

SMALL PLATES

WHITE ONION & MARMALADE SOUP (V) chives, gruyère cheese straws	10 7.5	SMOKED SALMON SCHMEAR smoked salmon cream cheese dip, onion loaf crout's, pickles, caper salsa	13 9.75
LOBSTER ARANCINI (3) mustard ranch, yuzu caviar, lemon cheek	14 10.5	LOWE'S FAMOUS BUTTERMILK FRIED – ON SINCE DAY 1 choice of chicken / brie / THIS™ wings (ve) with chilli glaze, hazelnuts	14.5 10.8
MOZZARELLA FRITTI (V) tomato & basil ragu, aged parmesan (v)	12 9		
		TIN OF CHICKEN LIVER PARFAIT* balsamic pearls, onion jam, blinis	15 11.25

MAIN PLATES

SMOKED HADDOCK & SALMON FLORENTINE 63 degree egg, spinach & peas, chive potato puffs	28 21	PULLED LAMB "HOT POT" ** gratin potato, braised red cabbage, balsamic roasted beetroot & carrot	28 21
BRAISED BEEF SHORT RIB ** tomato, vodka & basil sauce, gnocchi, burrata (add 2 mini onion and garlic butter loaf £4)	30 22.5	8HR BLACK DAHL (VE) bombay yoghurt, paratha, onion bhajis (add tandoori lamb shank +£15)	25 18.75
CRISPY GARLIC & PARMESAN CHICKEN KIEV caesar risotto, anchovies, capers, pine nuts (vegetarian butternut option available)	28 21	LOBSTER & CRAB SPAGHETTI house-made pasta, lobster bisque sauce, roasted king prawns, Scottish mussels & aged parmesan (add whole lobster +£40)	28 21

SERIOUSLY SPECIAL

8oz DUNWOOD FILLET STEAK served medium rare, chicken salt fries, roasted bone marrow, peppercorn sauce	55 41.25	½ KG GARLIC BUTTER BUTTERFLIED PRAWNS truffle fries, pesto dressed baby gem	40 30
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SIDES & BAR SNACKS

PLAIN FRIES (VE, GF)	4 3	CURED CHORIZO BITES (GF, DF)	8 6
TRUFFLE PARMESAN FRIES (V, GF)	6 4.5	TOasted BREAD BASKET (V) flavoured butter, chives	10 7.5
TENDERSTEM BROCCOLI (VE, GF) English rapeseed oil, hazelnuts	6 4.5	CHEF'S SNACK toasted sourdough, flavoured butter, olives, cured meat, house pickles	12 9
BELAZU OLIVES (VE, GF)	6 4.5		

DESSERTS

BISCOFF & BANANA "FRENCH TOAST" (VE)

Bruleed banana, caramel, sponge

£ 7.5

CHOCOLATE TRUFFLE HUNT TIRAMISU

classic, Lowe's style

£ 7.5

BLOOD ORANGE POSSET

£ 7.5

chocolate mousse, chocolate soil, blood orange segments

HAZELNUT PRALINE MILLEFEUILLE

£ 7.5

praline custard, hazelnuts, chocolate shavings

POST DINNER DRINKS

DULCE ICE WINE, SPANISH (75ML)

12

Golden, sweet tropical fruit with fresh finish

COCKBURNS FINE RUBY PORT (75ML)

9

Bright cherry and raspberry, smooth and easy

CROFT VINTAGE PORT 2016 (50ML)

18

Rich, indulgent berry port, warming and elegant



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.