

LOWRY RESTAURANT MENU

2 COURSES £32

3 COURSES £38

STARTERS

Smoked salmon pâté green pea salad, minted pea mousse, radish, camelina brittle, lemon dressing

Beef and caramelised onion terrine seeded crackers, watercress, horseradish, nasturtium

British burrata heritage (V) tomatoes, cucumber, 6-year aged apple balsamic, sourdough croutes

Borlotti bean and lentil soup (V) wild garlic, tomato babka

Roasted golden beetroot (V/VE) coco bean houmous, puffed quinoa, potato tuile

MAINS

Garlic & herb chicken breast Maris Piper Hasselback, braised gem, crushed peas

Juniper & thyme pork fillet Bury black pudding hash, creamed cabbage, purple sprouting broccoli

Salmon quinoa & cauliflower pavé, watercress velouté, sea veg, tomato fondue

Spinach, ricotta, beetroot roulade (V) braised fennel, cherry tomato sauce

Squash tart tatin (VE) white onion purée, pickled red cabbage, rainbow chard, living wall salad

DESSERTS

Strawberry crumble tart (V) strawberry salsa, strawberry & clotted cream ice cream

Lemon posset (V) sea buckthorn curd, Italian meringue, caramelised white chocolate

Elderflower steamed sponge (V) lemon curd, chamomile granola, vanilla custard

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

Roasted celeriac wedges garlic seeded butter (V) £6

Roasted new potato cucumber yoghurt, preserved lemon dressing, dill (V) £6

Tomato babka Red Leicester whey 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 **Littlewoods'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