GLUTEN FREE MENU

2 COURSES £32
3 COURSES £38

STARTERS

Smoked trout roulade pickled samphire, chicory, lemon crème fraîche, croûte

Venison & duck terrine chestnut purée, croûte, Cumberland sauce

Goat's curd (V) rose, cornflower & marigold, spiced plum & apple compote, seed crackers

Minestrone soup (V/VE) red lentil pasta, bread roll

MAINS

Confit duck leg celeriac rösti, sticky red cabbage, Salford Honey roast parsnips

Garlic & herb chicken breast truffle mushroom duxelles, cavolo nero, potato & Lancashire cheddar gratin, jus

Scottish salmon safflower potato, sea veg, winter squash caponata, watercress velouté

Pumpkin & walnut roast (VE) beetroot, spinach, carrot & swede crush, Balance Brewing blackberry jus

---

DESSERTS

Carrot cake (VE) candied carrot & sultanas, sea buckthorn gel, mulled wine

Salted Salford honey ice cream (V) foraged winter berry compote

British farmhouse cheese board (+£2) (V) seed crackers, tomato chutney
Dewlay Smoked Lancashire, Town Crier, Garstang Blue

SIDES

Smashed sprouts (V) Wakebridge cheese, herb crumb **£5**

Roasted new potatoes (VE) garlic & herb butter **£5**

Chunky chips (VE) £5

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