

SOURDOUGH BREAD [633] v **3.00** each
with salted butter

OYSTERS

JERSEY ROCKS [12] **4.00** each | **POOLE ROCKS** [12] **4.00** each



OYSTER HOUR
6 FOR 9.00 OR 2.00 each



EVERYDAY FROM 3PM TO 7PM AND ALL DAY SUNDAY

GUINNESS AND CHAMPAGNE

GUINNESS PINT 7.25

POMMERY BRUT 19.50

GUINNESS 12.00
gin, campari, guinness,
sweet vermouth

BLACK VELVET 15.00
guinness, pommery brut

BLOODY MOLLY 12.00
jameson black barrel,
tomato juice, lemon juice,
tabasco, guinness

LA PLAYA 15.00
coconut washed tequila
reposado, sherry, pineapple,
pommery brut

STARTERS

ROASTED CARROT & CORIANDER SOUP [212] v **5.50**
with crème fraîche

GRILLED WILD RED CREVETTES [727] **9.50**
with garlic and seaweed butter

SEARED SCALLOPS IN THE SHELL [129] **7.00** each
with apple and artichoke purée

OAK SMOKED SALMON [452] **9.75**
with buttered rye bread

SALADE NIÇOISE small [379] **9.75** | large [575] **16.75**
with 'agromar' tuna

ROMAINE SALAD small [347] **7.25** | large [694] **14.25**
spiced chicken, apple and blue cheese dressing

HERITAGE BEETROOT SALAD vg small [478] **7.25** | large [956] **14.25**
orange and roasted walnuts

MANZI'S PRAWN COCKTAIL [357] **9.75**
marie-rose sauce and lemon

YELLOWFIN TUNA TARTARE [367] **13.50**
avocado, tomato, soy & lime dressing

CHARRED IBERIAN OCTOPUS [172] **15.50**
romesco sauce, peperonata and mint



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



If you would like to purchase
one of our gift vouchers,
please scan the QR code.

EVENING THEATRE MENU

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

ROMAINE SALAD [347]
spiced chicken, apple and blue cheese dressing

**ROASTED CARROT
& CORIANDER SOUP** [212] v
with crème fraîche

OAK SMOKED SALMON [452]
with buttered rye bread

FLAT-IRON STEAK [1088]
chimichurri sauce and fries

WHOLE BUTTERFLIED MACKEREL [1104]
with fennel & orange coleslaw

COURGETTE SCHNITZEL [749] vg
frisée salad and romesco sauce

PANNA COTTA [440] v
with rhubarb compote

COLSTON BASSETT STILTON [771] v
apple & cider chutney and oat cakes

DARK CHOCOLATE MOUSSE [287] v
with cherries in kirsch

MAINS

TRADITIONAL FISH AND CHIPS [1113] **17.50**
peterhead landed north atlantic haddock, hand-cut chips, crushed peas and tartare sauce

KING PRAWN BURGER [1168] **15.00**
pickled cucumber, sesame glazed brioche bun and fries

MANZI'S FISH PIE [1117] **18.50**
smoked haddock, prawns, salmon, hake and cod

SHETLAND MUSSELS AND FRIES [1366] **16.50**
white wine, garlic and parsley

ALFRED ENDERBY SMOKED HADDOCK [791] **22.50**
with twice baked parmesan soufflé

COURGETTE SCHNITZEL [749] vg **17.25**
frisée salad and romesco sauce

1/2 NATIVE LOBSTER LINGUINE [764] **34.50**
with lobster bisque sauce

BATEMAN'S LOBSTER ROLL [972] **29.50**
thousand island dressing and fries

WHOLE DORSET CRAB [2038] **39.50**
brown crab mayonnaise and fries

SURF AND TURF

FOR TWO 29.75 PER PERSON

TWO GRILLED ONGLET STEAKS WITH RED CREVETTES [1591]
garlic and seaweed butter and fries

A BOTTLE OF HOUSE WINE, RED OR WHITE



CHARGRILL

all served with a little gem and herb salad or fries

WHOLE PLAICE [705] **25.50**
brown butter and capers

ONGLET STEAK [950] **21.50**
with chimichurri sauce

WHOLE BUTTERFLIED MACKEREL [1104] **17.50**
with fennel and orange coleslaw

CORN-FED SPATCHCOCK POUSSIN [1199] **19.50**
with garlic and parsley butter

MONKFISH TAIL [560] **26.50**
with garlic and seaweed butter

SIRLOIN STEAK ON THE BONE [1150] **39.00**
with béarnaise sauce

SIDES

All sides 5.75 | all sides are vegetarian

FINE BEANS WITH SHALLOTS [122] | **CREAMED SPINACH WITH NUTMEG** [328] | **FRIES or HAND-CUT CHIPS** [468] vg
ROSEMARY & THYME ROASTED PINK FIR POTATOES [257] vg | **LITTLE GEM AND HERB SALAD** [189] vg | **PICKLED CUCUMBER SALAD** [126] vg

THE WOLSELEY HOSPITALITY GROUP - THE WOLSELEY - THE WOLSELEY CITY - THE DELAUNAY - BRASSERIE ZÉDEL - COLBERT - FISCHER'S - SOUTINE - BELLANGER

FRIDAY FIZZ AND CHIPS

19.50 [1113]

TRADITIONAL FISH AND CHIPS
peterhead landed north atlantic haddock,
hand-cut chips, crushed peas and
tartare sauce with a glass of champagne

Available every Friday from midday to close



DESSERTS AND CHEESE

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

8.25

DARK CHOCOLATE MOUSSE [287]
with cherries in kirsch

PANNA COTTA [440]
with rhubarb compote

BAKED VANILLA CHEESECAKE [690]
with lemon curd

'SPRINGBOCKER' GLORY [530]
elderflower sorbet, greek yoghurt, honey, rhubarb compote
and shortbread crumble

WARM CHOCOLATE FONDANT [648]
with vanilla ice cream

HOKEY POKEY [843]
honey ice cream, chocolate honeycomb, chocolate tuile

COLSTON BASSETT STILTON [771]
apple & cider chutney and oat cakes

SUNDAYS AT SEA

**ROAST SIRLOIN OF
HEREFORDSHIRE BEEF** [823] **27.50**
unlimited roast potatoes, honey roasted root vegetables,
yorkshire pudding and red wine jus

MONKFISH WELLINGTON [1043] **29.50**
prawn mousse, sauce américaine

TIRAMISU TO SHARE [1083] **12.00**
mascarpone cream, chocolate shavings



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.