

jamesMARTIN

MANCHESTER

To Start

- Red Hill Farm pork cheek **£6.95**
Kale velouté, apple, black pudding crumb
- 50 Day aged beef sirloin **£10.95**
Kimchi, smoked mayonnaise, jerky
- Thai crab risotto **£7.95**
Lemongrass, green chilli, kaffir lime
- Asparagus (v) **£7.95**
Black garlic, egg yolk, Berkswell cheese

To Follow

- Slow-braised Wagyu ox cheek **£18**
Stout, Roscoff onions, beef dripping short crust, salsify
- Himalayan salt-aged lamb* **£18.95**
Braised neck terrine, grape, leek grass, red wine
- Sea trout **£17.50**
Cured pork loin, romesco, razor clam ceviche, cucumber
- Heirloom tomatoes (v) **£15.50**
Charred courgette, baba ganoush, quinoa
- 8oz Cumbrian Lakeland Fells Sirloin **£28**
Served with dripping chips, malt glazed onion and flavoured butter
- 8oz Cumbrian Lakeland Fells Fillet **£32**
Served with dripping chips, malt glazed onion and flavoured butter
- Sauces **All £1.50**
Peppercorn, Burt's Blue cheese, wild mushroom
or bone marrow and black truffle

Sides

- £7.50** (serves 4 people)
- Dripping chips
Caramelised onion salt
- Roast heritage potatoes
Hickory mayonnaise
- Seasonal greens
Garlic and herb butter
- Garden salad
Ice wine vinegar dressing

To Finish

- Hot sticky toffee pudding **£7**
Toffee sauce, salted caramel ice cream
- White chocolate and whiskey croissant butter pudding **£7**
Caramelised white chocolate ice cream, whiskey soaked golden sultanas
- Muscovado tart **£7**
Citrus and rum sorbet
- Selection of British cheeses **£8**
Chutneys, homemade crackers

*Served pink.

A discretionary 10% service charge will be added to your bill. All prices include vat at the current rate. Please note, some of our dishes may contain nuts, as such we cannot guarantee that any items prepared in our kitchens are free from nuts or other allergens. Should you have any allergies, intolerances or concerns please speak to a member of staff.



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