



jamesMARTIN
MANCHESTER



Sunday Lunch

Main £30 | 2 Courses £38 | 3 Courses £46

Homemade focaccia and whipped butter £4

TO START

Mushrooms on Toast
truffle mayonnaise, fennel & treacle bread

Whipped Goat's Cheese
toasted hazelnuts, beetroot, aged balsamic

Chicken Liver Parfait
sweet and sour blood orange, toasted brioche

Roasted Pepper and Squash Soup
chive oil

TO FOLLOW

Slow-Roast Rump of Beef (served pink)
roasted garlic, crisp sage & onion, stuffed yorkshire pudding, red wine gravy

Yorkshire Porchetta
cider braised pork cheek, bramley & cider apple compote, crisp sage & onion,
stuffed yorkshire pudding, red wine gravy

Seared Scottish Salmon
Flame roasted lemon, parsley cream sauce

Lancashire Butter Pie
smoked cheddar sauce

All mains served with whole vichy carrots, malt glazed onions, cauliflower cheese
and beef fat roast potatoes.

TO FINISH

Sticky Date Pudding
butterscotch sauce, salted caramel ice cream

White Chocolate Bread and Butter Pudding
Whiskey ice cream, honeycomb

Strawberry Cheesecake
raspberry sorbet, almond crumb, fresh strawberries

Selection of British Cheeses
Homemade crackers & chutney

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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 12.5% will be added to your final bill.

Over 18s Only | Challenge 25 Policy in Operation. Know When To Stop Before You Start, visit [begambleaware.org](#) | [drinkaware.co.uk](#)