



3 FOR 11.50

CANAPÉ MENU

HERITAGE BEETROOT TARTLET [248] v 4.00
with a balsamic glaze

**WILD MUSHROOM AND
TARRAGON ARANCINI** [109] v 4.00
with aioli

SPICED CRUSHED AVOCADO [179] vg 4.00
on sourdough toast

TARTE LORRAINE [282] 4.00
gruyère cheese and lardons

CONFIT DUCK LEG BON BON [200] 4.50
with lingonberry purée

**HANDPICKED DORSET CRAB
ON SEEDED RYE BREAD** [60] 5.50
with pickled cucumber

MANZI'S CRAYFISH ROLL [190] 4.50
with thousand island dressing

GLAZED KING PRAWN SKEWER [70] 5.50
with sauce vierge

STEAK TARTARE [50] 4.50
on toasted brioche

NATIVE LOBSTER GOUGÈRE [135] 5.50
choux pastry and gruyère cheese

SWEET CANAPÉS

STRAWBERRY & CREAM PROFITEROLE [169] v 3.50

BAKED VANILLA CHEESECAKE [190] v 4.00

LEMON MERINGUE TARTLET [144] v 4.00



BOWL FOOD

ATLANTIC COD CHEEKS [296] 10.50
basmati rice and makhani sauce

SEA BREAM [299] 10.50
lemon and herb couscous

BRIXTON LANDED HAKE [255] 10.50
parsley and creamed kale

TERIYAKI GLAZED MACKEREL SKEWERS [195] 9.50
parsley and creamed kale

BEEF BOURGUIGNON [295] 10.50
and creamy mash

CHICKEN MILANESE GOUJONS [308] 9.50
with pomodoro sauce

BUTTER CHICKEN CURRY [405] 10.50
with basmati rice

ROAST GLOBE AUBERGINE [613] vg 7.50
*tenderstem broccoli, pine nuts
and romesco sauce*

**ROAST BUTTERNUT SQUASH
AND COCONUT CURRY** [357] vg 7.50
with basmati rice

MANZI'S GREEK SALAD [273] v 6.50
olives and feta cheese

LATE NIGHT SNACKS

DRY AGED BEEF CHEESEBURGER [202] 7.50
with manzi's burger sauce

KING PRAWN SLIDER [228] 7.50
pickled cucumber and thousand island dressing

SPICED CHICKPEA SLIDER [223] v 7.00
pickled chillies and mango mayo

NORTH ATLANTIC HADDOCK GOUJONS [235] 7.50
with tartar sauce