

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)

Poached Buttermilk Squid

scorched lettuce, apple & dill

Woodhall's Cumbrian Air Cured Ham

melon, rocket & balsamic

Wye Valley Asparagus (v)

62°C poached Burford brown egg, caper & shallot hollandaise & pine nut

MAIN COURSES

Wild Garlic Stuffed Ballantine of Chicken Thigh

Jersey Royal, peas & silver skins

Lemon Sole Meuniere

samphire

Roast Miso Cod

Asian vegetables, mango & chilli salsa, micro coriander

Bucanti (v)

Josper fired pimento, Paesana olive, caper & garlic

SIDES

Fat Chips

£4.00

Heritage Tomato Salad

£4.50

Tenderstem Broccoli & Hispi

£4.00

Green Salad

£4.00

Mashed Potato

£4.00

DESSERTS

Pistachio & Strawberry Arctic Roll

strawberry compote

White Chocolate Mousse

rhubarb, honeycomb & shortbread

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