

# jamesMARTIN

MANCHESTER



## Tasting Menu

Chilled Pea and Nettle soup  
Pickled turnip  
*Ponte Prosecco, Italy*

Tovey Cheese Brulée  
English cured ham, purple sprouting broccoli  
*Franschhoek Semillon, South Africa*

Ceviche of Sea bass  
Bramley apple, vérjus, sea fennel  
*Sauvignon de Touraine, Bougrier*

Herb Fed Chicken  
Wye Valley asparagus, tartlette, wild garlic  
*Dolchetto D'Alba, Italy*

Chocolate and Olive Oil  
Roasted darjeeling tea ice cream  
*Recioto della Valpolicella Negrar*

**Five courses - £30 per person**  
**With five matching wines - £47.50 per person**

**"Gouter – Assainonner – Regouter"**  
Taste – Season – Taste Again

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 10% will be added to your final bill.

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## Vegetarian Tasting Menu

Chilled Pea and Nettle soup  
Pickled turnip

*Ponte Prosecco, Italy*

Tovey Cheese Brulée  
Radish, purple sprouting broccoli

*Franschhoek Semillon, South Africa*

Beetroot & Blue Cheese Tortellini  
Lovage, toasted buckwheat

*Domaine Des Martyrs Provence Rose, France*

Wye Valley Asparagus  
Slow-Cooked hen's egg, truffled polenta  
*Brampton Un-Oaked Chardonnay, South Africa*

Chocolate and Olive Oil  
Roasted darjeeling tea ice cream  
*Recioto della Valpolicella Negrar*

**Five courses - £30 per person**  
**With five matching wines - £47.50 per person**

"Gouter – Assainonner – Regouter"  
Taste – Season – Taste Again

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