

jamesMARTIN

MANCHESTER



Tasting Menu

Game Tea

Game Sausage Roll, Brown Sauce.
Ponte Prosecco, Italy

Mackerel Sashimi

Fennel, Yoghurt, Grape
Bougrier Touraine, Sauvignon Blanc, Loire, France

Cep Pappardelle

Hen-of-the-Woods, Chestnut, Brown Butter.
Brampton Un-Oaked Chardonnay, South Africa

Pine Roasted Wood Pigeon

Black Pudding, Fig Ketchup, Celeriac.
Mezzacorona Merlot, Italy

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

Roasted Pear

Caramelised White Chocolate Ice Cream, Pumpkin, Cashew Nut.
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

Beetroot Gnocchi

Yorkshire Fettle, Smoked Beetroot, Hazelnut Vinaigrette
Ponte Prosecco, Italy

Quickes Cheddar Brûlé

Roast Cauliflower, Romanesque
Bougrier Touraine, Sauvignon Blanc, Loire, France

Cep Pappardelle

Hen of the Woods, Chestnut, Brown Butter.
Brampton Un-Oaked Chardonnay, South Africa.

Crispy Cackleberry Hen's Egg

Tenderstem Broccoli, Squash, Lincolnshire Poacher Croquette.
Las Ondas Reserva Viognier, Chile.

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

Roasted Pear

Caramelised White Chocolate Ice Cream, Pumpkin, Cashew Nut.
Sauternes La Fleur, Bordeaux, France.

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