

THE ALL IN

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

- ROAST CELERIAC SOUP** <sup>[164]</sup> v  
*crème fraîche and lemon oil*
- CHICKEN, CARROT & FENNEL TERRINE** <sup>[264]</sup>  
*with tarragon mayo*
- OAK SMOKED SALMON** <sup>[454]</sup>  
*with buttered rye bread*

- GRILLED FLAT IRON STEAK** <sup>[1025]</sup>  
*french fries, cherry tomatoes, béarnaise sauce*
- GRILLED CORNISH MACKEREL** <sup>[1132]</sup>  
*with beetroot & horseradish remoulade*
- ROAST GLOBE AUBERGINE** <sup>[613]</sup> vg  
*tenderstem broccoli, pine nuts and romesco sauce*

- APPLE & BLACKBERRY CRUMBLE** <sup>[287]</sup> v  
*with bourbon crème anglaise*
- DARK CHOCOLATE MOUSSE** <sup>[504]</sup> v  
*with macerated cherries*
- COLSTON BASSETT STILTON** <sup>[603]</sup>  
*apple & cider chutney and oat cakes*



**SOURDOUGH BAGUETTE  
AND HANDMADE SALTED BUTTER** 3.00 each



OYSTER HOUR

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

**6 JERSEY ROCKS FOR 9.00**  
OR  
OR 2.00 EACH

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

SOHO SET

2 COURSES 16.00 | 3 COURSES 20.00

- ROAST CELERIAC SOUP** <sup>[164]</sup> v  
*crème fraîche and lemon oil*
- DEEP FRIED WHITEBAIT** <sup>[456]</sup>  
*with tartar sauce*
- SMOKED HADDOCK FISHCAKE** <sup>[709]</sup>  
*wilted spinach and parsley velouté*
- MANZI'S BUTTER CHICKEN CURRY** <sup>[772]</sup>  
*with saffron pilaf rice*
- PUMPKIN RAVIOLINI** <sup>[946]</sup> v  
*oyster mushrooms and tarragon sauce*
- TRIPLE CHOCOLATE &  
HAZELNUT BROWNIE** <sup>[605]</sup> v  
*with vanilla ice cream*
- HOKEY POKEY COUPE** <sup>[842]</sup> v  
*honey ice cream, chocolate honeycomb,  
chocolate tuile*

OYSTERS AND CAVIAR

- JERSEY ROCKS** <sup>[12]</sup> 4.00
- POOLE ROCKS** <sup>[12]</sup> 4.00  
*all served with lemon and mignonette sauce*
- SELECTION OF 4 FOR** <sup>[48]</sup> 15.00
- SELECTION OF 6 FOR** <sup>[72]</sup> 22.00

**PRUNIER CLASSIQUE OSCIETRA CAVIAR**  
**15g** <sup>[39]</sup> 35.00 | **30g** <sup>[79]</sup> 65.00

**BLINIS AND CRÈME FRAÎCHE** <sup>[260]</sup> 5.00  
*grated egg, shallot and parsley*

FRUITS DE MER

- <sup>[1794]</sup> 45.00 per person
- ROCK OYSTERS, DORSET CRAB  
SHETLAND MUSSELS  
POACHED LOBSTER  
SCALLOPS  
CLAMS AND COCKLES**

STARTERS

- GRILLED CORNISH SARDINES** <sup>[525]</sup> 6.50  
*on toasted sourdough,  
black olive tapenade*
- CHICORY, PINK GRAPEFRUIT  
AND COCONUT SALAD** <sup>[315]</sup> vg 7.25  
*with a honey & soy dressing*
- ROAST CELERIAC SOUP** <sup>[164]</sup> v 5.50  
*crème fraîche and lemon oil*
- NIÇOISE SALAD** <sup>[345]</sup> 11.75  
*with agromar tuna*

- DORSET DRESSED CRAB** <sup>[420]</sup> 13.50  
*grated egg and a brown crab mayo*
- SCALLOPS IN  
THE SHELL** <sup>[197]</sup> 7.00 each  
*jerusalem artichoke purée  
and beurre noisette*
- CHICKEN, CARROT &  
FENNEL TERRINE** <sup>[264]</sup> 9.75  
*with tarragon mayo*

