



jamesMARTIN
MANCHESTER



SIGNATURE Tasting Menu

£60pp with complimentary matching wines

Homemade Sourdough and Cultured Farm Butter

Spring Vegetables

Yorkshire Asparagus, Bagna Cauda, Confit Pink Fir Potato, Chardonnay Dressing
The Weather Station, Sauvignon Blanc, Stellenbosch, South Africa

Thai Crab Risotto

Lime Leaf and Lemongrass, Green Chilli
Rocca del Dragone, Greco di Tufo, Campania, Italy

Yorkshire Lamb Rump

Potato Rosti, Herbed Pea Purée, Broad Beans
Valdivieso Valley Selection, Merlot, Central Valley, Chile

Strawberry and Clotted Cream Pavlova

Torched Meringue, Strawberry Sorbet, Strawberry Compote, Clotted Cream Chantilly
Conde Villar Vinho Verde Branco, Vinho Verde, Portugal

f jamesmartinmanchester @jamesmartinmcr jamesmartinmcr

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 25 Policy in Operation. Know When To Stop Before You Start, visit begambleaware.org | drinkaware.co.uk



jamesMARTIN
MANCHESTER



VEGETARIAN Tasting Menu

£60pp with complimentary matching wines

Homemade Sourdough and Cultured Farm Butter

Spring Vegetables

Yorkshire Asparagus, Bagna Cauda, Confit Pink Fir Potato, Chardonnay Dressing
The Weather Station, Sauvignon Blanc, Stellenbosch, South Africa

Risotto Primavera

Fresh Garden Herbs. Dressed Rocket
Rocca del Dragone, Greco di Tufo, Campania, Italy

Salt Baked Celeriac

Potato Rosti, Herbed Pea Purée, Broad Beans
Valdivieso Valley Selection, Merlot, Central Valley, Chile

Strawberry and Clotted Cream Pavlova

Torched Meringue, Strawberry Sorbet, Strawberry Compote, Clotted Cream Chantilly
Conde Villar Vinho Verde Branco, Vinho Verde, Portugal