

# CHEF'S CHOICE DINNER MENU

The River Restaurant at the Lowry Hotel offers a fantastic monthly chef's choice menu which is constantly evolving around the best-sourced British produce.

Seasonal Ingredient of the month  
Yorkshire Forced Rhubarb

Forced rhubarb is grown in large warehouses in complete darkness, it usually appears late December/early January. It is less tart and much tenderer than the field grown variety found in April and May. The Rhubarb triangle in Yorkshire once covered an area of 30 square miles and produced 90% of the world's winter forced rhubarb.

TWO COURSES £16.95

THREE COURSES £19.95

## APPETISER

### Selection of Artisan Breads

With salted British butter

£3.95

## STARTERS

### Market Soup (v)

freshly baked bread roll, butter

### Marinated Beetroot "Tartare"

Jerusalem artichoke crisp (V)

### Ham Hock

Penrith chicken & confit shallot terrine,  
Yorkshire rhubarb puree, sour cream,  
shallot ash

### Brixham Brown Crab Beignet

kohlrabi, smoked cod's roe, preserved  
lemon

## MAIN COURSES

### Braised Ox Cheek & "Hotpot" Carrot

creamed parsnip, beef dripping,  
wholegrain mustard butter

### Pan-Fried Partridge Breast

conference pear, black pudding, cavolo  
nero

### Roast Cornish Sea Bass Fillet

mussels, broccoli, shimeji mushroom

### Parsnip Gnocchi

walnut crumble, winter leaves  
(Vegan)

## SIDES

### Fat Chips

£4.00

### Heritage Tomato Salad

£4.00

### Tenderstem Broccoli & Hispi

£4.00

### Green Salad

£4.00

### Creamed Potato Puree

£4.00

## DESSERTS

### Yorkshire Rhubarb

set custard, ginger sponge,  
honeycomb, Yorkshire rhubarb  
sorbet

### Olive Oil & Orange Cake

olive oil biscuit, fennel Sorbet (V)

**Selection Of County Cheese** with  
traditional accompaniments

### Ice Cream & Sorbet Selection