



James Martin
JAMES MARTIN
CELEBRITY TV CHEF

James started cooking at the age of 8 in the kitchens of Castle Howard, then after training at Scarborough college he left Yorkshire and headed for London. After working for three years in Michelin star restaurants he moved to France to continue his training in Lyon and Brittany. Moving back to the UK at 19 he became pastry chef at the Michelin star Chewton Glen, voted the 'Best Country House Hotel in the World'. At 21 he moved to Winchester to become head chef of the Hotel Du Vin opening with a waiting list of 4 months.

His TV career started 10 years ago with the Big Breakfast and Blue Peter and then quickly onto Ready Steady Cook. Leaving the show two years ago he moved to front BBC1's Saturday Kitchen which quickly became the BBC's second highest rated show. He now presents the National Lottery, Saturday Kitchen and by the end of the year will be presenting his own motor racing show. James has written 9 best selling cookery books, with Desserts and The Collection reaching number one in the charts.

James has been involved with Ocean Village and the development of the Bistro from the very beginning. He has Bistro restaurants on board both ships and continues to be focused on every element, from the complete menu development and the training of the staff, to the selection of the crockery and glassware right down to the cutlery and napkins. James travels onboard at intervals throughout the year and will often be seen working in the galley with his team, or front of house mingling with the passengers. James has achieved a great dining experience with Ocean Village and has developed a bistro restaurant that offers fantastic food in a relaxed atmosphere at great value for money.

the bistro

Starters

Spicy crab and saffron linguini with chilli oil

Smoked salmon, black bean and herb salad

Deep-fried tomato fritters with caper and red onion salad (v)
 also available as a main course

Pressed chicken and ham hock terrine with a mustard dressing

Duck breast salad with plum chutney and sherry vinegar dressing

Main Courses

Wild sea bass with sautéed salsify and wild mushrooms

Rack of lamb with provençale vegetables and château potato

Fresh herb gnocchi with peas, beans and spring onion (v)

Peppered fillet of beef with buttered spinach and sauté potatoes

Twice-baked belly of Gloucester Old Spot pork with pumpkin risotto

Puddings

Caramelised apple and walnut strudel with ginger ice cream

Earl Grey tea cream with garibaldi biscuits

Sticky toffee pudding with toffee sauce

White and dark chocolate terrine with seared oranges

Iced pistachio parfait, strawberry compote and almond twiglets

Some of our dishes contain nuts or nut traces

Did you know we change the menu every five days?

Why not try a box of James' exclusive luxury truffles for £9.95



Selected by James especially for you

St Émilion Grand Cru, Chateau Puy-Razac 2004/2005

Also available as a gift in a wooden presentation box for £21.95

250ml Glass £ 75cl Bottle £
6.75 19.95

Champagne

		125ml Glass £	75cl Bottle £
43	Jacquart Brut (NV), Mosaique - France Sparky fizz that's packed with flavour	4.15	24.45
44	Möet & Chandon Brut Impérial (NV) - France Lively and round, with a unique biscuity finish		32.45
45	Veuve Clicquot Yellow Label Brut (NV) - France Bright and refreshing with a hint of apples		35.95
46	Bollinger Special Cuvée Brut - France Rich and full-bodied		39.75
47	Dom Pérignon, Möet & Chandon - France Top quality champers for that very special occasion - or person!		79.95

Red Wine

5	Cabernet Merlot, Parrotfish - South Africa A rich, ripe red with intense flavours that linger on the tongue		12.45
6	Chianti, Prunatelli Estate - Italy Full of flavour and warmth with a full rounded palate		12.95
7	Beaujolais Villages, Cave de Pérrion - France A fabulously fruity little number with a fine fresh taste		14.45
12	Cabernet Sauvignon Shiraz, Southern Roo - Australia Big and rich Aussie red with bags of fruit – delicious!		16.45
13	Rioja Reserve, Montes de Ciria Reserva - Spain A full bodied wine with a rich oaky flavour and a velvety smooth taste		16.95
15	Châteauneuf du Pape, Domaine du Vieux Lazaret - France Rich, warm, full of character - a big hitter of a wine		19.45
16	Malbec, Dolium - Argentina Rich, complex and brimming with fruit flavours		19.45
17	Brunello di Montalcino, Rendola - Italy A lip-smackingly luscious red, with a strong, full bodied taste		27.45

White Wine

27	Colombard Chardonnay, Emu Rise - Australia Fresh and zesty with a lingering aroma		13.45
29	Sauvignon Blanc, Cantaluna - Chile Delightfully fresh with the palate-tingling taste of tropical fruits		15.45
33	Chardonnay (unwooded), Dieu Donné - South Africa Full of fresh tropical fruit without the oak		16.95
34	Sancerre, Henri Bourgeois - France A smooth, supple wine with a hint of citrus		17.45
35	Chardonnay, Coastal Selection - California A classic Chardonnay, bursting with flavour and aroma		18.45
36	Chablis, Laroche - France A cool, elegant, classic Chablis with an extra dash of flavour		19.45
37	Pouilly Fumé, Henri Bourgeois - France Full and elegant with a deep fruit flavour		20.95
38	Puligny Montrachet, Domaine Chavis - France This distinguished, dry wine will have your palate purring with pleasure		27.45

Dessert Wine

		125ml Glass £	500ml Bottle £
41	Late Harvest Semillon Riesling, Santa Monica - Chile Rich, sweet and fruity with a delicious golden colour	2.55	9.95
52	Rubis Chocolate Wine An indulgent blend of fortified red wine with a velvety chocolate flavour	2.55	9.95

Wine selection and cover charge package

Enjoy a glass (125ml) of chilled Jacquart champagne, followed by a large glass (250ml) of exquisite white Puligny Montrachet or luscious red Brunello di Montalcino with your main course, and to finish a glass (125ml) of delicious Late Harvest Semillon Riesling to make that dessert extra special. Wine selection and bistro cover charge for **£28.50**

A large selection of 'after dinner' drinks and liqueur coffees are available, please ask to see the full listing.