

### james**martin**



# **SIGNATURE** Tasting Menu

£59pp with complimentary matching wines

**Homemade Sourdough and Whipped Butter** 

#### Steamed Hoisin Duck Bun

Chilli and Crispy Garlic Vaporetto Prosecco, Veneto, Italy

### **Thai Crab Risotto**

Lime Leaf and Lemongrass, Shellfish Oil LaFage Chardonnay, Languedoc-Roussillon, France

#### Yorkshire Lamb

Roast Rump and Confit Shoulder, Spices, Preserved Lemon Nespoli Prugneto Sangiovese, Romagna, Italy

### **Apple & Brambles**

Spiced Apple Parfait, Blackberry Sorbet, Compressed Hedgerow Fruits

Statua Pinot Grigio Rosato, Veneto, Italy

Selection of British Cheeses (Optional Course - Supplement £13)

Gouter – Assaisonner – Regouter Taste – Season – Taste Again

James Warti



### james**martin**MANCHESTER



## **VEGETARIAN** Tasting Menu

£59pp with complimentary matching wines

**Homemade Sourdough and Whipped Butter** 

### **Autumn Vegetable Salad**

Pickled, Preserved Vegetables, Whipped Tahini Vaporetto Prosecco, Veneto, Italy

#### **Roasted Woodland Mushroom**

Risotto, Tarragon, Puffed Rice LaFage Chardonnay, Languedoc-Roussillon, France

### **Roast Provençal Vegetable Pithivier**

Puff Pastry, Tomato and Oregano, Salsa Verde Nespoli Prugneto Sangiovese, Romagna, Italy

### **Apple & Brambles**

Spiced Apple Parfait, Blackberry Sorbet, Compressed Hedgerow Fruits

Statua Pinot Grigio Rosato, Veneto, Italy

**Selection of British Cheeses** (Optional Course - Supplement £13)

Gouter – Assaisonner – Regouter

James Warti

Taste – Season – Taste Again