

# James Martin Manchester Sample Menu

## To start

Cumbrian rabbit ballotine £9.50  
Ravioli, lardo, braised celery, golden sultana, bergamot

Indian spiced quail £9.95  
Lentil dahl, sweet potato, cucumber pickle

Celeriac veloute (v) £6.50  
Salt baked celeriac, lovage, blue cheese beignet

Mushroom and artichoke tart (v) £7.25  
Black garlic, rainbow kale

Vanilla cured salmon £8.50  
Tartare, rhubarb, ginger, sesame

Grilled hake £8.50  
Smoked Lincolnshire poacher, apple, salsify, toasted hazelnuts

Thai crab risotto £8.95  
Lemongrass, lime leaf, green chilli

Smoked heritage carrot (v) £6.75  
Pecan, hen-of-the-woods, burrata, black truffle

## To follow

Herdwick lamb rump £21  
Steamed pudding, glazed rib, mint yoghurt, turnip, wild garlic

Spiced salt aged duck £19.50  
Pressed and confit leg, carrot and orange puree, kohlrabi kimchi

Wood roast pork loin £17.50  
Pumpkin gnocchi, caramelised apple puree, black pudding, tempura sage

Tranche of turbot £24  
Shallot puree, potted shrimp dressing, roasted cauliflower

Ink poached bass £22  
Charred octopus, red pepper, chorizo, preserved lime

Caramelised onion risotto (v) £12  
Aged parmesan, grilled grelots, onion ash

Goats curd tortellini (v) £15  
Pea and basil consommé, leek

Crown roasted baby chicken £16.50  
Casoulet of confit leg, potato puree, roast chicken jus

Cumbrian beef to share £70  
Served with dauphinoise potatoes, roasted cauliflower, truffle jus  
Please allow 45 minutes for cooking

**The meat market**  
**All our steaks are aged for at least 28 days and are served with dripping chips and malt-glazed onion.**

**Cumbrian Lakeland fells**

6oz Sirloin £19

8oz Sirloin £28

10oz Rib-eye £27

8oz Fillet £33

**Yorkshire wagyu**

8oz Rib-eye £39

10oz Sirloin £44

Yorkshire herb-fed chicken £17.50  
Honey and truffle glazed chicken breast

**Sauces**

**All £2**

Peppercorn

Bone marrow and black truffle

Wild mushroom

Burt's blue cheese

**Sides**

**£3.50**

Potato puree

Puffed potato

BBQ hispi cabbage

Romesco sauce

Dripping fries

Onion salt

Shaved fennel

Blood orange salad

Buttered kale  
Pickled garlic, crispy garlic

Roast tender stem broccoli  
Soy caramel, sesame

**Dessert**

**All £7**

White chocolate and whiskey croissant butter pudding  
Single malt ice cream, honeycomb

Hot sticky toffee pudding  
Toffee sauce, salted caramel ice cream

Blood orange tart  
Milk chocolate ice cream

Banana cake  
Roast banana, yuzu puree, chocolate and peanut ice cream

Tonka bean and vanilla burnt cream  
Forced Yorkshire Rhubarb, spiced crumble

Caramelised pear tatin  
Vanilla ice and stem ginger cream

**Selection of British cheeses**

**All £9**

Chutneys, crackers, quince purée

Isle of Mull cheddar – unpasteurised

Isle of Mull cheese is a hard cow's milk cheese produced by the company of the same name in the Inner Hebrides, off the west coast of Scotland.

It's a traditional cheese with an ivory and somewhat soft pate. After 18 months of maturation, the cheese develops a complex, sharp, tangy and fruity flavour.

Drunken burt – pasteurised

Drunken burt is a local cow's milk cheese from Cheshire. Instead of piercing the cheese during ripening, which encourages blue veins to develop, the cheese is washed in cider; although the paste may occasionally develop some blue. The 'paste' of the cheese takes on some of the golden colour of the cider and also some of the flavour characteristics.

Sometimes you almost pick up the smoky note from the oak.

Crofton – unpasteurised

Crofton is produced using an unusual mixture of cow's and goat's milk by Thornby Moor Dairy, artisan cheese makers since 1979.

The semi-soft unpasteurised Cumbrian cheese has natural moulded rind and is matured in muslin cloth for a pleasant, earthy flavour.

Lanark blue – unpasteurised

Lanark blue is a sheep's milk cheese produced in Lanarkshire, Scotland since 1985. It is a rich blue-veined artisan cheese, made from the cheesemaker's own flock's produce; it is one

of the first blue ewe's milk cheeses produced in Britain since the Middle Ages.

Tovey – unpasteurised  
Tovey is a Cumbrian semi-soft raw goat's milk cheese by Thornby Moor Dairy. The mould ripened cheese which is named after John Tovey, the famous Cumbrian chef, has a full-flavour, with a continental style.

**Add a side for £3.50 each**

Roasted chantenay carrots – caraway and tarragon vinaigrette

Shredded sprouts and Kale – nutmeg butter

Shaved fennel – pomegranate & blood orange salad

BBQ hispi cabbage – sour cream and chive