

PIER EIGHT RESTAURANT MENU

2 Courses - £25 • 3 Courses - £31

TO START

Smoked haddock & leek tart, bitter leaves, cumin dressing

Pickled mackerel, potato & cucumber, sour cream, horseradish

Ham & peas, pickled shallots, pancetta lardons, cracker bread, sweet mustard

Spinach & watercress soup, root vegetables, smoked bulgur wheat, cheese scone, whipped butter (v)

Glazed carrots, pickled mushrooms, toasted quinoa, salt roasted cashews (ve)

TO FOLLOW

Lamb, black pudding, gratin potato, charred leek, onion sauce (£2 supplement)

Pan-fried salmon, spiced lentils, celeriac, kale, red wine sauce

Horseradish risotto, roasted artichoke, feta, molasses dressing (v)

Chicken breast, Lyonnaise potato, sprouting broccoli, roast corn, chicken sauce

Twice cooked potato, charred leek, whipped tofu, raisin tapenade, tomato sauce (ve)

SIDES (£3 per side)

Spring cabbage, bacon lardons

Assorted seasonal vegetables, lemon dressing, soft herbs (ve)

Chunky chips (v)

Rocket and watercress, Lancashire cheese, Hill Farm oil (v)

Breads, scones & crackers, whipped butter (v)

TO FINISH

Cherry & almond bun and butter pudding, almond brittle, cherry sauce, tonka bean ice cream (v)

Malt chocolate egg, kataifi nest, smoked caramel, roasted orange, goat's milk ice cream (v)

Rhubarb & custard, white chocolate & ginger crumb, elderflower & lemon thyme granita (v)

Grandpa Greene's ice creams, Neapolitan éclair (v)

British cheeses, homemade breads, crackers, preserves (v) (£2 supplement)

A discretionary 10% service charge will be added to your bill. From our service charge 60% contributes towards the cost of free meals for all staff within our catering department, with the remaining 40% to be split between Supervisors, Restaurant and Kitchen staff, paid pro-rata based on the number of hours worked. This money is paid to employees through our payroll system. The Lowry does not take a percentage of the service charge to cover handling costs and payroll processes. Our procedure for tips and service charge is in line with the British Hospitality Association Codes of Practice.

At The Lowry we take great pride in offering a delicious freshly prepared menu with well considered and sourced ingredients. Should you have any special dietary requirements, please speak to your waiter who will advise what is suitable.



RESTAURANT