

Spring à La Carte Menu Vegan

House Sourdough £4
Arbequina olive oil, balsamic

Starters

Onion Velouté £11
Almonds, liquorice

Asparagus & Wild Garlic Risotto £13

Chestnut Mushroom Parfait £13
Pickled shallots, shimeji, grilled sourdough

North West Garden Vegetables £14
Chives, chardonnay vinaigrette

Mains

Polenta Crusted Aubergine £22
Jewelled tabbouleh, rose harissa, creamed coconut

Roasted Butternut Squash £23
Caponata, crisp sage, salsa verde & artichoke, basil

Spring Vegetable Minestrone £22
Cabbage, peas, broad beans, Vichy carrot, sun dried tomato, pasta

Confit Fennel and Olives, £21
Provençal tomato sauce, rouille mash

Desserts

Yorkshire Forced Rhubarb and Custard Trifle £11

Chocolate 'Melt-in-the-Middle' Pudding £13
Hazelnut praline

Sticky Toffee Pudding £12
Salted caramel ice cream

Passionfruit Cheesecake £12
Mango sorbet

jamesMARTIN
MANCHESTER