

jamesMARTIN

MANCHESTER



Tasting Menu

Seabream Ceviche

Isle of Wight Tomatoes, Mint.
Ponte Prosecco, Italy.

Steamed Wagyu Beef Pudding

Black Garlic, Wild Garlic Pesto.
Brampton Un-Oaked Chardonnay, South Africa.

Roast Cauliflower

Lentil Dhal, Sheep's Yoghurt, Fermented Potato Flat Bread.
Sauvignon De Touraine, Bougrier, France.

Salt Aged Duck

Chicory, Cherry, Almond.
Peter & Peter Pinot Noir, Germany.

Selection of British Cheeses to share (£9 supplement)
Homemade Crackers & Chutney

Lancashire Strawberries

Sable Breton, Clotted Cream Ice Cream, Matcha
Sauternes La Fleur, Bordeaux, France.

Five Courses - £30 per person, with matching wines £47.50 per person
Enhance your wine selection to a classic premium selection
for an extra £6 per person



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Vegetarian Tasting Menu

Hen of the Woods

Pickled Roscof, Potato Mousse.
Ponte Prosecco, Italy.

Heritage Tomato Pappardelle

Lovage Pesto, Toasted Seeds, Laverstoke Mozzarella.
Peter & Peter Riesling, Germany.

Roast Cauliflower

Lentil Dhal, Sheep's Yoghurt, Fermented Potato, Flat Bread.
Sauvignon De Touraine, Bougrier, France.

Slow-Cooked Duck Egg

Jersey Royal Potatoes, Grilled Grelots, Chilled Watercress Velouté.
Brampton Un-Oaked Chardonnay, South Africa.

Selection of British Cheeses to share (£9 supplement)

Homemade Crackers & Chutney

Lancashire Strawberries

Sable Breton, Clotted Cream Ice Cream, Matcha.
Sauternes La Fleur, Bordeaux, France.

Five Courses - £30 per person, with matching wines £47.50 per person

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