

PIER EIGHT RESTAURANT MENU

2 Course £23 • 3 Course £29

TO START

Pan-fried scallop, pork belly & crackling, celeriac purée, smoked bacon, red wine sauce
£2 Supplement

Beetroot & sour cream, pickled golden beetroot, blackberry gel, apple sticks, herb salad (v)

Black pudding, crispy egg, apple chutney, pickled celery salad, crème fraîche

Sweet potato & corn soup, piri-piri potato straws, feta cheese muffin, harissa butter (v)

Salmon confit, sweet potato & lentil salsa, sea salt crisp, citrus yoghurt
£1 Supplement

TO FOLLOW

Pan-fried cod, steamed mussels, chive potato cake, kale, cream sauce

Pan-fried gnocchi, purple sprouting broccoli, Garstang Blue cheese, pine nuts (v)

Lamb rump, rosti potato, caramelised cauliflower purée, spinach, cumin jus
£4 Supplement

Roast chicken breast, savoy cabbage, roasted parsnip, Boulangère potato, red wine sauce

Oyster mushrooms, spring onion & horseradish risotto, shallot rings (v)

SIDES £4

Chunky chips
Buttered broccoli & roast carrots
Home baked breads, harissa butter
Rocket & parmesan salad (v)

TO FINISH

Sticky toffee pudding, butterscotch sauce, salted pecan nuts (v)

Chocolate gateau, espresso ice cream (v)
£1 Supplement

Poached rhubarb, mascarpone & ginger panna cotta, honey tuile

A selection of Grandpa Greene's ice creams, warm vanilla waffle (v)

British farm house cheeses, chutney, celery, preserved pear, oat biscuits, fennel seed flatbread
£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.



RESTAURANT