

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

## OYSTERS AND CAVIAR

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

**PRUNIER CLASSIQUE OSCIETRA CAVIAR 15G** [203] **40.00**  
crème fraîche and blinis



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

**GUINNRONI** 12.00

**BLACK VELVET** 15.00

gin, campari, guinness,  
sweet vermouth

guinness, pommery brut

**BLOODY MOLLY** 12.00

**LA PLAYA** 15.00

jameson black barrel,  
tomato juice, lemon juice,  
tabasco, guinness

coconut washed tequila  
reposado, sherry, pineapple,  
pommery brut

## STARTERS

**ROASTED CARROT & CORIANDER SOUP** [212] v **6.50**  
with crème fraîche

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

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

**GRILLED WILD RED CREVETTES** [727] **10.25**  
with garlic and seaweed butter

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

**ROMAINE SALAD** small [347] **8.25** | large [694] **15.25**  
spiced chicken, apple and blue cheese dressing

**ISLE OF WIGHT TOMATO SALAD** VG small [290] **8.25** | large [482] **15.25**  
toasted walnuts, superstraccia and basil oil

**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.

# LUNCH SET MENU

2 COURSES 16.00 | 3 COURSES 20.00

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

**DEEP FRIED WHITEBAIT** [456]  
with tartare sauce

**FISH 'N' CHIPS BURGER** [539]  
pickled shallots and tartare sauce

**FLAT-IRON STEAK** [1135]  
béarnaise sauce and fries

**PEA & SHALLOT RAVIOLINI** [781] v  
with a mint beurre blanc

**DARK CHOCOLATE MOUSSE** [287] v  
with cherries in kirsch

**PEACH MELBA COUPE** [527] v  
peach sorbet and vanilla ice cream with raspberry compote

## MAINS

**TRADITIONAL FISH AND CHIPS** [1113] 19.50

peterhead landed north atlantic haddock, hand-cut chips, crushed peas and tartare sauce

**KING PRAWN BURGER** [1168] 16.00

pickled cucumber, sesame glazed brioche bun and fries

**MANZI'S FISH PIE** [1117] 19.50

smoked haddock, prawns, salmon, hake and cod

**SHETLAND MUSSELS AND FRIES** [1366] 17.50

white wine, garlic and parsley

**ALFRED ENDERBY SMOKED HADDOCK** [791] 23.50

with twice baked parmesan soufflé

**COURGETTE SCHNITZEL** [749] vg 18.25

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 PLAICE** [705] 27.50

nut brown butter and capers

## 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

**CHALKSTREAM TROUT DARNE** [598] 24.50

spinach and watercress purée

**ONGLET STEAK** [950] 21.50

with café de paris butter

**WHOLE BUTTERFLIED MACKEREL** [1104] 18.50

with fennel and orange coleslaw

**CORN-FED SPATCHCOCK POUSSIN** [1199] 19.50

with garlic and parsley butter

**MONKFISH TAIL** [560] 27.50

with garlic and seaweed butter

**AGED RIB-EYE STEAK** [1186] 29.50

with béarnaise sauce

## SIDES

All sides 5.75 | all sides are vegetarian

**FINE BEANS WITH SHALLOTS** [122] vg | **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

## FRIDAY FIZZ AND CHIPS



19.50 [1113]

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



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

**KNICKERBOCKER GLORY** [439]  
raspberry compote, strawberries,  
cream, meringue and toasted almonds

**BAKED VANILLA CHEESECAKE** [690]  
with lemon curd

**PANNA COTTA** [691]  
raspberry compote and crushed meringue

**WARM CHOCOLATE FONDANT** [648]  
with vanilla ice cream

**PEACH MELBA COUPE** [527]  
peach sorbet and vanilla ice cream with raspberry compote

**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.