

10 COURSE CHEF'S MENU

Mackerel

Pear, dill, seaweed cracker

Cumbrian venison tartare

Smoked beetroot, black pudding

Thai crab risotto

Lemongrass, kaffir lime, green chili

Crofton goat's curd

Hen of the woods, linseed, winter truffle

Rabbit loin

English cured ham, fermented celeriac

Wreckfish

Smoked cauliflower, artichoke, mussel

Yorkshire Wagyu sirloin

Braised cheek, Pied Bleu, salt-baked swede

Iced lemonade

Manchester honey

Apple and blackberries

Milk chocolate mille feuille

Hazelnut parfait, Jivara 40% sorbet

10 courses - £105 per person

With matching wines - £140 per person

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



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