature Salad (VE)	£7.50
Shaved Asparagus, Purple Sprouting Broccoli, Spring Peas, Toasted Pumpkin Seed	
Pan Fried Scallop	£14.00
Scallop Ceviche, Peanut, Lime & Avocado	
Pan Fried Wood Pigeon	£9.00
Garstang Blue Cheese Mousse, Pickled Celery, Caramelised Walnut	
Lobster Macaroni Cheese	£12.50
Garlic & Lemon Crumb	
Crispy Duck Rolls	£9.50
Pickled Cucumber, Prune Puree, Radish	
Roast Beetroot & Rarebit Tart (V)	£8.50
Pickled Walnut, Golden Beetroot Terrine	

M A I N C O U R S E S

Tart Fine of Butternut Squash & Pear (VE)	£16.50
Purple Sprouting Broccoli, Radish & Maple	
Roast & Pickled Heritage Carrots (VE)	£16.50
Almond Yoghurt & Tarragon	
Whole Cornish Dover Sole	£39.00
Grilled Or Meuniere (on or off the bone)	
Cured Cod	£23.00
Salt & Vinegar Potato, Pea Puree, Warm Tartare Sauce	
Pan Fried Loch Duarte Salmon	£21.00
White Asparagus, Spring Vegetables, Wild Garlic Velouté	
Rump Of Cheshire Farm Lamb	£26.00
Lamb Fat Carrot, Roast Onion, Braised Rib, Mint Sauce	
Frankie Bird's, Penrith, Chicken Breast	£22.00
Parmesan, Summer Truffle, Watercress, Minus 8 Vinegar	
Josper Grilled Cheshire Farm Steak	
Triple Cooked Chips, Garlic & Lemon Thyme Butter	10oz Rib Eye £33.00
(Add A Sauce for £2.50 - Bernaise, Cep And Sherry Vinegar, Red Wine Jus)	8oz Fillet £36.00

DISHES FOR TWO TO SHARE

Beef Wellington Fillet Of Beef & Mushroom Duxelle, Herb Pancake, Triple Cooked Chips, Port Jus	£70.00
42oz Cheshire Farm Tomahawk Steak Triple Cooked Chips, Cep & Sherry Vinegar Sauce, Bearnaise Sauce, Beef & Onion Sauce, Confit Vine Tomatoes	£75.00
Slow Cooked Shoulder Of Cheshire Farm Lamb Olive Oil Mash, Goat's Cheese Beignet, Roast Hispi Cabbage, Caramelised Lamb's Sweetbread	£55.00

SIDES

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

DESSERTS

Sticky Toffee & Medjool Date Pudding (V) Cornish Clotted Cream Ice Cream	£7.50
Amalfi Lemon Tart Caramelised & Classically Served	£7.50
63% Michel Cluizel Dark Chocolate Ganache peanut butter mousse, peanut butter ice cream	£8.00
Brillat Savarin Cheesecake New Season English Strawberries	£8.00
Dark Chocolate Souffle Marinated Raspberries, Raspberry Sorbet, Chocolate Sauce	£9.50
Orange & Olive Oil Cake Blueberry Meringue, Blueberry Sorbet	£7.50
Selection of Regional Cheeses (V) Fruit Preserve, Artisan Bread & Crackers, Grapes	3 for £8.50 5 for £13.50

TO COMPLEMENT

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