- OAK SMOKED SALMON** <sup>[454]</sup> 9.75  
*with buttered rye bread*
- ROAST HERITAGE BEETROOT  
AND ORANGE SALAD** <sup>[478]</sup> v 10.50  
*with a goats' cheese mousse*
- YELLOWFIN TUNA  
TARTARE** <sup>[328]</sup> 14.50  
*pommes paille, quail egg*
- MANZI'S PRAWN COCKTAIL** <sup>[349]</sup> 12.50  
*marie-rose sauce and lemon*

MANZI'S CLASSICS

- KING PRAWN BURGER** <sup>[890]</sup> 14.95  
*french fries, pickled cucumber  
and thousand island dressing*
- TRADITIONAL MANZI'S FISH AND CHIPS** <sup>[1327]</sup> 19.50  
*line caught haddock fillet, hand cut chips,  
crushed peas, tartar sauce*
- 1/2 LOBSTER LINGUINE** <sup>[733]</sup> 29.50  
*with lobster bisque sauce*
- BATEMAN'S LOBSTER ROLL** <sup>[982]</sup> 29.50  
*with thousand island dressing, french fries*

MAINS

- PUMPKIN RAVIOLINI** <sup>[946]</sup> v 16.50  
*oyster mushrooms and tarragon sauce*
- ROAST GLOBE AUBERGINE** <sup>[613]</sup> vg 17.25  
*tenderstem broccoli, pine nuts  
and romesco sauce*
- MOULES MARINIÈRE** <sup>[1582]</sup> 17.50  
*with french fries*

- NIÇOISE SALAD** <sup>[345]</sup> 19.75  
*with agromar tuna*
- GRILLED FLAT IRON STEAK** <sup>[1025]</sup> 20.50  
*french fries, cherry tomatoes,  
béarnaise sauce*
- CHALKSTREAM TROUT** <sup>[429]</sup> 20.75  
*red wine braised salsify, watercress velouté*

- BRIXHAM HAKE WITH BEETROOT &  
HORSERADISH REMOULADE** <sup>[444]</sup> 21.50  
*with lemon oil*
- ALFRED ENDERBY  
SMOKED HADDOCK** <sup>[893]</sup> 22.50  
*with twice baked parmesan soufflé*
- WHOLE CHAR-GRILLED  
MONKFISH TAIL** <sup>[844]</sup> 29.50  
*makhani sauce and saffron pilaf rice*



**FRIDAY FIZZ & CHIPS**

**MANZI'S TRADITIONAL  
FISH AND CHIPS** <sup>[1327]</sup> 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 <sup>[133]</sup> vg ~ CREAMED SPINACH WITH NUTMEG <sup>[309]</sup>
- CHANTENAY CARROTS WITH HONEY <sup>[195]</sup> ~ LITTLE GEM & AVOCADO SALAD <sup>[189]</sup> vg
- PROPER HAND CUT CHIPS <sup>[220]</sup> vg ~ FRENCH FRIES <sup>[463]</sup> vg
- NEW POTATOES WITH PARSLEY BUTTER <sup>[453]</sup>

DESSERTS

- BAKED VANILLA CHEESECAKE** <sup>[759]</sup>  
*with lemon curd*
- COLSTON BASSETT STILTON** <sup>[603]</sup>  
*apple & cider chutney and oat cakes*
- DARK CHOCOLATE MOUSSE** <sup>[504]</sup>  
*with cherries*

- All 8.25 each  
All desserts are vegetarian, for vegan options please ask your server.
- 'WINTERBOCKER' GLORY** <sup>[640]</sup>  
*vanilla ice cream, cherries, marshmallows  
and chocolate brownie*
- TRIPLE CHOCOLATE & HAZELNUT BROWNIE** <sup>[605]</sup>  
*with vanilla ice cream*

Scoop of Homemade Ice Cream or Sorbet <sup>[102]</sup> 2.75 each

- MANZI'S BANANA SPLIT** <sup>[1163]</sup>  
*caramelised banana, vanilla ice cream,  
whipped cream, flaked almonds*
- HOKEY POKEY COUPE** <sup>[842]</sup>  
*honey ice cream, chocolate honeycomb, chocolate tuile*
- APPLE & BLACKBERRY CRUMBLE** <sup>[287]</sup>  
*with bourbon crème anglaise*



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. Prices include VAT.  
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.