

THE RIVER BAR & GRILL

AUGUST CHEF'S GRILL DINNER MENU

Three Courses

£24.95

THE RIVER BAR & GRILL AT THE LOWRY HOTEL OFFERS A FANTASTIC MONTHLY CHEF'S GRILL MENU
WHICH IS CONSTANTLY EVOLVING AROUND THE BEST-SOURCED BRITISH PRODUCE.

STARTERS

Market soup

Pressed rabbit, gazpacho and quail egg

Salmon & leek cannelloni, apple, fennel and Balsamic

Compressed melon, fig, beetroot, mint and yoghurt (v)

For your starters we recommend a glass of Bourgogne Chardonnay Nicolas Patel, France £5.75

MAIN COURSES

Braised lamb shoulder, lemon sautéed potato, stem broccoli, turnip and tomato

Cod supreme, chorizo crust, butter bean ragout, and samphire

Grey mullet, pak choi, shitake, soy and chilli broth

Open wild mushroom ravioli, hazelnut and basil crumble (v)

For your main course we recommend a glass of Casarena Roble Malbec, Mendoza Argentina £5.50

DESSERTS

Plum and vanilla bean fool, shortbread biscuit and crème fraîche ice cream

Peanut butter mousse, rich chocolate pudding, cocoa meringue and peanut clusters

Selection of county cheese with traditional accompaniments

Ice cream and sorbet selection

For your dessert we recommend a glass of Maury Mas Amiel, Roussillon France £8.00

The offer is available everyday for dinner except Saturday evenings
