



jamesMARTIN
MANCHESTER



Chef's Table Experience

(served with an accompanying wine flight)

House Sourdough

paired with our whipped butter of the day

Thai Crab Risotto

lemongrass, lime leaf, green chilli

House-aged Duck

sweet & sour cherry, beetroot, orange endive, hoisin bun

Strawberries & Clotted Cream Pavlova

torched meringue, strawberry sorbet, strawberry compote, clotted cream Chantilly

Selection of British Cheeses

homemade crackers, seeded stout bread, homemade chutney, quince purée

Please note our menus are subject to change.

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

A discretionary service charge of 12.5% will be added to your final bill.

Over 18s Only | Challenge 21 Policy in Operation. Take Time to Think, visit begambleaware.org | drinkaware.co.uk