

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, Ogleshield

SIDES

Chunky chips (VE) £5

Aged cheddar & Ogleshield 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