

PIER EIGHT RESTAURANT MENU

TO START

Seared scallop, pancetta, pork dumpling, caramelised cauliflower purée, crispy sage, apple sauce **£8**

Butternut squash velouté, chilli oil, charred corn, coriander shoots, soda bread, smoked butter (v) **£6**

Preserved beets & crisps, goats' cheese mousse, prune purée, gingerbreads, dressed endive (v) **£6**

Fried ducks' egg, chorizo, crispy squid, saffron mayonnaise, garlic butter **£8**

Pressed confit chicken & duck, lentil dressing, warm rye crumb, mushroom ketchup **£7**

Pan fried sea bass, sticky braised chicken wings, butter beans, red wine sauce **£8**

Hot smoked salmon, pickled crispy vegetables, sour cream mayonnaise, soft herbs & cresses **£7**

Roast onion risotto, forest mushrooms, Garstang blue cheese, chilli jam (v) **£7**

TO FOLLOW

Pan fried duck breast, Boulangère potatoes, blackberries, celeriac purée, chilli jam **£19**

Lamb rump, sweet potato, Savoy cabbage, onion purée, lamb jus **£21**

Roast onion risotto, forest mushrooms, Garstang blue cheese, chilli jam (v) **£16**

8oz rib eye steak, garlic butter, fat chips, grilled tomato **£24**

Cod loin, gratin potatoes, woodland mushrooms, buttered spinach, red wine jus **£17**

Chicken breast, bubble & squeak, leeks, kale, cream sauce **£16**

Gnocchi, roast celeriac, shallot rings, tomato sauce, feta, pine kernels (v) **£17**

Whole grilled plaice, shrimp butter, tender stem broccoli, chunky chips **£18**

SIDES

£3

Chunky chips

Broccoli

Roast carrots

Bread selection, butter

TO FINISH

Salted caramel panna cotta, hazelnut crèmeux, apricots, shortbread **£7**

Pistachio tart, plum & rose water marshmallow **£7**

Apple & blackberry frangipane, almond custard cream, blackcurrant sorbet (v) **£6**

Grandpa Greene's ice cream, waffle (v) **£6**

Lemon meringue ice cream, limoncello sponge, meringues, liquorice tuille (v) **£7**

Peanut butter & raspberry cheesecake, peanut cluster **£6**

British farm house cheeses, homemade wafers & chutney, oat biscuits, celery **£9**

Pear mousse, dark chocolate & ginger, poached pear, Marsala tuille (v) **£6**

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.



RESTAURANT