

PIER EIGHT RESTAURANT MENU

2 Course £27.50 • 3 Course £33.50

TO START

Leek & potato soup (v/ve)

*mini roasted potatoes, herb oil,
confit garlic & onion seed bread*

Peppadew houmous (ve)

spiced chickpeas, khobez flatbread

King prawn & crayfish ceviche

radicchio & pea shoot salad, seeded crackers

Minted lamb ballotine

cucumber, roast cherry tomatoes, herb croutes

Goats' cheese mousse (v)

roasted beetroot crumble, apple gel

TO FOLLOW

Pan-fried chicken

*potato gratin, buttered spinach, wild mushrooms,
Salsa Truffina cream sauce*

Pork fillet

*hasselback potato, buttered carrots, stuffing,
pig in blanket, pork sauce*

Pan-fried salmon

caponata, parmentier potatoes, samphire

Enoki mushroom & corn roll (v/ve)

charred vegetables, jasmine rice, red Thai sauce

Lancashire cheese & onion sausages (v)

*baked potato mash, tenderstem broccoli,
caramelised onion gravy*

TO FINISH

Ask us about ordering for your performance interval

Apple custard slice (v)

apple & cinnamon compote

Black Forest Yule log (v)

chocolate soil, black cherry syrup

Marbled chocolate orange cheesecake (v)

mulled orange segments

Grandpa Greene's ice cream (v)

*gingerbread, chocolate orange, pumpkin spice,
gingerbread biscuits*

Cheeseboard (+£2) (v)

*Perl Las, Black Bomber, Wensleydale & cranberries,
spiced carrot & onion chutney, oat biscuits*

SIDE ORDERS £4

Sprouts & chestnuts (v)

Selection of breads (v)

whipped butter

Chunky chips (ve)

Buttered Tenderstem (v)

ALLERGENS & DIETARY REQUIREMENTS

At The Lowry we take great pride in offering a delicious freshly prepared menu with well considered and sourced ingredients. If you have any special dietary requirements, please speak to your waiter who will advise what is suitable.

(v) suitable for vegetarians (ve) suitable for vegans
(v/ve) can be prepared vegan, please inform us if you like the vegan version

Did you know The Lowry is a registered charity (1053962)?

Each year, our organisation delivers ground-breaking creative programmes with young people and families facing significant disadvantage in Salford along with caring for and displaying the LS Lowry collection, bringing the best international performances to The Lowry, producing new work and supporting new, young and emerging talent.

Please ask if you'd like to add a £2 donation to your bill to support this work