

SMALL PLATES

WHITE ONION & MARMALADE SOUP (V)
chives, gruyère cheese straws

~~10~~ 7.5

LOBSTER ARANCINI (3)
mustard ranch, yuzu caviar, lemon cheek

~~14~~ 10.5

MOZZARELLA FRITTI (V)
tomato & basil ragu, aged parmesan (v)

~~12~~ 9

SMOKED SALMON SCHMEAR ~~13~~ 9.75
smoked salmon cream cheese dip, onion loaf crout's, pickles, caper salsa

LOWE'S FAMOUS BUTTERMILK FRIED – ON SINCE DAY 1 ~~14.5~~ 10.8
choice of chicken / brie / THIS™ wings (ve) with chilli glaze, hazelnuts

TIN OF CHICKEN LIVER PARFAIT* ~~15~~ 11.25
balsamic pearls, onion jam, blinis

MAIN PLATES

SMOKED HADDOCK & SALMON FLORENTINE ~~28~~ 21
63 degree egg, spinach & peas, chive potato puffs

BRAISED BEEF SHORT RIB ** ~~30~~ 22.5
tomato, vodka & basil sauce, gnocchi, burrata
(add 2 mini onion and garlic butter loaf £4)

CRISPY GARLIC & PARMESAN CHICKEN KIEV ~~28~~ 21
caesar risotto, anchovies, capers, pine nuts (vegetarian butternut option available)

PULLED LAMB "HOT POT" ** ~~28~~ 21
gratin potato, braised red cabbage, balsamic roasted beetroot & carrot

8HR BLACK DAHL (VE) ~~25~~ 18.75
bombay yoghurt, paratha, onion bhajis (add tandoori lamb shank +£15)

LOBSTER & CRAB SPAGHETTI ~~28~~ 21
house-made pasta, lobster bisque sauce, roasted king prawns, Scottish mussels & aged parmesan (add whole lobster +£40)

SERIOUSLY SPECIAL ✨

8oz DUNWOOD FILLET STEAK ~~55~~ 41.25
served medium rare, chicken salt fries, roasted bone marrow, peppercorn sauce

½ KG GARLIC BUTTER BUTTERFLIED PRAWNS ~~40~~ 30
truffle fries, pesto dressed baby gem

SIDES & BAR SNACKS

PLAIN FRIES (VE, GF) ~~4~~ 3

TRUFFLE PARMESAN FRIES (V, GF) ~~6~~ 4.5

TENDERSTEM BROCCOLI (VE, GF) ~~6~~ 4.5
English rapeseed oil, hazelnuts

BELAZU OLIVES (VE, GF) ~~6~~ 4.5

CURED CHORIZO BITES (GF, DF) ~~8~~ 6

TOASTED BREAD BASKET (V) ~~10~~ 7.5
flavoured butter, chives

CHEF'S SNACK ~~12~~ 9
toasted sourdough, flavoured butter, olives, cured meat, house pickles

DESSERTS

BISCOFF & BANANA “FRENCH TOAST” (VE)

Bruleed banana, caramel, sponge

~~10~~ 7.5

CHOCOLATE TRUFFLE HUNT TIRAMISU

classic, Lowe’s style

~~10~~ 7.5

BLOOD ORANGE POSSET

chocolate mousse, chocolate soil, blood orange segments

~~10~~ 7.5

HAZELNUT PRALINE MILLEFEUILLE

praline custard, hazelnuts, chocolate shavings

~~10~~ 7.5

POST DINNER DRINKS

DULCE ICE WINE, SPANISH (75ML)

Golden, sweet tropical fruit with fresh finish

12

COCKBURNS FINE RUBY PORT (75ML)

Bright cherry and raspberry, smooth and easy

9

CROFT VINTAGE PORT 2016 (50ML)

Rich, indulgent berry port, warming and elegant

18



A discretionary 10% service charge has been added to your bill to support our wonderful team and the care they put into making your visit relaxed and enjoyable. Thank you for dining with us — we truly appreciate your support and hope to welcome you back soon.