

PIER EIGHT RESTAURANT MENU

2 Course £23 • 3 Course £29

TO START

Spring vegetable minestrone saffron, fresh herbs, house sourdough and tomato butter (v)

Variations of beetroot, kalamata olive, goats cheese, wild onion, sherry vinegar (v)

Seared salmon, shaved fennel, apple, radish, dill buttermilk sauce **£1 supplement**

Roasted scallop, sweet corn pancetta, caramelised onion brulee **£2 supplement**

Crispy pork belly, pickled grapes, pine nut, carrot vinaigrette, fennel cream, rye

TO FOLLOW

Pan fried cod, salt cod croquette, spring peas, kale, lemon butter sauce

Roasted lamb rump, pearl barley salad, romesco, tenderstem broccoli **£4 supplement**

Roasted chicken breast, carrot, pickled mushroom, baby leek, cooking juices

Gnocchi, pesto, cherry tomato, parmesan, olive oil (v)

Three cheese risotto, feta, parmesan, ricotta, lemon, thyme, roast garlic (v)

SIDES

Chunky chips **£3**

Steamed asparagus **£4**

New potatoes, garlic and herb butter **£4**

Iceberg wedge salad, ranch dressing **£4**

Home baked breads, tomato butter **£4**

TO FINISH

Triple chocolate gateau, cherry, praline curd, cherry ice-cream (v) **£1 supplement**

Coconut panna-cotta, passionfruit jelly, roasted pineapple, coconut, white chocolate

Lemon mille feuille, pistachio cream, raspberry meringue (v)

Grandpa green's ice-creams, biscotti (v)

English cheeses, carrot chutney, pear, house crackers, fig & walnut bread, celery (v) **£3 supplement**

You can enjoy your desserts, cheeses or ice creams with drinks or coffees back in the restaurant during your performance interval - just ask your server for details.

A discretionary 10% service charge will be added to your bill. From our service charge 60% contributes towards meals for all staff within our catering department, with the remaining 40% to be split between Supervisors, Restaurant and Kitchen staff, paid pro-rata based on the number of hours worked. This money is paid to employees through our payroll system. The Lowry does not take a percentage of the service charge to cover handling costs and payroll processes. Our procedure for tips and service charge is in line with the British Hospitality Association Codes of Practice.

At The Lowry we take great pride in offering a delicious freshly prepared menu with well considered and sourced ingredients. Should you have any special dietary requirements, please speak to your waiter who will advise what is suitable.

**PIER
EIGHT
RESTAURANT**