

CHEF'S CHOICE LUNCH 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

Selection of Artisan Breads

With salted British butter

£3.95

STARTERS

Market Soup (v)

'Four Sisters' Gin Cured Sea Bass

melon, cucumber, miso

Smoked Duck Salad

asparagus, broad beans, hazelnut & ham granola, raspberry vinaigrette

Tempura Spring Vegetables (v)

garlic foam

MAIN COURSES

Roast Pork Tenderloin

soft herb polenta, friarielli, gremolata

Asian Marinated Fillet of Salmon

puy lentil, Josper fired peppers, chorizo

Flat Iron Cheshire Beef Steak

roasted jersey royals, confit tomatoes

Quinoa & Bean Curd Jambalaya (v)

SIDES

Fat Chips

£4.00

Heritage Tomato Salad

£4.50

Tenderstem Broccoli & Hispi

£4.00

Green Salad

£4.00

Mashed Potato

£4.00

DESSERTS

Peach Tarte Tatin

salted caramel ice cream

Vanilla Cassonade

strawberries, mint panacotta, meringue shards

Selection Of Local Cheese

with traditional accompaniments

Ice Cream & Sorbet Selection

A TASTE OF THE A LA CARTE MENU

Potted Shrimps, Toasted Rye Bread

With roquefort cheese & toasted walnuts

£10.50

Whole Dover Sole

On or off the bone, meuniere style

£39.00

Josper Grilled Breast of Chicken

With truffled potato purée, charcoal cooked leeks

£17.50

Josper Grilled Fillet Steak & Chips

With 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

We cannot guarantee the absence of traces of nuts or other allergens.
Please advise a member of staff if you have any particular dietary requirements.

All prices are inclusive of VAT.
An optional 10% service charge will be applied to your bill.