

# 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**



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## 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*

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