

SMALL PLATES

Choose 3 Small Plates for £25

Flame-Charred Chorizo	9
Rioja Glaze, Smoked Pepper Emulsion, Grilled Focaccia	
Lamb Kofta	9
Rasel Hanout, Tzatziki, Pomegranate, Coriander, Warm Flat Bread	
Duck Spring Rolls	9
Hoi Sin Mayonnaise, Cucumber Salad	
Crispy Cauliflower VE	8
Gochujang, Agave Glaze, Lime, Coriander	
Sticky Pork Belly Bao Buns	9
Asian Slaw, Teriyaki Mayonnaise	
Crispy Calamari	9
Sea Salt, Chilli, Lemon & Saffron Aioli	
Soup of the Day VE DF	9
Artisan Bread, Salted Butter	

SALADS

Cobb Salad	14
Bacon, Blue Cheese, Avocado, Soft-Boiled Egg, Cherry Tomatoes, Romaine, Red Wine Vinaigrette	
Caesar Salad	10
Baby Gem, Aged British Hard Cheese, Anchovies, Caesar Dressing	
Freekeh Salad VE	11
Grilled Courgette, Pomegranate, Spring Onion, Coriander	
Add	
Grilled Cheshire Chicken Breast	7
Grilled Scottish Salmon Fillet	8

CLASSICS

Ale Braised Short Rib Pie	20
Buttered Mash, Red Wine Jus, Baby Carrot	
Steak Sandwich	20
Cheshire-Reared Beef, Toasted Ciabatta, Truffle Mayonnaise, Rocket, Balsamic Onions, Peppercorn Sauce	
The Lowry Club	16
Roast Chicken Breast, Fried Hen’s Egg, Smoked Streaky Bacon, Tomato, Baby Gem	
The Lowry Burger	18
Dry-Aged British Beef, Lancashire Cheddar, Crispy Bacon, Ale-Braised Onions, Baby Gem, Pickled Gherkin, Roasted Garlic Mayonnaise, Brioche Bun	
Piri Piri Marinated Chicken Breast Burger	19
Lemon Aioli, Baby Gem	
Beer-Battered Fish & Chips	23
Haddock, Triple-Cooked Chips, Crushed Peas, Tartare Sauce, Charred Lemon	
Sweet Potato and Aubergine Masaman Curry VE GF	17
Flatbread, Basmati Rice	
SIDES	
Tenderstem Broccoli VG GF	8
<i>Miso Butter, Roasted Peanuts</i>	
Triple Cooked Chips VG	7
<i>Vinegar Salt</i>	
Duck Fat Carrots	8
<i>Pickled Dates, Cumin, Wheat Berries</i>	
Creamed Savoy Cabbage GF	7
<i>Pancetta, Garlic</i>	
Buttered Chive Mashed Potatoes GF	7

DESSERTS

Sticky Toffee Pudding	9.5
Caramel Sauce, Vanilla Ice Cream	
Chocolate Brownie	9.8
White Coffee, Ice Cream	
Manchester Tart	10.5
Raspberry, Banana, Coconut	
Selection of British Cheese	15
Quince Jelly, Crackers	
CHILDREN’S MENU	
Three Courses for £15.50	
STARTERS	
Halloumi Fries	
Dipping Sauces, Tomato	
Tomato Soup VG	
Hummus	
Pita, Carrot Sticks	
MAIN COURSES	
Homemade Fish Fingers	
Chips, Garden Peas	
Goosenargh Free-Range Chicken	
Chips	
Cumberland Sausage	
Mashed Potato, Garden Peas	
Penne Pasta	
Pesto, Side Salad	
DESSERTS	
Knickerbocker Glory	
Chocolate Brownie, Caramel Ice Cream, Chocolate Sauce	
Chocolate Mousse	
Chocolate Buttons	
Sticky Toffee Pudding	
Toffee Sauce, Vanilla Ice Cream	

VG = Vegetarian VE = Vegan GF = Gluten Free DF = Dairy Free

Our dish descriptions don’t always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill.