

# RESTAURANT MENU

• TWO COURSES £32 • THREE COURSES £38 •

## STARTERS

**Salford Honey ham hock terrine** sourdough croute, pickled vegetables, Living Wall salad, piccalilli

**Roasted parsnip & sorrel soup (V)** sage butter, botanical wholemeal bread

**Port of Lancaster Smokehouse smoked salmon** confit egg yolk, lemon caviar, sweet chilli crisp

**Carrot beignets (VE)** beetroot pearled barley orzotto, carrot purée, coriander dressing

**Balance Brewery cider-soaked Crumbly Lancashire cheese (V)** rarebit, poppy seed pretzel crackers, Living Wall salad, Granny Smith vinaigrette

## MAINS

**Braised Lancashire pork cheeks** whole grain mustard mash, carrot, spinach, smoked pancetta crisp, jus

**Scottish salmon** pak choi, white coco bean, foraged sea vegetables, tomato & tarragon cream sauce, kelp dressing

**Smoked quinoa & yellow pea fritters (VE)** Jerusalem artichoke, roast chicory, pumpkin seed pesto, shiso

**Garlic & Herb Cumbrian chicken breast** potato pave, parsnip purée, spring greens, golden beetroot, red wine jus

**Wild mushroom, Baron Bigod & truffle seaweed pie (V)** salt baked celeriac, mushroom ketchup, wild garlic & watercress velouté

## DESSERTS

**Rhubarb Manchester tart (V)** sable pastry

**Sticky toffee pudding (VE)** fava bean praline, salted caramel plant-based ice cream

**Basque cheesecake (V)** sea buckthorn curd, bee pollen tuille

**Salted Salford honey ice cream (V)** ginger basket, honeycomb

**British cheeseboard (V) (+£2)** tomato chutney, sourdough crispbread  
*Ribblesdale Blue Goat, Cheddar Gorge 12 Month Cave Matured, Oglesfield*

## SIDES

**Chunky chips (VE) £5**

**Aged cheddar & Oglesfield cauliflower cheese (V) £6**

**Hispi cabbage, Salford Honey, fava bean butter (V) £6**

**Botanical wholemeal bread, sage butter (V) £6**

## DID YOU KNOW WE'RE COMMITTED TO SUSTAINABILITY?

At Lowry Restaurant, we're all about keeping things local and sustainable, and our produce is sourced as close to home as possible.

We choose cheeses from Lancashire's **Carron Lodge Farm**, meat from Stockport's **Caldwell's Butchers**, and seasonal vegetables grown with care at **Field 28** in Daresbury. This ensures we bring you the freshest, most responsibly sourced ingredients.

Eating with the seasons isn't just about taste—it's about supporting local suppliers, reducing food miles, and making better choices for the planet.

## ALLERGENS & DIETARY REQUIREMENTS

If you have any allergies or special dietary requirements, please speak to a member of our team before placing your order

**(V) VEGETARIAN**

**(VE) VEGAN**

**(V/VE) CAN BE PREPARED VEGAN**