

# jamesMARTIN

MANCHESTER



## Tasting Menu

### Sweetcorn Mousse

Confit Egg Yolk, Crispy Chicken Skin  
*Ponte Prosecco, Italy*

### Marinated Beetroot

Goats Milk Ricotta, Tarragon, Raspberry  
*Brampton Un-Oaked Chardonnay, South Africa.*

### Tempura Soft Shell Crab

Avocado Pureé, Lime, Roast Garlic Taco  
*Sauvignon De Touraine, Bougrier.*

### Wood Roast Pork Loin

Padron Pepper, Olive, Fennel  
*Mezzacorona Merlot, Italy.*

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

### Lancashire Strawberries

Sable Breton, Strawberry Sorbet, Pink Pepper, Elderflower  
*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

Sweetcorn Mousse  
Confit Egg Yolk  
*Ponte Prosecco, Italy*

Marinated Beetroot  
Goats Milk Ricotta, Tarragon, Raspberry  
*Brampton Un-Oaked Chardonnay, South Africa.*

Ribblesdale Sheep's Curd Anglotti  
Charred asparagus, peas, lemon purée, almond and  
brown butter dressing  
*Sauvignon De Touraine, Bougrier.*

Slow-Cooked Duck Egg  
Jersey Royal Potatoes, grilled grelots, hen-of-the-woods,  
chilled watercress veloute  
*Peter & Peter Pinot Noir, Germany*

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

Lancashire Strawberries  
Sable Breton, Clotted Cream Ice Cream, Pink Pepper, Elderflower  
*Sauternes La Fleur, Bordeaux, France.*

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