

PIER EIGHT RESTAURANT MENU

2 Course £30 · 3 Course £35

TO START

Rustic tomato soup (v/ve) orzo, mozzarella & basil bread

Fried halloumi (v) red pepper & olive tapenade, balsamic dressing

Smoked salmon roulade salmon mousse, Bloody Mary gel, croutes

Spiced crispy lamb pomegranate salad, toasted flatbread

California roll (ve) house-fermented rhubarb kimchi, pickled ginger, spring onion salad

TO FOLLOW

Pan-fried chicken potato fondant, grilled asparagus, garden peas, green peppercorn & brandy sauce

Char siu belly pork pak choi, ginger sticky rice

Pan-fried cod potato terrine, pea purée, rainbow chard, apple & dill gel

Sweet potato & caramelised onion Wellington (ve) crispy kale, carrot purée

Savoury roast tomato cheesecake (v) toasted oats, caramelised chicory, basil pesto

SIDE DISHES

Hispi cabbage (+£4) (ve) romesco sauce

Chunky Chips (+£4) (ve)

Selection of breads (+£4) (v) whipped butter

Braised cauliflower (+£4) (v) yoghurt, harissa, chimichurri & pomegranate seeds

TO FINISH

Strawberry mille-feuille (v) strawberry compote

Miso millionaire's torte (v) Champagne sorbet

Lemon curd tart (v) raspberry meringue, lemon & thyme crumb

Grandpa Greene's ice cream (v) shortbread biscuit

Cheeseboard (+£2) (v) Beauvale, Rouquette brie, Lancashire Bomber, house tomato & basil chutney, oat biscuits

Why not order your dessert and drinks for the interval?

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) vegetarian (ve) vegan (v/ve) can be prepared vegan**

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.**