

PIER EIGHT RESTAURANT MENU

2 Course £27 • 3 Course £32

TO START

Cauliflower soup, confit garlic oil, farmhouse bread, whipped butter (v)

Black pudding, forest mushrooms, mushroom ketchup, poached egg

Smoked haddock tart, horseradish crème fraîche, herb salad

Labneh, crispy chickpeas, grilled spring onion, chicory, bitter cress (ve)

add a portion of bread for £3

TO FOLLOW

Salmon, sweet and sour cabbage, tender stem broccoli, onion croquette, spiced sauce

Chicken, charred leeks, squash purée, gratin potato, chicken sauce

Gnocchi, squash purée, sauté mushrooms, spinach, brown butter (v)

Celeriac steak, confit plum tomato, tenderstem broccoli, chunky chips,
grain mustard and tarragon sauce (ve)

add a portion of chips for £3

TO FINISH

Chocolate delice, chocolate crumb, salted caramel Chantilly, sour pears (v)

Vanilla panna cotta, Rhubarb, honey tuille

Grandpa Greene's Ice cream, warm raisin cookie (v)

Farmhouse cheeses, winter fruit chutney, celery, oat biscuits (v)

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

Did you know that The Lowry is a registered charity (1053962)?

Each year, our organisation delivers a ground-breaking creative participation programme with some of the most vulnerable young people and their families in Salford along with caring for and displaying the LS Lowry collection, bringing the best international performances to The Lowry, producing new work and supporting new, young and emerging talent. **To help us achieve this we have added a small £2 discretionary donation to your bill**, which will go directly towards this work. *Please ask your server if you'd rather this was removed.*