

## THE ALL IN MENU

## 3 COURSES + A GLASS OF WINE 29.50

**PEA & MINT SOUP** [218] [V] crème fraîche and toasted almonds

oromo tratono ana todotoa annonao

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

**OAK SMOKED SALMON** [454] with buttered rye bread

**GRILLED FLAT IRON STEAK (1025)** 

french fries, cherry tomatoes, béarnaise sauce

GRILLED CORNISH MACKEREL (716)

with pickled vegatable salad

ROAST GLOBE AUBERGINE (613) [VQ]

tenderstem broccoli, pine nuts and romesco sauce

RHUBARB & ALMOND TART (281) [V]

with rhubarb sorbet

MANZI'S BANANA SPLIT (1163) [v]

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

**COLSTON BASSETT STILTON [603]** 

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.