

## Chef's Table Menu

Cumbrian venison tartare  
Smoked beetroot, black pudding

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

Apple and blackberries

White chocolate and whiskey croissant butter pudding  
Caramelised white chocolate ice cream

**Seven courses - £75 per person**  
**With matching wines - £95 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. At James Martin Manchester, service is not included and is at your discretion. James Martin Manchester is supporting Food For Thought. By eating here today a tree will be planted on your behalf by James Martin Manchester adding just 99p to your bill. Let us know if you would like us to remove it.