

Manzi's of Soho

SOURDOUGH BAGUETTE AND HANDMADE SALTED BUTTER 3.00 each

OYSTERS AND CAVIAR

JERSEY ROCKS ⁽¹²⁾ 4.00 | **POOLE ROCKS** ⁽¹²⁾ 4.00
CUMBRAE ROCKS ⁽¹²⁾ 4.50
all served with lemon and mignonette sauce
SELECTION OF 6 FOR ⁽⁷²⁾ 25.00

STURIA OSCIETRA CAVIAR 15g ⁽³⁹⁾ 35.00 | 30g ⁽⁷⁹⁾ 65.00
BLINIS AND CRÈME FRAÎCHE ⁽²⁶⁰⁾ 5.00
grated egg, shallot and parsley

OYSTER HOUR

FROM 5.30PM TO 6.30PM TUESDAY - FRIDAY

6 JERSEY ROCKS FOR 9.00 ⁽⁷²⁾
 OR
 2.00 EACH ⁽¹²⁾

ADD A SUNSET'S SONG COCKTAIL FOR 7.50
 OR GLASS OF CRÉMANT FOR 10.00

FRUITS DE MER

45.00 per person ⁽¹⁷⁹⁴⁾

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

STARTERS

GRILLED CORNISH SARDINES ⁽⁵²⁵⁾ 6.50
on toasted sourdough, black olive tapenade

ISLE OF WIGHT HERITAGE TOMATOES ⁽²⁰⁸⁾ 7.25
with a pickled shallot dressing vg

PEA & MINT SOUP ⁽²¹⁸⁾ 5.50
crème fraîche and toasted almonds v

POTTED BROWN SHRIMPS ⁽⁵⁰⁰⁾ 7.50
pickled cucumber and rye bread

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 SCOTTISH
 SCALLOPS** ⁽¹⁹⁸⁾ 7.00 each
Jerusalem artichoke purée and beurre noisette

SEVERN & WYE SMOKED SALMON ⁽⁴⁵⁴⁾ 9.75
with buttered rye bread

GRILLED ASPARAGUS HOLLANDAISE ⁽⁴⁵⁹⁾ 10.50
with a poached duck egg v

YELLOWFIN TUNA TARTARE ⁽³²⁸⁾ 14.50
avocado & wasabi mayo

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

MAINS

**GRILLED CORNISH
 MACKEREL** ⁽⁷¹⁶⁾ 18.00
with pickled vegetable salad

CHALKSTREAM TROUT ⁽⁷¹⁴⁾ 19.75
*asparagus, broad beans
 and vitelotte potatoes*

**DRY AGED SIRLOIN
 STEAK** ⁽¹²⁰¹⁾ 29.50
french fries and béarnaise sauce

**BRIXHAM HAKE WITH ISLE
 OF WIGHT TOMATOES** ⁽²⁹⁴⁾ 21.50
feta cheese and romesco sauce

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

**SHETLAND MUSSELS
 MARINIÈRE** ⁽¹⁵⁸²⁾ 15.00
with french fries

**ALFRED ENDERBY
 SMOKED HADDOCK** ⁽⁶⁴³⁾ 22.50
with twice baked parmesan soufflé

SPATCHCOCK POUSSIN ⁽¹³³⁵⁾ 20.50
with garlic butter and french fries

**WHOLE CHAR-GRILLED
 MONKFISH TAIL** ⁽⁸⁴⁴⁾ 29.50
makhani sauce and saffron pilaf rice

ROAST BUTTERNUT SQUASH ⁽³⁵⁹⁾ 15.00
with braised lentils vg

MANZI'S CLASSICS

TRADITIONAL MANZI'S FISH AND CHIPS ⁽¹³²⁷⁾ 19.50
*MSC accredited haddock fillet, hand cut chips,
 crushed peas, tartar sauce*

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

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

DOVER SOLE ON THE BONE ⁽¹⁰⁰⁷⁾ 38.50
grilled or à la meunière

SIDES

ALL SIDES 5.75 | ALL SIDES ARE VEGETARIAN

TRUFFLED MASH WITH PARMESAN ⁽³⁷⁰⁾ ~ FINE FRENCH BEANS WITH SHALLOTS ⁽¹³³⁾ VG ~ CREAMED SPINACH WITH NUTMEG ⁽³⁰⁹⁾ ~ CHERRY TOMATO SALAD ⁽⁷⁹⁾ VG ~ MESCLUN SALAD WITH DIJON DRESSING ⁽¹³¹⁾ VG
 FRENCH FRIES ⁽⁴⁶³⁾ ~ TENDERSTEM BROCCOLI AND TOASTED ALMONDS ⁽⁹⁹⁾ ~ NEW POTATOES WITH PARSLEY BUTTER ⁽⁴⁵³⁾

THE MANZI'S SET MENU

2 COURSES 23.50 | 3 COURSES + A GLASS OF WINE 29.50

PEA & MINT SOUP ⁽²¹⁸⁾
crème fraîche and toasted almonds v

SPATCHCOCK POUSSIN ⁽¹³³⁵⁾
garlic butter and french fries

DARK CHOCOLATE MOUSSE ⁽⁵⁰⁴⁾
with cherries v

POTTED BROWN SHRIMPS ⁽⁵⁰⁰⁾
pickled cucumber and rye bread

**GRILLED CORNISH
 MACKEREL** ⁽⁷¹⁶⁾
with pickled vegetable salad

MANZI'S BANANA SPLIT ⁽¹¹⁶³⁾
*caramelised banana, vanilla ice cream,
 whipped cream, flaked almonds v*

**SEVERN & WYE
 SMOKED SALMON** ⁽⁴⁵⁴⁾
with buttered rye bread

ROAST BUTTERNUT SQUASH ⁽³⁵⁹⁾
with braised lentils vg

COLSTON BASSETT STILTON ⁽⁶⁰³⁾
apple & cider chutney and oat cakes

FRIDAY FIZZ & CHIPS

**MANZI'S TRADITIONAL
 FISH AND CHIPS** ⁽¹³²⁷⁾ 22.50
with a glass of crémant de loire brut NV

DESSERTS

All 8.25 each

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

RHUBARB & ALMOND TART ⁽²⁸¹⁾
with rhubarb sorbet

COLSTON BASSETT STILTON ⁽⁶⁰³⁾
apple & cider chutney and oat cakes

DARK CHOCOLATE MOUSSE ⁽⁵⁰⁴⁾
with cherries

KNICKERBOCKER GLORY COUPE ⁽⁴⁴⁰⁾
*strawberries, vanilla ice cream, marshmallows,
 strawberry sorbet, whipped cream*

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

VANILLA PARFAIT ⁽⁵⁶⁰⁾
hazelnut crumble, caramel sauce



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.

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ALL DAY MENU