

# 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.

## THREE COURSES

£24.95

### APPETISER

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<b>Freshly baked Artisan breads</b> selection of butters (V)	£3.95
<b>Kalamata Olives</b> orange, garlic and rosemary dressing (V) (VE) (DF)	£4.00

### STARTERS

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**Chef's soup of the day**  
freshly baked bread (V)

**Cured sea trout**  
heritage tomato, "Wignalls Yallo" rapeseed oil (DF) (GF)

**Braised lamb shoulder croquettes** caper jam and wild garlic emulsion (DF)

**Truffled brioche**  
wild mushroom and poached hen's egg (V)

### MAIN COURSES

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**Braised short rib of Cheshire Farm beef**  
peas, broad beans and smoked bone marrow (GF)

**Pan fried monkfish tail**  
red pepper coulis, squid ink, Nduja and baby courgette (GF) (DF)

**Asian style duck leg**  
duck fat fondant, black sesame, dashi cream and bok choy (GF)

**Asparagus and pea risotto (V)**  
smoked Lancashire cheese and hazelnut beurre noisette (GF)

### SIDES

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Triple Cooked Chips (V) (DF)	£4.00
Aged Parmesan and Truffle Fries	£4.00
Tenderstem Broccoli & Savoy Cabbage (V) (GF)	£4.00
Lowry Signature Salad (VE) (GF)	£4.00
Creamed Leeks, Cheddar Crumble & Bacon	£4.00

### DESSERTS

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**Raspberry Conversation**  
raspberry frangipane, royal icing, clotted cream ice cream (V)

**Caramelised pineapple**  
coconut frangipane, chocolate ganache and pineapple sorbet (V) (GF)

**Selection Of County Cheese**  
with traditional accompaniments (V)

**Ice Cream & Sorbet Selection (V) (GF)**