



**JAMES MARTIN**  
CELEBRITY TV CHEF

James was brought up in a farmhouse in Yorkshire and was discovered by Antony Worrall Thompson whilst training at Scarborough Technical College. Antony brought him to London to work in the kitchens of 190 Queensgate, followed by dell 'Ugo and then onto 2 and 3 star Michelin restaurants in Italy and France. At 21 he was Head Chef at the renowned Hotel du Vin in Winchester where he decided to settle.

Since his appearance on TV in 1996 James' career has quick stepped into the limelight. Appearing on 2005's Strictly Come Dancing, James is now fronting his own shows, BBC1's Saturday Kitchen and BBC2's series Sweet Baby James. A great fan of home grown produce James is also co presenting the BBC's National Village Show which features Britain's prize-winning veg. His Great British Winter Cook Book is already a best seller and his books to accompany the series Sweet Baby James and The National Village show are now also on sale.

The Bistro is something that James is extremely passionate about and has been involved with since the very beginning. From the creation of the menu and training of the chefs, to choosing the cutlery and perfecting the ambience of the restaurant, James has considered every element.

I hope you enjoy your meal!



For more information about James and some of his delicious recipes visit [www.jamesmartinchef.co.uk](http://www.jamesmartinchef.co.uk)

# the bistro

## Starters

Rustic pork terrine with pear and saffron chutney

Hot smoked salmon with herb gnocchi

Warm crab tart with sweet & sour dressing

Field and wild mushroom risotto with mascarpone (v)  
also available as a main course

Sliced Parma ham with fig jam and fried baby spinach leaves

## Main Courses

Roast rack of lamb with curried puy lentils and caramelised baby onions

Herb grilled tuna loin with fried aubergines and spicy chorizo

Fillet of beef with potato and celeriac cake and port sauce

Lemon marinated corn-fed breast of chicken with creamed leeks and pancetta

Spinach ravioli with grain mustard and tomato beurre blanc (v)

## Puddings

White chocolate and whisky bread and butter pudding

Iced raspberry parfait with vanilla shortbread

Pear and frangipane tart with lemongrass ice cream

Spotted dick with custard

Selection of mini desserts

The cheeseboard with grape chutney and homemade oatcakes

(v) indicates suitable for vegetarians

Some of our dishes contain nuts or nut traces

A version of this menu is available showing dietary information

**Did you know we change the menu every five days?**

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

... a perfect gift for someone special



### Selected by James especially for you

St Émilion Grand Cru, Chateau Puy-Razac 2003

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

	250ml Glass £	Bottle £
	6.75	19.95

### Champagne

	125ml Glass £	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

24 Semillon Sauvignon Blanc, Tortoiseshell Bay - Australia Fresh and zesty with a lingering aroma		12.45
29 Sauvignon Blanc, Cantaluna - Chile Delightfully fresh with the palate-tingling taste of tropical fruits		15.45
32 Sauvignon Blanc, Overstone - New Zealand A fresh-flavoured wine with inner strength		16.45
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 Cuvée, La Chablisienne - 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 Jomain - 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

### 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 **£26.50**

The full wine list is available, please ask a member of our restaurant team for a copy.  
A large selection of 'after dinner' drinks and liqueur coffees are available, please ask to see the full listing.