



jamesMARTIN
MANCHESTER



TASTE Menu

Homemade Sourdough
and whipped butter

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Jerusalem Artichoke Velouté
Black truffle oil, artichoke crisps
Statua Pinot Grigio, Veneto, Italy

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Bass Ceviche
Pickled winter vegetables, coal oil, charcoal cracker
Paddock Chardonnay, South Eastern Australia

—

Braised Beef Shin
Onion ash, beer, parsley pearl barley risotto, beef fat carrot
Santa Rita Gran Hacienda Merlot, Central Valley, Chile

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Blood Orange Granita
Orange blossom tuile, charred orange

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Yorkshire Rhubarb
Terrine, mousse, honeycomb, custard doughnut
Vaporetto Prosecco, Veneto, Italy

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Should you have any allergies or intolerances, please advise a member of the team who will be happy to discuss them with you. Please note, our dishes are prepared in a kitchen where allergens are present and we cannot guarantee any allergen-free dishes. A discretionary 12.5% service charge will be added to your bill.

Over 18s Only | Challenge 25 Policy in Operation. Take Time To Think. Visit gambleaware.org | bedrinkaware.co.uk