PIER EIGHT RESTAURANT MENU

2 Course £30 · 3 Course £35

TO START	Sweetcorn chowder (v/ve) paprika & chive bread
	Spiced vegetable kofta (ve) cous cous salad, mint yoghurt
	Smoked trout & leek tart tomato pesto
	Smoked Caesar salad house smoked chicken, pancetta, anchovies, Parmesan
	Goats' cheese mousse (v) tomato & basil panzanella salad
TO FOLLOW	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
	Chunky Chips (+£4) (ve)
	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
	Matcha panna cotta raspoeny couns

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

Cheeseboard (+£2) (v) house chutney, oat biscuits

Grandpa Greene's ice cream (v/ve) selection of ice cream and sorbet, oat biscuit

Why not order your dessert and drinks for the interval?

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.