



jamesMARTIN  
MANCHESTER



# TASTING Menu

## £35 per person

### **Bream ceviche**

Elderflower, pickled kohlrabi, verjus, pumpkin seed

### **Grilled asparagus**

Baron Bigod beignet, beer-pickled Roscoff

### **Olive oil poached cod**

Salt cod mousse, fennel, Yorkshire chorizo, confit egg yolk

### **Spiced salt aged duck**

Croustillant, beetroot, raspberry

### **Selection of British cheeses to share (£9 supplement)**

Homemade crackers & chutney

### **English strawberries**

Yoghurt and olive oil sorbet, pistachio parfait



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# VEGETARIAN Tasting Menu

£35 per person

## Leek and wild garlic velouté

Yellison curd

## Grilled asparagus

Baron Bigod beignet, beer-pickled Roscoff

## Wood roasted beetroots

Whipped tahini, heritage carrot, candied hazelnuts

## Indian spiced cauliflower

Red lentil dahl, coriander mousse, potato flatbread

## Selection of British cheeses to share (£9 supplement)

Homemade crackers & chutney

## English strawberries

Yoghurt and olive oil sorbet, pistachio parfait