



SET MENU B

ARTISAN BAGUETTE AND BUTTER [633] V



CHICKEN & FENNEL TERRINE [264]
heritage carrots and tarragon mayo

GRILLED ASPARAGUS AND HOLLANDAISE [459] V
with poached duck egg

MANZI'S PRAWN COCKTAIL [349]
marie rose sauce and lemon



DRY AGED SIRLOIN STEAK [1201]
french fries and béarnaise sauce

CHALKSTREAM TROUT [714]
asparagus, broad beans and vitelotte potatoes

ISLE OF WIGHT TOMATO SALAD [398] V
with buffalo mozzarella and herb croute



DARK CHOCOLATE MOUSSE [504]
with cherries

RHUBARB & ALMOND TART [281]
with rhubarb sorbet

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

Tea, Coffee and Petit fours



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.