

## Snacks

<b>Artisan Bread Selection (v)</b>	£5.50
Wignall's Yallow Rapeseed Oil, Tomato Butter, Lancashire Cheese Custard	
<b>Chicken Liver Parfait</b>	£4.00
Cherry, White Chocolate	
<b>Haddock &amp; Spring Onion</b>	£4.00
Smoked Cod's Roe, Tapioca, Caviar	

## Starters

<b>Soup of the Day (v)</b>	£6.50
Freshly Baked Bread	
<b>Beetroot Cured Loch Duart Salmon</b>	£9.00
Razor Clam, Fennel <i>Suggested wine: Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France</i> 175ml £10.50 / Btl £39.00	
<b>Cornish Crab</b>	LOWRY SIGNATURE DISH £11.00
Horseradish Sorbet, Sweet Corn, Sea Herbs <i>Suggested wine: Big Max Sauvignon Blanc, Napa Valley, USA</i> 175ml £12.00 / Btl £45.00	
<b>Mackerel Fillet</b>	£8.00
Peanut Sauce, Pickled Carrot, Compressed Cucumber	
<b>Squab Pigeon</b>	LOWRY SIGNATURE DISH £12.00
Crispy Pastilla, Celeriac, Kale, Goat's Curd <i>Suggested wine: Côtes du Rhône, M. Chapoutier, Rhone, France</i> 175ml £9.50 / Btl £32.00	
<b>Terrine of Chicken</b>	£10.00
Shitake Mushroom, Foie Gras, Caramelised Fig <i>Suggested wine: Nederburg The Beautiful Lady Gewurztraminer Stellenbosch, South Africa</i> 175ml £12.50 / Btl £48.00	
<b>Wild Mushroom on Toast (v)</b>	£8.00
Slow Cooked Duck Egg, Truffle Butter, Mushroom Ketchup	

## Main Courses

<b>Cheshire Farm Lamb Rump</b>	LOWRY SIGNATURE DISH £25.00
Lamb Fat Carrot, Braised Rib, Roast Onion, Mint Sauce <i>Suggested wine: St Hallett Faith Shiraz, Barossa, Australia</i> 175ml £9.50 / Btl £36.00	
<b>Venison Loin</b>	£26.00
Lancashire Blue, Salsify, Pear, Dark Chocolate Sauce	
<b>Stuffed Fillet of Dover Sole</b>	LOWRY SIGNATURE DISH £32.00
Prawn & Ginger Mousse, Dashi Cream <i>Suggested wine: Gloire de Chablis, Moreau et fils Chablis, Burgundy, France</i> 175ml £12.00 / Btl £45.00	
<b>Frankie Bird's Chicken Breast</b>	£20.00
Truffle Tortellini, Braised Leeks, Parmesan Puree, Glazed Chicken Oysters	
<b>Monkfish Scampi</b>	LOWRY SIGNATURE DISH £21.00
Pease Pudding, Warm Tartare Sauce, Malt Vinegar	
<b>Honey Glazed Duck</b>	£24.00
Duck Leg Rogoût, Blackberry, Turnip <i>Suggested wine: Dashwood Pinot Noir, Marlborough, New Zealand</i> 175ml £10.50 / Btl £39.00	

<b>Seaweed Cured Cod</b>	£20.00
Squash Puree, Crème Fraiche & Caviar Sauce, Sea Vegetables	
<b>Char-Grilled Cheshire Farm Steak</b>	10oz Rib-Eye £30.00
Triple Cooked Chips, Bone Marrow Butter, Green Peppercorn or Bearnaise Sauce <i>Suggested wine: Salentein Barrel Selection Malbec Mendoza, Argentina</i> 175ml £12.00 / Btl £45.00	
	8oz Fillet £35.00

## Dishes for Two to Share

<b>Rack of Gloucester Old Spot Pork</b>	£48.00
Caramelised Apple & Honey Sauce, Pommery Grain Mustard Mash, Sticky Pig's Cheeks, Truffle Cauliflower Cheese <i>Suggested wine: The Federalist Chardonnay, Medocino County, USA</i> 175ml £13.50 / Btl £50.00	
<b>Classic Beef Wellington</b>	LOWRY SIGNATURE DISH £65.00
Mushroom Duxelle, Herb Pancake, Triple Cooked Chips, Smoked Oxtail & Shallot Sauce <i>Suggested wine: Crozes Hermitage Petite Ruche M Chapoutier Rhone, France</i> 175ml £11.00 / Btl £40.00	

## Sides

<b>Provençal Roasted Vegetables (v)</b>	£4.00
Green Olive Tapenade	
<b>Stem Broccoli (v)</b>	£4.00
Miso Butter, Cashew	
<b>Truffle Cauliflower Cheese (v)</b>	£4.00
<b>Triple Cooked Chips (v)</b>	£4.00
Salt & Vinegar	
<b>Parmesan &amp; Truffle Fries</b>	£4.00
<b>Creamed Leeks &amp; Bacon</b>	£4.00
Cheddar Cheese Crumble	

## Desserts

<b>Regional Cheese (v)</b>	£12.00
Quince, Fig & Port Chutney, Pumpernickel Bread, Linseed Cracker	
<b>Bee Centre Honey</b>	£8.00
Heather Honey Cake, Honeycomb Panna Cotta, Fennel & Honey Iced Parfait, Bee Pollen <i>Suggested wine: Château du Seuil Organic, Cérons Bordeaux, France</i> 125ml £15.00	
<b>Hazelnut Praline Profiterole</b>	LOWRY SIGNATURE DISH £8.00
Salted Coffee Caramel, Malted Milk Ice-Cream	
<b>Pistachio Souffle (v)</b>	£9.00
70% Dark Chocolate Sauce	
<b>Brillat Savarin Cheesecake</b>	£8.00
Blackberry & Apple, Apple Crumble Sorbet	
<b>The Lowry Gin</b>	LOWRY SIGNATURE DISH £9.00
Lemon Mousse, Tonic Gel, Cucumber Ice	
<b>Chocolate Delice (v)</b>	£8.00
Peanut Butter, Dulce de Leche, Peanut Brittle	

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten.

All prices are inclusive of VAT.  
An optional 10% service charge will be applied to your bill.