

STARTERS

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| Split Pea & Ham Soup Mint oil & Alsace bacon | £7.50 |
| The Lowry Green Salad (ve) Toasted pine nuts, herbs, artichokes & chardonnay vinaigrette | £8.50 |
| Charcoal Grilled Leek Salad Roquefort cheese & toasted walnuts | £8.50 |
| Twice Baked Lancashire Bomb Cheese Soufflé (v) Pickled apples & balsamic pearls | £8.50 |
| Potted Shrimps Shrimp butter, toasted rye bread & watercress | £10.50 |
| Crab Macaroni Cheese Garlic & lemon crumb | £9.50 |
| Beef Bresaola Shaved fennel & Parmesan | £9.50 |
| Crispy Duck Roll Plum dressing, pickled cucumber & spring onions | £9.00 |

MAIN COURSES

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| Spinach & Wild Mushroom Pithivier (v) Jerusalem artichoke, cheese & herbs | £16.50 |
| Roast Spiced Cauliflower (ve) Beetroot & barley risotto | £16.50 |
| Whole Dover Sole Meuniere style, with butter, parsley & lemon (on or off the bone) | £39.00 |
| Scottish Halibut Fillet Lobster hollandaise & spinach | £27.00 |
| The Lowry Fish Pie Halibut, seaweed cured salmon, king prawns & naturally smoked haddock | £19.00 |
| Steamed Beef Shin, Oxtail & Kidney Pudding Puréed potato | £18.00 |
| Roast Breast of Chicken Truffled puréed potato, charcoal cooked leeks & roast chicken bouillion | £17.50 |
| Josper Grilled Prime Steak & Chips With confit shallot & red wine sauce | 8oz rump cap £23.50 6oz fillet £29.00 |

DISHES FOR TWO TO SHARE

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| Rosemary Roast Leg of Lamb With Lancashire hotpot & pickled red cabbage | £45.00 |
| 900G Rib of Cheshire Beef With chips, red wine & confit shallot sauce | £65.00 |
| Beef Wellington Fillet of beef, baked in mushroom duxelles, Parma ham, puff pastry, Madeira sauce | £65.00 |

SIDES

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| Mashed Potato | £4.00 | Heritage Tomato Salad | £4.50 |
| Chips | £4.00 | Green Salad | £4.00 |
| Creamed Spinach | £4.50 | Tenderstem Broccoli & Hispi | £4.00 |

DESSERTS

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| Steamed Treacle Sponge Homemade custard (must be pre-ordered) | £7.50 |
| Rhubarb Trifle Lemon custard & mascarpone cream | £7.50 |
| Milk Chocolate Tart Crème fraîche | £7.50 |
| Caramelised Apple Crumble Vanilla ice cream | £7.50 |
| Lemon Grass & Lime Creme Brûlée Strawberry consommé & sorbet | £7.00 |
| Amarena Cherry Baked Alaska (For Two) | £14.00 |
| Selection of Regional Cheese With chutney, quince jelly & grapes | 3 for £8.50 5 for £13.50 |

TO COMPLEMENT

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| Dessert Wine Errazuriz Late Harvest Sauvignon Blanc 75ml | £ 7.50 | Port Late Bottled Vintage Port 50ml | £ 6.00 |
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