# PIER EIGHT RESTAURANT MENU 2 Course $£ 30 \cdot 3$ Course $£ 35$ 

TO START<br>Sweetcorn chowder (v/ve) paprika \& chive bread<br>Spiced vegetable kofta (ve) cous cous salad, mint yoghurt<br>Smoked trout \& leek tart tomato pesto<br>Smoked Caesar salad house smoked chicken, pancetta, anchovies, Parmesan<br>Goats' cheese mousse (v) tomato \& basil panzanella salad

Chicken breast chorizo, garlic potato rosti, honey glazed carrots, spinach, chicken jus
Salmon summer greens, roasted tomato, Parmentier potatoes, saffron velouté, herb oil
Lamb rump crushed new potatoes, creamed leeks, red cabbage tapenade, green beans
Pistachio, feta \& spinach filo tart (v) fried aubergine, tomato \& black olive sauce
Spiced cauliflower steak (ve) red lentil daal, kale, pomegranate, yoghurt

| SIDE DISHES | Green beans $(+£ 4)(v)$ shallot butter |
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|  | Chunky Chips $(+£ 4)(v e)$ |
|  | Selection of breads $(+£ 4)(v)$ whipped butter |
|  | Honey glazed carrots $(+£ 4)(v)$ |

TO FINISH
Strawberry slice (v) shortbread, strawberry crème pâtissière, lemon, pickled blackberries
Chocolate mousse cinnamon spiced pineapple, mango gel, chocolate soil
Matcha panna cotta raspberry coulis
Grandpa Greene's ice cream (v/ve) selection of ice cream and sorbet, oat biscuit
Cheeseboard ( $+£ 2$ ) ( $v$ ) house 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.

