

2 Courses for £25 available all day Wednesday & Thursday

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

Chargrilled english asparagus, goats cheese, mustard dressing, chive dust (v, gf)	10
Buttermilk fried chicken, chilli glaze & hazelnuts "This" chicken wings vegan alternative available (ve)	12.5
Tuna tostada, fresh sushi grade tuna, pickled radish & cucumber, tokoroshi, coriander (gf,df)	12.5
Satay baby calamari, peanut dip, grilled lime, sweet soy dressing, coriander (crispy courgette version available ve)	12
Bresaola (cured beef), caesar dressing, crispy capers, aged parmesan (gf)	12

## Main Plates

10oz Pork chop, smoked cheese, apple sauce, lemon & garlic butter green beans, shaved fennel salad (gf) + £3 supplement on early dinner offer	26
Baked cornish plaice, thai coconut curry sauce, sweet peas, corn ribs, pickled chillies, burnt lime, peanut crumb (gf, df) (miso cabbage version ve)	25
Chicken kiev "Inside out:", wild garlic butter, watercress, sweet mustard dressing served with chicken salt crisps or fries	24
8oz British Lamb rump, english spring green fricassee, potato rosti, lamb reduction sauce (+ £6 early dinner offer) (gf)	36
Lobster & crab spaghetti - house made pasta, lobster bisque sauce, roasted king prawns, scottish mussels, aged parmesan	27.5
Hassleback BBQ courgette, butterbean & tahini, granola, pink onions (ve)	20

## Seriously special

16oz salt aged T bone steak on the bone, confit garlic roasted vine tomatoes, garlic & thyme salted chips, peppercorn sauce, garlic butter (gf)	40
Whole split lobster thermidor, watercress salad, truffle fries (limited availability)	50

# LOWE'S

· on carter street ·

## Sides & Bar Snacks

Plain Fries (ve, gf)	4
Truffle and parmesan fries (v, gf)	5
Tenderstem broccoli, english rapeseed oil , hazelnuts (ve, gf)	5
Nocellara olives (ve,gf)	6
Smoked almonds (ve, gf)	6
Cured chorizo bites (gf, df)	6
Toasted bread basket, garlic & herb butter, chives (v)	8
“Chef’s snack” - toasted sourdough, smoked butter, olives, cured meat, house pickles	10

## Desserts

CHOCOLATE - milk chocolate mousse, chocolate & sea salt ice cream, chocolate soil, caramel chocolate sauce	8.5
Rum roasted pineapple, coconut & lime yoghurt, chocolate crumb, berries (ve, gf)	8.5
Soft lemon cheesecake, english blackcurrants, lavender biscuits	8.5
Malva pudding, sticky malva sauce, clotted cream & honey ice cream	8.5

## Post Dinner Drinks

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