

the river bar and restaurant



The team at The River Bar and Restaurant believe in using the finest seasonal and regional produce and our menu is updated on a regular basis

Starters

Root vegetable and lentil broth with soft herbs	£7.00
Smoked salmon and anchovy butter terrine with deep-fried capers	£10.50
Winter squash mousse with woodland mushrooms and sauternes foam	£8.50
Pan-fried Welsh Salt Marsh lamb's sweetbreads with smoked bacon and Noilly Prat sauce	£9.50
Native lobster ravioli with buttered spinach and shell fish bisque	£11.50
Kidderton Ash goat's cheese and tomato filo pastry	£8.50
Grilled vegetable and mixed leaf salad	£8.00

From the grill

Meats

Cheshire Belgium Blue chateaubriand 510g for two people <i>Served with chips, Cropwell Bishop Stilton and port sauce</i>	£62.50
Aberdeen Angus 28 day aged sirloin 280g <i>Served with chips béarnaise sauce and onion rings</i>	£23.50

Fish

Grilled native lobster with garlic butter and chips	half £21.00 whole £39.75
Dover sole grilled or pan-fried <i>Served with Jersey Royals, hollandaise or herb sauce</i>	£32.50

Main courses

Scottish highland venison loin, red cabbage, Dauphinoise potatoes and braised shallot	£27.50
Cheshire beef fillet with mushroom tortellini, celeriac puree and Madeira sauce	£24.95
Cornish red mullet pan-fried with fennel, saffron potatoes and orange dressing	£17.50
Roast turbot with Boulangere potatoes, carrot puree and red wine sauce	£21.50
Braised ox tongue and ox tail with horseradish mashed potato	£22.75
Roast poussin with fondant potato, baby leeks and chicken sauce	£17.50
Ricotta and spinach filo parcel with tomato sauce	£12.50

Side orders

Buttered spinach	£3.95
Broccoli	
Mashed potato	
Chervil-buttered carrots	
Mixed or green salad	
Chips	

Desserts

Snickers Brule with peanut butter mousse	£7.00
Trio of Coffee panacotta, hazelnut parfait and tiramisu	£8.50
Chocolate and pumpkin cake with pecan ice cream	£7.00
Manchester tart with Boddingtons ice cream	£7.00
Yoghurt mousse with pistachio ice cream and raspberry jelly	£7.00
British farm house cheese selection with celery jelly	£10.50

Our menu changes with the seasons and is constantly evolving around the best-sourced British produce. Whenever possible we will endeavour to use local raised meat and poultry from farms around the Northwest, together with local grown vegetables and fruit that are in season and the best that the North West has to offer.

Executive Head Chef Oliver Thomas
Head Chef Michael Campbell
Head Pastry Chef Austin Appleton

Restaurant Manager Huseyin Bozkurt

Should you have any food allergies or special dietary requirements please inform your waiter
All prices inclusive of VAT at the current rate
A discretionary service charge of 10% will be added to your bill

MAKE YOUR NEXT RESERVATION ON LINE AT WWW.THERIVERRESTAURANT.COM

For all reservations for Friday and Saturday evenings and bookings of 4 people and over we will require a card to guarantee your booking, if you need to cancel your booking please do 24 hours prior to your booking otherwise there will be a £15 per person charge.

The Lowry Hotel has an onsite car park and offers valet parking. For all visits during the day there will be a charge of 5 pounds per car and for all overnight stays a charge of 12 pounds will be applicable.

For all customers in The River Bar and Restaurant spending over £30.00 we would be delighted to offer you complimentary parking.

On - site parking at The Lowry Hotel is subject to availability and we reserve the right to allocate spaces for overnight residents of The Lowry Hotel