

# PIER EIGHT RESTAURANT MENU

2 Course £22 • 3 Course £27

## TO START

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

**£2 Supplement**

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

**£1 Supplement**

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

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

Parsnip soup, parsnip crisp, roast chestnuts, crème fraîche, soda bread, farmhouse butter (v)

## TO FOLLOW

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

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

Lamb rump, sweet potato, Savoy cabbage, onion purée, lamb jus

**£5 Supplement**

Roast chicken breast, pigs in blankets, lemon & thyme stuffing, kale, cranberry jus

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

## SIDES £3

Chunky chips

Broccoli

Roast carrots

Bread selection, butter

## TO FINISH

Christmas pudding & chocolate mousse, brandy Anglaise, winter berries (v)

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

**£1 Supplement**

Peanut butter & raspberry cheesecake, peanut cluster

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

British farm house cheeses, homemade wafers & chutney, oat biscuits, 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.



**PIER  
EIGHT  
RESTAURANT**

