

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

STARTERS

Market Soup (v)

Dressed Prawn & Crayfish Salad

cucumber, ice berg & caviar

Spanish Morcilla

asparagus, Burford brown egg & paprika mayonnaise

Pea & Mint Gnocchi (v)

warm cheese bon bon & salsa verde

MAIN COURSES

Spring Rump of Lamb

buttered Jersey royals, purple sprouting broccoli & wild garlic jus

Pan Fried Sea Bass

broad bean, Josper fired pimento, chick pea & chorizo stew

Poached Roulade of Plaice

smoked salmon, samphire, heirloom baby tomatoes & chive butter

Pea & Asparagus Risotto (v)

nettle purée, shaved truffle & parmesan

SIDES

Fat Chips

£4.00

Heritage Tomato Salad

£4.50

Tenderstem Broccoli & Hispi

£4.00

Green Salad

£4.00

Mashed Potato

£4.00

DESSERTS

Lemon Meringue Cheesecake

Chocolate & Praline Dacquoise

Selection Of County Cheese

traditional accompaniments

Ice Cream & Sorbet Selection

A TASTE OF THE A LA CARTE MENU

Potted Shrimps, Toasted Rye Bread

shrimp butter, toasted rye bread & watercress

£10.50

Whole Dover Sole

on or off the bone, meuniere style

£39.00

Josper Grilled Breast of Chicken

truffled puréed potato, charcoal cooked leeks

£17.50

Josper Grilled Fillet Steak & Chips

confit shallot & red wine sauce

£29.00

Beef Wellington for Two to Share

baked fillet of beef, Parma ham, mushroom duxelle & Madeira sauce

£65.00