

# LOWE'S

· on carter street ·

## Dinner Specials offer available all day Weds & Thurs

One small plate and one main plate for £25

Add dessert for £5

### Small Plates - as a starter or tapas style to share

Tin of Lobster & Crab. Poached Lobster, picked crab, lemon aioli, caviar - toasted Sourdough (£5 supplement for dinner special)	18
Buttermilk fried chicken, chilli glaze & hazelnuts "This" chicken wings vegan alternative available	11
Crispy chicken terrine, sage & onion mayo, parsnip crisps, pickled salad (df)	12
English asparagus, goats cheese sauce, lemon zest, chive powder (v,gf)	9
Serrona Ham on hashbrowns, manchego cheese & chorizo mayo (gf)	12

### Main Plates

Slow confit duck leg – roscoff onion sauce, sweet corn puree, bbq'd corn, autumn herb peas (gf)	24
Fresh mussels, cornish cider & spicy nduja sauce, chive, toasted sourdough	20
"Steak on toast", 6oz flat iron steak, sourdough toast, charred chilli, red onion & caper salsa (df)	20
Pan roasted chicken supreme , wild girolles, miso & chicken butter sauce, rosti, creamed spinach (gf alternative available)	22
Classic 8 hour bolognese, house made spaghetti, aged parmesan	16
Satay cauliflower, satay sauce, grilled courgettes, chilli peanuts, toasted coconut rice (ve,df, gf) (Chicken thigh satay alternative available)	18 22

### Seriously special

Lobster bisque and fresh crab spaghetti, king prawns, fresh mussels, parmesan	25
Ossobuco -12 hour braised WAGYU x BLACK AUGUS shin, saffron risotto, aged parmesan, braising jus (gf)	35
12oz sirloin steak on the bone, confit garlic roasted vine tomatoes, garlic & thyme salted chips, peppercorn sauce, house cowboy butter (gf)	35

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## Sides & Bar Snacks

Plain Fries (ve, gf)	4
Truffle and parmesan fries (v, gf)	5
Tenderstem broccoli, confit garlic , hazelnuts (ve, gf)	5
Eils' olives (the best you'll ever eat)	6
Smoked almonds (ve, gf)	6
Cured chorizo bites	6
Toasted bread basket, flavoured butter (v)	6
“Chef's Snack” - toasted sourdough, flavoured butter, olives, cured meat, house pickles	10
Trio of English cheese, frozen grapes, apple chutney, flavoured butter & Peter's yard crackers	15

## Desserts

Pumpkin spiced mousse, toasted marshmallow, clotted cream honeycomb ice cream, biscuit crumb	8
Rum-marinated pineapple, lime coconut yoghurt, mango, chocolate crumb (ve, gf)	8
Sticky toffee pudding, salted caramel sauce, ginger caramel ice cream (v)	8
“Pauls” poached pears, rum syrup, local honey crème fraiche, stewed figs (v, gf)	8
Chocolate pot de creme, chocolate soil, marmalade cream (gf)	8

## Post Dinner Drinks

	75ml
Naudé Natural Sweet, Mouvédre	12
Yoxall Ice, Dessert Perry, 2019, Staffordshire	15
Cockburns, Fine Ruby Port	9