

# PIER EIGHT RESTAURANT MENU

2 Course £22 • 3 Course £27

## TO START

Seared scallop, apple tart, black pudding  
beignet, red wine sauce

**£2 Supplement**

Pressed & cured salmon, warm brioche crumb,  
buttermilk relish, herb emulsion

Lancashire curd, tomatoes, aubergine purée,  
Kalamata olives, pickled shallots (v)

Confit chicken, pigeon & new potato terrine,  
pistachio crumb, saffron gel, dressed leaves

**£1 Supplement**

Mushroom veloute, crispy leeks, hens' egg,  
truffle oil, Parmesan straw (v)

## TO FOLLOW

Cod, parsley crust, pancetta potato, courgettes,  
dill cream

Spinach pancake, Mrs Kirkham's Lancashire  
cheese, beets, onion purée, tomato sauce (v)

Lamb rump, hotpot potatoes, carrot purée,  
broad beans, asparagus, lamb sauce

**£5 Supplement**

Chicken breast, chorizo, saffron potato, sugar  
snaps, carrots tarragon jus

Summer risotto, peas, Yorkshire feta, pine nuts,  
truffle oil (v)

## SIDES £3

Chunky chips  
Broccoli  
Dressed leaves  
Bread selection, butter

## TO FINISH

Chocolate crèmeux, hazelnut joconde, coffee  
whipped cream (v)

Rhubarb crème brûlée, brandy snap,  
mascarpone cream, rhubarb crisp (v)

Sticky toffee pudding, toffee sauce, crème  
fraîche ice cream, lemon curd (v)

**£1 Supplement**

Grandpa Greene's ice cream, vanilla waffle (v)

British farm house cheeses, poached pear, ale  
chutney, knacker bread, celery

**£3 Supplement**

## Join us in the interval?

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.