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.

TWO COURSES £19.95 T H R E E C O U R S E S £24.95

APPETISER

Selection of Artisan Breads With salted British butter

STARTERS

Market Soup (v)

Venetian Tuna Carpaccio Lilliput capers, rocket, Parmesan, lemon emulsion

Tandoori Breast of Pigeon kachumber salad, pickled apples, yoghurt dressing

Marinated Chargrilled Zucchini (v) truffle burrata, honey, tomberry, parsley pesto croute

SIDES

Fat Chips	£4.00
Heritage Tomato Salad	£4.00
Tenderstem Broccoli & Hispi	£4.00
Green Salad	£4.00
Creamed Potato Puree	£4.00

MAIN COURSES

Panko Coated Breast of Goosnargh Chicken kohlrabi & pomegranate salad, herb mayonnaise

Seared Fillet of Sea Bream pea puree, shaved fennel, pancetta, burnt onion ash

Wild Boar Tortelloni fennel sausage, friarielli, chilli, passata

Shallow Fried Chick Pea, Broccoli & Kale Fritters avocado & mango salsa, summer leaves

DESSERTS

Sicilian Iced Lemon Parfait Amerena cherry, sorbet, almond tuile

Chocolate Tart raspberry gel, crème Chantilly

Selection of Local Cheeses with traditional accompaniments

Ice Cream & Sorbet Selection

A TASTE OF THE A LA CARTE MENU

Potted Shrimps mango & chilli salsa, toasted lemon sourdough, shrimp mayonnaise	£10.50
Whole Dover Sole On or off the bone, meuniere style	£39.00
Roasted Chicken Breast chive potato, spinach, bouillon	£18.00
Josper Grilled Fillet Steak & Chips confit shallot & red wine sauce	£32.00
Beef Wellington for Two to Share Baked fillet of beef, parma ham, mushroom duxelle, Madeira sauce	£70.00

£3.95