

## Dessert

ALL £7

White chocolate and whiskey croissant butter pudding  
Single malt ice cream, honeycomb

Hot sticky toffee pudding  
Toffee sauce, salted caramel ice cream

Raspberry Parfait  
Lemon sorbet, pink lemonade, lemon drizzle

Summer Berry Tart  
Lemon verbena creme diplomat, berry sorbet

Elderflower and vanilla brulée  
Poached apricot, sorrel sorbet

Sour Cherry Souffle  
Macerated cherries, sheep's yoghurt sorbet  
*Please allow 20 minutes for baking*



jamesMARTIN  
MANCHESTER

## Selection of British cheeses

ALL £9

Chutneys, crackers, damson purée

**Cerney Ash Goats** – unpasteurised goats milk, Gloucester UK

Made by hand in Gloucestershire using unpasteurised goat's milk, the Cerney Pyramid is a full fat Valencay-type cheese. Coated with an oak ash/sea salt mix locking in the subtle flavour with a hint of a lemony tang.

**Baron Bigord** – unpasteurised cows milk, Suffolk UK

A creamy, white bloomy-rind cheese handmade, from raw Montbeliarde cows milk. It has a smooth silky texture and a golden curd, with long lasting warm earth, farmyard and mushroom flavours.

**Isle of Mull Cheddar** – unpasteurised

Isle of Mull cheese is a hard cow's milk cheese produced by the company of the same name in the Inner Hebrides, off the west coast of Scotland.

It's a traditional cheese with an ivory and somewhat soft pate. After 18 months of maturation, the cheese develops a complex, sharp, tangy and fruity flavour.

**Cashel blue** – pasteurised cows milk - Tipperary –Ireland

Cashel Blue is a hand-made, semi-soft, mildly blue veined and slightly acidic blue cheese with a creamy texture, made from cows milk. Over half the milk used in the production of Cashel Blue comes from their own farm.

## After dinner drinks

Including petit fours

Coffee

ALL £3.25

Espresso

Cappuccino

Latte

Macchiato

Selection of loose teas from Tea From The Manor

£2.25

**“Gouter – Assainonner – Regouter”**  
Taste – Season – Taste Again

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



**FOOD FOR THOUGHT**

The optional 99p on your bill guarantees a life-changing fruit tree will be planted in the developing world to counterbalance the carbon footprint and food waste of your meal, whilst helping end poverty. [#ichangedtheworld](http://www.foodforthought.vip)

## To start

Guinea fowl Blackcurrants, tarragon mayonnaise, liquorice	<b>£9.50</b>
Wagyu ox cheek Tongue pastrami, roast garlic cream, rainbow chard	<b>£9.95</b>
Broccoli soup (v) Cashel blue, pine nut, tempura tenderstem	<b>£6.50</b>
Leek and potato tart (v) Confit shallot, pea sorbet	<b>£6.50</b>
Smoked Chalk stream trout Seaweed poached jersey royals, dill, buttermilk, radish	<b>£8.50</b>
Torched Mackerel Tartare Summer Roll, mooli, fermented chilli, watermelon	<b>£8.95</b>
Thai crab risotto Lemongrass, lime leaf, green chilli	<b>£8.95</b>
Beetroot gnocchi Yorkshire fettle, smoked beetroot, hazelnut vinaigrette	<b>£8.25</b>

## To follow

Herdwick lamb rump Berkswell arancini, courgette, oregano, green olive	<b>£21</b>
Salt aged duck breast Pickled green strawberry, confit beetroot, raspberry dashi	<b>£22</b>
Redhill farm pork belly Charred peach, fennel, pickled jalapeno, roasted celeriac	<b>£17.50</b>
Olive oil poached cod Razor clams, heritage tomatoes, gazpacho	<b>£19</b>
Pan roast bass Charred octopus, smoked Mussel Minestrone, sea herbs	<b>£22</b>
Isle of Wight tomatoes (v) Basil ricotta, baby courgette, crispy polenta	<b>£15</b>
Goats curd tortellini (v) Pea and basil consommé, courgette	<b>£15</b>
Crown roasted baby chicken Charred hispi cabbage, barley, lovage emulsion	<b>£16.50</b>
Cumbrian beef to share Roast rib of beef, Malt glazed wagyu ox cheek, beef ragu with sourdough crumb Served with BBQ hispi cabbage, buttered jersey royals, truffle and marrow jus <i>Please allow 45 minutes for cooking</i>	<b>£70</b>

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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.

## The meat market

All our steaks are aged for at least 28 days and are served with fries and malt-glazed onion.

### Cumbrian Lakeland Fells

Its leaner, tighter texture, slightly darker colour and unique flavour makes it so delicious you can almost taste the meadow in the meat. It is one of Britain's most prized secrets and until recently, only known within the borders of Cumbria. It must be the clean Lakeland air.

6oz	Sirloin	<b>£19</b>
8oz	Sirloin	<b>£28</b>
10oz	Rib-eye	<b>£27</b>
8oz	Fillet	<b>£33</b>

### Yorkshire Wagyu

Take one Wagyu bull going by the name of Black-Gold Shogun and a herd of Holstein-Friesian cows, stick them in a field in Yorkshire and then let nature take its course. Wagyu's extensive marbling of fat that flows throughout the meat produces a tender and flavourful cut.

8oz	Rib-eye	<b>£39</b>
10oz	Sirloin	<b>£44</b>

## Sauces

All £2

Peppercorn
Bone marrow and black truffle
Wild mushroom
Burt's blue cheese

## Sides

£3.50

Butter poached Jersey Royals Mint	Fennel and pomegranate salad Orange, chardonay vinegar
BBQ hispi cabbage Soured cream and chive	Braised peas and gem lettuce Parmesan crisp
Dripping fries Onion salt	Purple sprouting broccoli Soy caramel, sesame

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