

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

£19.95

APPETISER

Freshly baked Artisan breads
selection of butters

£3.95

STARTERS

Chef's soup of the day
freshly baked bread

Tart fine of burrata and char-grilled courgette
roast hazelnut pesto, marinated cherry tomato (V)

Smoked haddock salad
soft poached egg, curried cream, crispy onion

Chilled chicken ballotine
corn, chilli oil, smoked popcorn

MAIN COURSES

Braised shin of Cheshire Farm beef
herb crumb, horseradish hollandaise, smoked carrot, swede mash

Pan-fried Scottish salmon, risotto of crayfish and sweetcorn
roast almond, beurre noisette

Slow cooked pig cheeks
root vegetable ragout, pork belly beignet, Tunworth cheese

Maple roast carrots
pearl barley, date puree, garden herbs (VE)

SIDES

Chunky Chips £4.00

Honey Roast Parsnips with Sage Butter £4.00

Tenderstem Broccoli & Savoy Cabbage £4.00

Lowry Winter Salad £4.00

Chestnut & Bacon Creamed Potato Puree £4.00

DESSERTS

Banana tart tatin
brown butter ice cream, rum soaked raisins (V)

Apple crème brûlée
Granny Smith consommé, apple crisp

Selection Of County Cheese
with traditional accompaniments (V)

Ice Cream & Sorbet Selection (V)