3 COURSES + A GLASS OF WINE. BEER OR PUNCHY SOFT DRINK 29.50

PEA & MINT SOUP [218] v crème fraîche and toasted almonds

CHICKEN & FENNEL TERRINE (264) heritage carrots and tarragon mayo

OAK SMOKED SALMON [454] with buttered rye bread

GRILLED FLAT IRON STEAK (1025) french fries, cherry tomatoes, béarnaise sauce

GRILLED CORNISH MACKEREL (716)

with pickled vegatable salad

ROAST GLOBE AUBERGINE (613) vg tenderstem broccoli, pine nuts and romesco sauce

> RHUBARB & ALMOND TART (281) v with rhubarb sorbet

MANZI'S BANANA SPLIT (1163) v

caramelised banana, vanilla ice cream, whipped cream, flaked almonds

COLSTON BASSETT STILTON [603] apple & cider chutney and oat cakes



SOURDOUGH BAGUETTE AND HANDMADE SALTED BUTTER 3.00 each

OYSTER HOU

FROM 5.30PM TO 6.30PM TUESDAY - FRIDAY AND ALL DAY SUNDAY

6 JERSEY ROCKS FOR 9.00 [12]

OR

ADD A SUNSET'S SONG COCKTAIL FOR 7.50, A GLASS OF CRÉMANT FOR 10.00 OR A MANZI'S MARTINI FOR 11.50

OR 2.00 EACH [12]

FRUITS DE MER

2 COURSES 16.00 | 3 COURSES 20.00

PEA & MINT SOUP (218) v

crème fraîche and toasted almonds

DEEP FRIED WHITEBAIT (456)

with tartar sauce

SMOKED HADDOCK FISHCAKE (550)

fine beans and fish velouté

MANZI'S BUTTER CHICKEN CURRY (772)

with saffron pilaf rice

SPINACH & RICOTTA RAVIOLINI (946) v

garden peas and a sage butter sauce

TRIPLE CHOCOLATE &

HAZELNUT BROWNIE (605) v

with vanilla ice cream

HOKEY POKEY COUPE [842] v

honey ice cream, chocolate honeycomb,

chocolate tuile

45.00 per person [1794]

ROCK OYSTERS, DORSET CRAB SHETLAND MUSSELS **POACHED NATIVE LOBSTER** HAND DIVED SCALLOPS **CLAMS AND COCKLES**

OYSTERS AND CAVIAR

JERSEY ROCKS (12) 4.00 POOLE ROCKS [12] 4.00

all served with lemon and mignonette sauce

SELECTION OF 4 FOR [48] 15.00 **SELECTION OF 6 FOR** (72) 22.00

PRUNIER CLASSIQUE OSCIETRA CAVIAR

15G (39) **35.00 | 30G** (79) **65.00**

BLINIS AND CRÈME FRAÎCHE (260) 5.00 grated egg, shallot and parsley

STARTERS

GRILLED CORNISH SARDINES (525) **6.50** on toasted sourdough,

black olive tapenade

ISLE OF WIGHT HERITAGE **TOMATOES** [208] vg **7.25** with a pickled shallot dressing

PEA & MINT SOUP [218] v 5.50 crème fraîche and toasted almonds

NIÇOISE SALAD (345) 11.75 with agromar tuna

DORSET DRESSED CRAB (420) 13.50 grated egg and a brown crab mayo

BRIXHAM-LANDED OCTOPUS CARPACCIO [114] 10.00 pomegranate and mango

HAND DIVED SCALLOPS [198] 7.00 each jerusalem artichoke purée and beurre noisette

CHICKEN & FENNEL TERRINE (264) 9.75 heritage carrots and tarragon mayo

OAK SMOKED SALMON [454] 9.75 with buttered rye bread

GRILLED ASPARAGUS HOLLANDAISE (469) v 10.50 with a poached duck egg

YELLOWFIN TUNA TARTARE (328) **14.50** avocado & wasabi mayo

MANZI'S PRAWN COCKTAIL (349) 12.50 marie-rose sauce and lemon

MANZI'S CLASSICS

KING PRAWN BURGER (890) 14.95

french fries, pickled cucumber and thousand island dressing

TRADITIONAL MANZI'S FISH AND CHIPS (1327) 19.50

line caught haddock fillet, hand cut chips, crushed peas, tartar sauce

1/2 NATIVE LOBSTER LINGUINE (733) 29.50 with lobster bisque sauce

BATEMAN'S LOBSTER ROLL (982) 29.50 with thousand island dressing, french fries

MAINS

ISLE OF WIGHT TOMATO SALAD (398) v 16.50 with buffalo mozzarella and herb croute

ROAST GLOBE AUBERGINE (613) vg 17.25 tenderstem broccoli, pine nuts and romesco sauce

MOULES MARINIÈRE (1582) 17.50 with french fries

NIÇOISE SALAD (345) **19.75** with agromar tuna

GRILLED FLAT IRON STEAK [1025] 20.50 french fries, cherry tomatoes,

béarnaise sauce **CHALKSTREAM TROUT (714) 20.75**

asparagus, broad beans and vitelotte potatoes

BRIXHAM HAKE WITH ISLE OF WIGHT TOMATOES [294] **21.50** feta cheese and romesco sauce

ALFRED ENDERBY

SMOKED HADDOCK (893) 22.50 with twice baked parmesan soufflé

WHOLE CHAR-GRILLED **MONKFISH TAIL** [844] 29.50 makhani sauce and saffron pilaf rice

FRIDAY FIZZ & CHIPS

MANZI'S TRADITIONAL FISH AND CHIPS [1327] 19.50 with a glass of crémant de loire brut NV

SIDES

ALL SIDES 5.75 | ALL SIDES ARE VEGETARIAN

FINE FRENCH BEANS WITH SHALLOTS (133) vg ~ CREAMED SPINACH WITH NUTMEG (309) CHERRY TOMATO SALAD (79) vg ~ LITTLE GEM & AVOCADO SALAD (189) vg PROPER HAND CUT CHIPS (220) vg ~ FRENCH FRIES (463) vg NEW POTATOES WITH PARSLEY BUTTER (453)

DESSERTS

RHUBARB & ALMOND TART [281]

with rhubarb sorbet

COLSTON BASSETT STILTON [603] apple & cider chutney and oat cakes

DARK CHOCOLATE MOUSSE (504) with cherries

All desserts are vegetarian, for vegan options please ask your server.

KNICKERBOCKER GLORY COUPE (440)

strawberries, vanilla ice cream, marshmallows, strawberry sorbet, whipped cream

TRIPLE CHOCOLATE & HAZELNUT BROWNIE (605) with vanilla ice cream

Scoop of Homemade Ice Cream or Sorbet [102] 2.75 each

MANZI'S BANANA SPLIT (1163)

caramelised banana, vanilla ice cream, whipped cream, flaked almonds

HOKEY POKEY COUPE [842]

honey ice cream, chocolate honeycomb, chocolate tuile

RASPBERRY ETON MESS (398)

crushed meringue and raspberry coulis



Scan to view a menu with calories. Adults need around 2,000 kcal a day.

v - vegetarian ~ vg - vegan ~ A discretionary 15% Service Charge will be added to your bill All gratuities are managed independently. Please inform your server if you have any food allergies or special dietary needs. Gluten free options available ~ No flash, or intrusive photography.



If you would like to purchase one of our gift vouchers, please scan the QR code.