

Dessert

All £7

White chocolate and whiskey croissant butter pudding
Single malt ice cream, honeycomb

Hot sticky toffee pudding
Toffee sauce, salted caramel ice cream

Banoffee soufflé
Roast banana ice cream, caramelised white chocolate sauce
Please allow 20 minutes for baking

Lemon myrtle brulee
Rhubarb sorbet, toasted brown sugar meringue, caramelised puff pastry

Blood orange Éclair
Vanilla cream, blood orange curd, passion fruit sorbet

Chocolate and hazelnut
Warm cake, aerated dark chocolate, hazelnut praline ice cream, cocoa nib



jamesMARTIN
MANCHESTER

Selection of British cheeses

All £9

Chutneys, crackers, damson purée

Cerney Ash Goats – unpasteurised goats milk, Gloucester UK

Made by hand in Gloucestershire using unpasteurised goat's milk, the Cerney Pyramid is a full fat Valencay-type cheese. Coated with an oak ash/sea salt mix locking in the subtle flavour with a hint of a lemony tang.

Baron Bigord – unpasteurised cows milk, Suffolk UK

A creamy, white bloomy-rind cheese handmade, from raw Montbeliarde cows milk. It has a smooth silky texture and a golden curd, with long lasting warm earth, farmyard and mushroom flavours.

Isle of Mull Cheddar – unpasteurised

Isle of Mull cheese is a hard cow's milk cheese produced by the company of the same name in the Inner Hebrides, off the west coast of Scotland.

It's a traditional cheese with an ivory and somewhat soft pate. After 18 months of maturation, the cheese develops a complex, sharp, tangy and fruity flavour.

Cashel blue – pasteurised cows milk - Tipperary –Ireland

Cashel Blue is a hand-made, semi-soft, mildly blue veined and slightly acidic blue cheese with a creamy texture, made from cows milk. Over half the milk used in the production of Cashel Blue comes from their own farm.

After dinner drinks

Including petit fours

Coffee

All £3.25

Espresso

Cappuccino

Latte

Macchiato

Selection of loose teas from Tea From The Manor

£3.25

Some of our dishes may contain allergens. If you have intolerance to any food or drink please ask your server for further advice.



FOOD FOR THOUGHT

The optional 99p on your bill guarantees a life-changing fruit tree will be planted in the developing world to counterbalance the carbon footprint and food waste of your meal, whilst helping end poverty. [#ichangedtheworld](http://www.foodforthought.vip)

“Gouter – Assainonner – Regouter”
Taste – Season – Taste Again

To start

Black garlic glazed Wagyu Ox cheek Parsnip puree, za'atar, pomegranate, preserved lemon	£9.50
Smoked haddock Rarebit Quail egg, Lancashire bomber, curried emulsion	£8.25
Mushroom and madeira consommé Hen of the woods, whipped liver parfait	£7.50
Miso Glazed duck Steamed dumpling, charred pineapple, pink shallot, miso caramel	£9.95
Roasted bream Bouillabaisse, mussels, confit tomato, rouille, sourdough	£9
Beetroot gnocchi Yorkshire fettle, smoked beetroot, hazelnut vinaigrette	£8.25
Quickes cheddar brulee Roasted and raw cauliflower, cauliflower cheese beignet	£6.50
Thai crab risotto Lemongrass, lime leaf, green chilli	£8.95

To follow

Indian spiced lamb rack Braised shoulder samosa, spinach and sheep yoghurt puree, sweet potato	£22.75
Redhill farm pork belly Braised cheek tart, medjool date, salsify, black truffle	£18.50
Roast venison loin Confit Heritage carrot, pine, damson gin sauce	£22.50
Monk fish roasted on the bone Hen of the woods mushroom, artichoke, brown butter, white kale	£24
Corn fed chicken breast Confit leg and truffle tortellini, smoked roscof, roasted celeriac puree	£16.50
Sea weed butter poached hake Red wine braised octopus, sauce vierge, samphire	£19
Crispy Cackleberry hens egg Mushroom risotto, artichoke, black garlic, truffle dressing	£15
Pumpkin and sage agnolotti Tender stem broccoli, Lincolnshire poacher croquette, toasted pumpkin seed	£15
Cumbrian beef to share Roast rib of beef, malt glazed Wagyu ox cheek, beef ragu with sourdough crumb Served with Mayan gold potato puree, roasted chanterney carrots <i>Please allow 45 minutes for cooking</i>	£70

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James Martin Manchester is supporting Food For Thought. By eating here today a tree will be planted on your behalf by James Martin Manchester adding just 99p to your bill. Let us know if you would like us to remove it.

The meat market

All our steaks are aged for at least 28 days and are served with fries and malt-glazed onion.

Cumbrian Lakeland Fells

Its leaner, tighter texture, slightly darker colour and unique flavour makes it so delicious you can almost taste the meadow in the meat. It is one of Britain's most prized secrets and until recently, only known within the borders of Cumbria. It must be the clean Lakeland air.

6oz	Sirloin	£19
8oz	Sirloin	£28
10oz	Rib-eye	£27
8oz	Fillet	£33

Yorkshire Wagyu

Take one Wagyu bull going by the name of Black-Gold Shogun and a herd of Holstein-Friesian cows, stick them in a field in Yorkshire and then let nature take its course. Wagyu's extensive marbling of fat that flows throughout the meat produces a tender and flavourful cut.

8oz	Rib-eye	£39
10oz	Sirloin	£44

Sauces

All £2

Peppercorn

Bone marrow and black truffle

Wild mushroom

Burt's blue cheese

Sides

£3.50

Dripping fries
Caramelised onion salt

Fennel and pomegranate salad
Orange, chardonnay vinegar

Roasted chantenay carrots
Caraway and tarragon vinaigrette

Shredded sprouts and kale
Nutmeg butter

Mayan Gold potato puree
Purple potato crisps

BBQ hispi cabbage
Sour cream and chive

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