

jamesMARTIN

MANCHESTER



Tasting Menu

Tomato Gazpacho
Anchovy, Cured Ham
Ponte Prosecco, Italy

Wye Valley Asparagus
Baron Bigord, toasted buckwheat, duck yolk
Brampton Un-Oaked Chardonnay, South Africa

Torched Mackerel
Tartare Summer Roll, Fermented Chilli, Mooli
Mandra Rossa Fiano, Sicily

Wagyu Ox Cheek
Roasted Garlic, Legumes, Rainbow Chard
Campe Dhei Raboso, Veneto, Italy

Selection of British Cheeses to share (£8 supplement)
Homemade Crackers & Chutney

Manchester Gin Pannacotta
Strawberry Sorbet, Sugared Doughnut
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



jamesmartinmanchester



@jamesmartinmcr



jamesmartinmcr

jamesMARTIN

MANCHESTER



Vegetarian Tasting Menu

Tomato Gazpacho

Red Pepper, Cucumber
Ponte Prosecco, Italy

Wye Valley Asparagus

Baron Bigord, toasted buckwheat, duck yolk
Brampton Un-Oaked Chardonnay, South Africa

Goats Curd Tortellini

Pea & Basil Consommé
Mandra Rossa Fiano, Sicily

Caramelised Onion Risotto

Grilled Grelot, Onion Ash
La Piuma Pecorino, Italy

Selection of British Cheeses to share (£8 supplement)
Homemade Crackers & Chutney

Summer Berry Sablé

Lemon Verbena, Berry Sorbet
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



jamesmartinmanchester



@jamesmartinmcr



jamesmartinmcr