



jamesMARTIN

MANCHESTER

To Start

Thai crab risotto

Lemongrass, lime leaf, green chilli

Spring leek and wild garlic velouté (v)

Berkswell gougères

Yorkshire Wagyu tartare

Cured egg yolk, nasturtium, pickles

Crofton goat's curd (v)

Hen-of-the-woods, linseed, black truffle

To Follow

Goosnargh guinea fowl

Poached and roasted breast, Ribblesdale cheese, ale, asparagus, watercress

Herdwick lamb rump

Smoked Roscoff onion, Boulangère potatoes, purple sprouting broccoli, Lardo

Indian-spiced sea bream

Lime pickle, dressed lentils, wild garlic mayonnaise

English asparagus (v)

Slow-cooked hen's egg, truffled polenta

Sides

£7.50 (serves 4 people)

Dripping chips

Caramelised onion salt

Jersey Royals

Mint Dressing

Seasonal greens

Garlic 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

Single malt ice cream, honey comb

Yorkshire forced rhubarb

Vanilla custard bavarois, rhubarb and hibiscus sorbet

Selection of British cheeses

Homemade chutneys, crackers, quince purée