

# THE RIVER RESTAURANT

## 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

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<b>Freshly baked Artisan breads</b> selection of butters (V)	£3.95
<b>Kalamata Olives</b> orange, garlic and rosemary dressing (V) (VE) (DF)	£4.00

#### STARTERS

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<b>Chef's soup of the day</b> freshly baked bread (V)
<b>Roast Crapaudine Beetroot</b> garstang blue cheese, linseed cracker, pear (V)
<b>Braised Ham Hock and Pea Terrine</b> crispy egg, pineapple compote
<b>Smoked Haddock Brandade</b> tempura cockles, samphire, white wine sauce

#### MAIN COURSES

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<b>Ricotta Gnocchi, butternut Squash</b> pumpkin seed, sage (V)
<b>Frankie Bird's Chicken breast "Coq Au Vin"</b> dauphinoise potato, confit leg bon bon, roast onion
<b>Pan-Fried Sea Trout</b> pea a la francaise, crispy potato, dill oil
<b>Marmite Glazed Duck Breast</b> salt baked turnip, gooseberry gel, red wine jus

#### SIDES

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

#### DESSERTS

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<b>Caramel Parfait</b> grué nougatine, chocolate yolks, milk ice-cream (V)
<b>Amaretto Pannacotta</b> poached peach, peach sorbet, sugared almonds (V)
<b>Selection Of County Cheese</b> with traditional accompaniments (V)
<b>Ice Cream &amp; Sorbet Selection (V) (GF)</b>