

Oysters

JERSEY ROCKS NO.2'S

5.50 *each* [8]

CARLINGFORD LOUGH ROCKS NO.2'S

5.50 *each* [8]

ROSSMORE NATIVES NO.2'S

5.75 *each* [15]

Manzi's

BASKET OF ARTISAN
BAGUETTE & BUTTER

5.00 [430]

Sandwiches

GRILLED SARDINES ON TOAST [559] 14.75
black olive tapenade & rocket

ARBROATH SMOKIE RAREBIT [873] 16.75
with a plum tomato relish

FISH FINGER SANDWICH [937] 17.75
with tartar sauce

SHRIMP BURGER [764] 19.50
with an 'old bay spice' mayonnaise

BATEMAN'S LOBSTER ROLL [1227] 28.75
with 'thousand island' dressing

Crustaceans

Shellfish

STEAMED WHELKS [258] 13.50
with sarson's malt vinegar

'NEWCASTLE BROWN' CLAMS [768] 17.75
with an anchovy mayonnaise

½ PINT ATLANTIC PRAWNS [680] 14.75
shell on, with mayonnaise

CREVETTES ROSES [675] 24.50
served out of the shell with aioli

Manzi's Platter

37.50 per person [863]

[3x] MIXED OYSTER - ATLANTIC PRAWNS [100g]

CREVETTES ROSES [100g]

STEAMED WHELKS [100g]

MUSSELS [100g] - PALOURDE CLAMS [75g]

Add: dressed crab [+448] 19.50

Add: half lobster [+215] 26.75

Seafood Cocktails

KING PRAWN [352] 22.50
with a 'bloody mary' dressing

CRAYFISH & AVOCADO [385] 19.50
with a lime mayonnaise

SCOTTISH LOBSTER [674] 29.75
with sauce 'marie rose'

Starters

SHELLFISH BISQUE [406] 15.50
with cognac cream

LEEEKS MIMOSA [538] [v] 11.25
with devilled egg

FRIED VIOLET ARTICHOKEs [657] [vg] 15.50
parsley & lemon gremolata

DRESSED DORSET CRAB [393] 22.50
with brown crab mayonnaise

CLAM CHOWDER [638] 10.50
with smoked sweetcorn

ROMAINE WEDGE SALAD [761] 14.50
cantabrian anchovies and burford brown eggs

GALICIAN STYLE OCTOPUS [370] 19.50
ratte potatoes and paprika oil

ROAST SCALLOPS & BACON
with samphire and sauce agrodolce
small: 21.50 [454] *large:* 38.75 [774]

CEVICHE OF SEA BREAM [666] 19.50
with a citrus dressing

YELLOW-FIN TUNA TARTARE [221] 21.00
with a sesame dressing

CARPACCIO OF MONKFISH [382] 20.00
with a fennel dressing

SEVERN & WYE SMOKED SALMON [397] 19.75
buttered seeded bread and lemon

STURIA OSCIETRA CAVIAR 30g 75.00 - 50g 120.00
with sour cream and blinis

Moules

MARINIÈRE CLASSIQUE, white wine & parsley [952] 19.75

BASQUAISE, chorizo, tomato & peppers [909] 21.50

AROMATIQUE, coconut, ginger & lemongrass [996] 22.50

Main Courses

LEVANTINE SPICED AUBERGINE [710] [v] 22.50
char-grilled broccoli, almonds & labneh

TEMPURA VEGETABLE NEST [984] [v] 22.75
with fried duck egg

'ARBROATH' SOUFFLE SUISSE [606] 21.50
smoked haddock, gem heart salad

GRILLED CORNISH MACKEREL [795] 20.50
celeriace remoulade and a grain mustard sauce

MANZI'S FISH & CHIPS [824] 24.50
beer battered haddock, mushy peas and pickled onions

LOCH DUART SALMON [663] 26.50
wilted heritage kale, sauce vierge

FISH OF THE DAY [850] P.O.A.
served fully garnished

ROAST COD 'VERNACCIA' [424] 32.00
ragoût of fennel & green olives

LOBSTER THERMIDOR *half:* 29.95 [1019] *whole:* 57.50 [1669]
samphire and french fries

CIOPPINO FISH STEW [987]
grilled sourdough & saffron aioli
for one: 29.50 - *for two:* 57.50

MONKFISH WELLINGTON [2230]
with sauce américaine
for two: 37.25 per person

ROAST MIXED SHELLFISH [1578]
lemon and garlic butter
for one: 52.00 - *for two:* 100.00

ROAST CANNON OF LAMB [791] 36.00
with sicilian aubergine caponata

FILET AU POIVRE [808] 42.50
french fries, peppercorn sauce

ROAST CORNISH CHICKEN [976] 27.50
sautéed wild mushrooms and maderia jus

SIDE DISHES

buttery mashed potatoes [399] 5.75 *or* greens of the day [181] 5.75 *or* french fries [659] 5.75 *or* new potatoes [453] 5.75 *or* sicilian aubergine caponata [123] 6.25 *or* house salad [128] 4.75 *or* pilaf rice [128] 5.50



Scan to view a menu
with calories. Adults need
around 2,000 kcal a day.

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



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