

THE ALL IN

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

ROAST CELERIAC SOUP ^[164] v
crème fraîche and lemon oil

CHICKEN, CARROT & FENNEL TERRINE ^[264]
with tarragon mayo

OAK SMOKED SALMON ^[454]
with buttered rye bread

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GRILLED FLAT IRON STEAK ^[1025]
french fries, cherry tomatoes, béarnaise sauce

GRILLED CORNISH MACKEREL ^[1132]
with beetroot & horseradish remoulade

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

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APPLE & BLACKBERRY CRUMBLE ^[287] v
with bourbon crème anglaise

DARK CHOCOLATE MOUSSE ^[504] v
with macerated cherries

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



**SOURDOUGH BAGUETTE
AND HANDMADE SALTED BUTTER** 3.00 each



FROM 5.30PM TO 6.30PM
TUESDAY - FRIDAY
AND ALL DAY SUNDAY

6 JERSEY ROCKS FOR 9.00
OR
OR 2.00 EACH

ADD A SUNSET'S SONG COCKTAIL FOR 7.50,
A GLASS OF CRÉMANT FOR 10.00
OR A MANZI'S MARTINI FOR 11.50

SOHO SET

2 COURSES 16.00 | 3 COURSES 20.00

ROAST CELERIAC SOUP ^[164] v
crème fraîche and lemon oil

DEEP FRIED WHITEBAIT ^[456]
with tartar sauce

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SMOKED HADDOCK FISHCAKE ^[709]
wilted spinach and parsley velouté

MANZI'S BUTTER CHICKEN CURRY ^[772]
with saffron pilaf rice

PUMPKIN RAVIOLINI ^[946] v
oyster mushrooms and tarragon sauce

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**TRIPLE CHOCOLATE &
HAZELNUT BROWNIE** ^[605] v
with vanilla ice cream

HOKEY POKEY COUPE ^[842] v
*honey ice cream, chocolate honeycomb,
chocolate tuile*

OYSTERS AND CAVIAR

JERSEY ROCKS ^[12] 4.00

POOLE ROCKS ^[12] 4.00

all served with lemon and mignonette sauce

SELECTION OF 4 FOR ^[48] 15.00

SELECTION OF 6 FOR ^[72] 22.00

PRUNIER CLASSIQUE OSCIETRA CAVIAR

15g ^[39] 35.00 | **30g** ^[79] 65.00

BLINIS AND CRÈME FRAÎCHE ^[260] 5.00

grated egg, shallot and parsley

FRUITS DE MER

^[1794] 45.00 per person

ROCK OYSTERS, DORSET CRAB

SHETLAND MUSSELS

POACHED LOBSTER

SCALLOPS

CLAMS AND COCKLES

STARTERS

GRILLED CORNISH SARDINES ^[525] 6.50
*on toasted sourdough,
black olive tapenade*

**CHICORY, PINK GRAPEFRUIT
AND COCONUT SALAD** ^[315] vg 7.25
with a honey & soy dressing

ROAST CELERIAC SOUP ^[164] v 5.50
crème fraîche and lemon oil

NIÇOISE SALAD ^[345] 11.75
with agromar tuna

DORSET DRESSED CRAB ^[420] 13.50
grated egg and a brown crab mayo

**SCALLOPS IN
THE SHELL** ^[197] 7.00 each
*jerusalem artichoke purée
and beurre noisette*

**CHICKEN, CARROT &
FENNEL TERRINE** ^[264] 9.75
with tarragon mayo

OAK SMOKED SALMON ^[454] 9.75
with buttered rye bread

**ROAST HERITAGE BEETROOT
AND ORANGE SALAD** ^[478] v 10.50
with a goats' cheese mousse

**YELLOWFIN TUNA
TARTARE** ^[328] 14.50
pommes paille, quail egg

MANZI'S PRAWN COCKTAIL ^[349] 12.50
marie-rose sauce and lemon

MANZI'S CLASSICS

■■■■ **KING PRAWN BURGER** ^[x] 14.95 ■■■■
*french fries, pickled cucumber
and thousand island dressing*

TRADITIONAL MANZI'S FISH AND CHIPS ^[1327] 19.50
*line caught haddock fillet, hand cut chips,
crushed peas, tartar sauce*

1/2 LOBSTER LINGUINE ^[733] 29.50
with lobster bisque sauce

BATEMAN'S LOBSTER ROLL ^[982] 29.50
with thousand island dressing, french fries

MAINS

PUMPKIN RAVIOLINI ^[946] v 16.50
oyster mushrooms and tarragon sauce

ROAST GLOBE AUBERGINE ^[613] vg 17.25
*tenderstem broccoli, pine nuts
and romesco sauce*

MOULES MARINIÈRE ^[1582] 17.50
with french fries

NIÇOISE SALAD ^[345] 19.75
with agromar tuna

GRILLED FLAT IRON STEAK ^[1025] 20.50
*french fries, cherry tomatoes,
béarnaise sauce*

CHALKSTREAM TROUT ^[429] 20.75
red wine braised salsify, watercress velouté

**BRIXHAM HAKE WITH BEETROOT &
HORSERADISH REMOULADE** ^[444] 21.50
with lemon oil

**ALFRED ENDERBY
SMOKED HADDOCK** ^[893] 22.50
with twice baked parmesan soufflé

**WHOLE CHAR-GRILLED
MONKFISH TAIL** ^[844] 29.50
makhani sauce and saffron pilaf rice



FRIDAY FIZZ & CHIPS

**MANZI'S TRADITIONAL
FISH AND CHIPS** ^[1327] 19.50

with a glass of crémant de loire brut NV

SIDES

ALL SIDES 5.75 | ALL SIDES ARE VEGETARIAN

FINE FRENCH BEANS WITH SHALLOTS ^[133] vg ~ CREAMED SPINACH WITH NUTMEG ^[309]

CHANTENAY CARROTS WITH HONEY ^[195] ~ LITTLE GEM & AVOCADO SALAD ^[189] vg

PROPER HAND CUT CHIPS ^[220] vg ~ FRENCH FRIES ^[463] vg

NEW POTATOES WITH PARSLEY BUTTER ^[453]

DESSERTS

All 8.25 each

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

'WINTERBOCKER' GLORY ^[640]
*vanilla ice cream, cherries, marshmallows
and chocolate brownie*

TRIPLE CHOCOLATE & HAZELNUT BROWNIE ^[605]
with vanilla ice 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

APPLE & BLACKBERRY CRUMBLE ^[287]
with bourbon crème anglaise

Scoop of Homemade Ice Cream or Sorbet ^[102] 2.75 each



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. Prices include VAT.

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.