

Valentines Day Menu

Five Courses £55.00

♡ TO START ♡

Iberico Pork Rump,
Glazed Pork Rump, Sour Apple, Sorrel

Honey Fig & Goats Bread (v)
Barbucine salad, Minus 8 vinegar, Hazelnut

Mackerel Ceviche
White Radish, Fennel, sweetcorn

♡ INTERMEDIATE ♡

Carrot and Anis Velouté

Pink Champagne Sorbet

♡ MAIN COURSE ♡

Roast Halibut
Roast Halibut, Morel Mushroom, Wild Garlic, Salmon Roe, Artichoke Velouté

Black Bomber Pithivier (v)
Black Bomber Cheese, Roasted Squash, Walnut, Chicory, Pear

Prime Cut Sirloin of Beef
Oxtail ragout, Burnt Celeriac, Baby Gem, Truffle Jus, Nasturtium

♡ DESSERT ♡

Passion Fruit Cheesecake,
Pink Pepper Tuille, Passionfruit, Mango sorbet

White Chocolate Parfait
New Season Rhubarb, Almond Meringue, Champagne Sorbet

The Lowry Gin
Lemon Mousse, Tonic Gel, Cucumber Ice

♡ TO SHARE ♡

Selection of Regional Cheese
Chutney, Preserves & Biscuits

