

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

OYSTERS AND CAVIAR

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**

GUINNRONI **12.00**

gin, campari, guinness,
sweet vermouth

BLOODY MOLLY **12.00**

jameson irish whiskey,
tomato juice, lemon juice,
tabasco, guinness

POMMERY BRUT **19.50**

BLACK VELVET **15.00**

guinness, pommery brut

HIBISCUS ROYALE **19.50**

spiced hibiscus cordial, hennessy
vs cognac, pommery champagne

STARTERS

ROAST CELERIAC SOUP [248] v **6.50**

oyster mushrooms and crème fraîche

SEARED SCALLOPS IN THE SHELL [129] **7.00** each

diced 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

CHICKEN & FENNEL TERRINE [400] **8.25**

pickles, tarragon mayonnaise and toasted bloomer

HERITAGE BEETROOT & SUPERSTRACCIA SALAD vg

orange segments and toasted walnuts

small [292] **8.25** | large [443] **15.25**

MANZI'S PRAWN COCKTAIL [357] **9.75**

marie-rose sauce and lemon

YELLOWFIN TUNA TARTARE [367] **13.50**

avocado, tomato, soy & lime dressing

GRILLED SARDINE BRUSCHETTA [956] **8.50**

tomato chutney and olive tapenade



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

CHICKEN & FENNEL TERRINE (400)

pickles, tarragon mayonnaise
and toasted bloomer

OAK SMOKED SALMON (452)

with buttered rye bread

ROAST CELERIAC SOUP (248) v

oyster mushrooms and crème fraîche

GRILLED ONGLET STEAK (1147)

béarnaise sauce and fries

WHOLE BUTTERFLIED MACKEREL (1550)

beetroot and horseradish remoulade

COURGETTE SCHNITZEL (749) vg

frisée salad and romesco sauce

PLUM BAKEWELL TART (397) v

toasted almonds and crème fraîche

COLSTON BASSETT STILTON (771) v

apple & cider chutney and oat cakes

DARK CHOCOLATE MOUSSE (287) v

with salted caramel

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) 36.50

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 (724) 24.50

roasted baby carrots and tarragon velouté

MONKFISH TAIL (560) 27.50

with garlic and seaweed butter

WHOLE BUTTERFLIED MACKEREL (1550) 18.50

beetroot and horseradish remoulade

TUNA STEAK (483) 21.50

pineapple relish, green beans and motoyaki butter

ONGLET STEAK (950) 21.50

with café de paris 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 | BUTTERED NEW POTATOES with PARSLEY (257)

ROASTED CARROTS with TOASTED CARAWAY SEEDS (63) 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

[1113] 19.50



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

BAKED VANILLA CHEESECAKE [690]
with lemon curd

'WINTERBOCKER' GLORY [658]
vanilla and chocolate ice creams, cherries
and toasted hazelnuts

PANNA COTTA [691]
with plum compote

WARM CHOCOLATE FONDANT [648]
with vanilla ice cream

PLUM BAKEWELL TART [397]
toasted almonds and crème fraîche

DARK CHOCOLATE MOUSSE [287]
with salted caramel

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

SUNDAYS AT SEA

Sundays only

LOBSTER MAC & CHEESE [682] 22.50
lobster mornay sauce

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.