



jamesMARTIN
MANCHESTER



SUNDAY Lunch

Main Course **£20** | 2 Courses **£25** | 3 Courses **£30**

TO START

Steamed Wagyu ox cheek pudding

Black garlic, lovage emulsion, potato mousse

Wood roasted beetroots

Whipped tahini, heritage carrot, candied hazelnuts

Leek and wild garlic velouté

Crispy Cacklebean hens egg, yellison curd (v)

Thai spiced Cornish crab risotto

Lemongrass, lime leaf, green chilli

TO FOLLOW

Slow-roasted rump of beef

Yorkshire pudding, dripping potatoes, roasting juices

Guinea fowl, confit leg and truffle tortellini

Baron Bigod, beer-pickled Roscoff

Roasted bass

Smoked mussel minestrone

Indian spiced cauliflower

Red lentil dahl, coriander mousse, potato flatbread (v)

(All served with roast potatoes, seasonal greens & confit carrots)

SIDE ORDERS **£3.50**

Fennel & pomegranate salad Isle of White tomatoes Dripping fries

TO FINISH

Hot sticky toffee pudding

Salted caramel ice-cream

Elderflower brûlée

Strawberry, yoghurt and olive oil sorbet, pistachio

White chocolate & whiskey bread & butter pudding

Whiskey ice cream, honeycomb

Darling Blue, parkin biscuits

Homemade preserve (£2.50 Supplement)

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

A discretionary service charge of 10% will be added to your final bill.

Over 18s Only | Challenge 21 Policy in Operation. Know When To Stop Before You Start, visit [begambleaware.org](#) | [drinkaware.co.uk](#)