LOWRY RESTAURANT MENU

2 COURSES £32 · 3 COURSES £38

STARTERS

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

Venison & duck terrine chestnut purée, soda bread, Cumberland sauce

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

Minestrone soup (V/VE) spelt pasta, garlic & rosemary babka

Black pudding strudel (VE) mushroom ketchup, truffle seaweed sauerkraut, agretti

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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

Potato, leek & Mrs Kirkham's Lancashire cheese pie (V) heritage carrots, parsley sauce

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

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DESSERTS

Chocolate and clementine bread & butter pudding (V) Salford rum & orange sauce, farmhouse ice cream

Eccles cake (V) malted milk crémeux, Earl Grey & honey syrup

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 (V) Peter's Yard 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**

Pigs in blankets Salford Honey & wholegrain mustard **£6**

Chunky chips (VE) £5

Garlic & rosemary babka Red Leicester whey butter **(V) £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