

TO START

- CARROT & CORIANDER SOUP (V/VE)** tiger roll
- WILD MUSHROOMS (VE)** beetroot & spelt toast, micro herb salad
- HAM HOCK TERRINE** brioche, celeriac & apple remoulade, red wine reduction
- BETROOT CURED SALMON** horseradish coleslaw, beetroot pickles, seed crackers
- BAKED BRITISH CAMEMBERT (V)** cranberry & red onion chutney, toasted sourdough

TO FOLLOW

- CHICKEN BREAST** pressed garlic potato, spinach, roast beetroot, mushroom velouté
- LAMB RUMP** parsnip fondant, potato pureé, baby leeks, braised red cabbage, red wine jus
- SWEET POTATO, SPINACH & CAMELISED ONION WELLINGTON (VE)** kale, pea pureé
- SEAFOOD PIE** new potato & herb crumb, Savoy cabbage, broccoli
- SMOKED CHEESE SAUSAGES (V)** herb mash, tomato & bean cassoulet

SIDES

- CHUNKY CHIPS (+£4) (VE)**
- SELECTION OF BREADS (+£4) (V/VE)** whipped butter
- SALFORD HONEY ROASTED ROOT VEGETABLES (+£4) (V/VE)**
- WINTER GREENS (+£4) (VE)** herb crumb, crispy onion

TO FINISH

- WINTER BERRY PAVLOVA (V)** poached pear
- WARM GINGER CAKE (V)** orange custard
- APPLE & CINNAMON CHEESECAKE (V)** apple compote
- GRANDPA GREENE'S ICE CREAM (V/VE)** selection of ice cream, oat biscuit
- CHEESEBOARD (+£2) (V)** house chutney, oat biscuits

ALLERGENS & DIETARY REQUIREMENTS

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.

(V) VEGETARIAN

(VE) VEGAN

(V/VE) CAN BE PREPARED VEGAN

DID YOU KNOW WE'RE COMMITTED TO SUSTAINABILITY?

At Lowry Restaurant, we're all about keeping things local, seasonal, and sustainable. Our menu is proudly British-led, with produce sourced as close to home as possible. From our bread made with flour from Wildfarmed to seasonal vegetables from Ribble Farm, we're working to reduce our carbon footprint every step of the way.

We choose dairy from Lancashire, meat from Caldwell's Butchers, and fish from the Scottish Highlands to ensure we bring you the freshest, most responsibly sourced ingredients. Plus, by reducing our deliveries, we're further cutting down on vehicle mileage.

Every choice we make is designed to care for our planet, support local farmers, and create delicious food you can feel good about.

DID YOU KNOW LOWRY IS A REGISTERED CHARITY?

We're a registered charity (no. 1053962) and a non-profit organisation. We only get 6% of our income from public funding and the support of individuals, companies and grant-making trusts and foundations is vital. Your support helps us maintain our world-class artistic theatres and Galleries programme, break down barriers to culture, harness the power of the arts to build skills, develop confidence and brighten the futures of children and young people across our city, nurture the next generation of artists, creatives and practitioners and make the arts more accessible.

Please ask if you'd like to add a £2 donation to your bill to support this work.