



THE ALL IN MENU

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

PEA & MINT SOUP [v]

crème fraîche and toasted almonds

CHICKEN & FENNEL TERRINE

heritage carrots and tarragon mayo

OAK SMOKED SALMON

with buttered rye bread

GRILLED FLAT IRON STEAK

french fries, cherry tomatoes, béarnaise sauce

**GRILLED CORNISH
MACKEREL**

with pickled vegetable salad

ROAST GLOBE AUBERGINE [vg]

tenderstem broccoli, pine nuts and romesco sauce

RHUBARB & ALMOND TART [v]

with rhubarb sorbet

MANZI'S BANANA SPLIT [v]

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

COLSTON BASSETT STILTON

apple & cider chutney and oat cakes



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.