

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 (V)	£3.95
Kalamata Olives orange, garlic and rosemary dressing (V) (VE) (DF)	£4.00

STARTERS

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

MAIN COURSES

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

SIDES

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

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