

jamesMARTIN

MANCHESTER

To Start

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

To Follow

Slow-braised Wagyu ox cheek
Stout, Roscoff onions, beef dripping short crust, salsify
Himalayan salt-aged lamb*
Braised neck terrine, grape, leek grass, red wine
Sea trout
Cured pork loin, romesco, razor clam ceviche, cucumber
Heirloom tomatoes (v)
Charred courgette, baba ganoush, quinoa

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
Toffee sauce, salted caramel ice cream
White chocolate and whiskey croissant butter pudding
Caramelised white chocolate ice cream, whiskey soaked golden sultanas
Muscovado tart
Citrus and rum sorbet
Selection of British cheeses
Chutneys, homemade crackers

*Served pink.

Some of our dishes may contain allergens. If you have intolerance to any food or drink please ask your server for further advice.