

Food served between 11am - 10pm

If you have any special dietary requirements or allergies, please let us know

The Starters Collection

Marinated Mixed Olives Crusty white bread.	£4.95
Today's Fresh Soup Selection of mixed breads.	£4.25
Baked Goat's Cheese and Beetroot Chutney Filo Tart Walnut herb crust.	£7.95
River Exe Mussels of the Day Ask your server for today's choice of styles, mixed bread.	£5.95
Wok Fried Chicken Livers New potatoes, Piri Piri dressing, tossed mixed salad leaves.	£7.25
Smoked Salmon Plate Mixed leaves and brown bread.	£7.95
Bruschetta to Share Toasted Focaccia bread, sun blushed tomato, olive, basil, red onion tapenade, Feta and pine nut crust.	£6.95
Bruschetta to Share Toasted Focaccia bread, warm smoked chicken, green pepper, mango salsa, glazed with brie.	£7.25
Manning's Crab and Shellfish Chowder Selection of mixed bread.	£5.95
Manning's Tasting Platter to Share Spiced sweet potato samosas, Thai style sesame chicken nori roll, tempured local scallops and bok choy, pan fried shell on prawns, garlic, lemon, white wine.	£14.95
Trio of Locally Smoked Fish Pâté Mixed leaves, lemon vinaigrette, multi-grain toast.	£6.25

The Sandwich Collection

Fresh Cornish White Crab Meat Sandwich Served open on multi-grain bread, lemon mayonnaise. Fries or House Salad.	£8.95
Piri Piri Chicken Flour Tortilla Wrap Cos lettuce, red onion, mayonnaise. Fries or House Salad.	£7.95
Manning's Fillet Steak Sandwich Served open on multi-grain bread, sautéed mushrooms and onions. Fries or House Salad.	£12.95

The Lunch Collection

(Sorry, we're only served between 11am - 5pm)

OMELETTES

Cheese, Ham or Mushroom Fries or House Salad.	£8.50
Spiced Sausage Trio and Tabasco Braised Onions Open faced and glazed with cheese. Fries or House Salad.	£8.95
Sun Blushed Tomato, Char-grilled Artichoke and Capers Open faced and glazed with cheese. Fries or House Salad.	£7.95
Thai Style Prawn and Coriander Open faced and glazed with cheese. Fries or House Salad.	£8.95

BAGUETTES

Bacon, Lettuce, Tomato and Salad Garnish Fries or House Salad.	£7.25
Steak with Mushrooms, Onions and Salad Garnish Fries or House Salad.	£8.50
Chicken with Peppers, Onions and Salad Garnish Fries or House Salad.	£8.25

The Grill Collection

Classic Homemade Burger Mayonnaise, lettuce, tomato and onion. Fries or House Salad. Or add any two of the following: bacon, cheese, dill pickle, mushrooms.	£9.95 £10.95
Handcut Fillet Steak Plum tomato, field mushroom and port wine jus. Side order of choice.	£20.95
Handcut Rib Eye Steak Plum tomato, field mushroom and port wine jus. Side order of choice.	£18.95
Blackened or Char-grilled Chicken Basil oil and cherry tomatoes. Side order of choice.	£10.95

The Mains Collection

Hot Chicken Salad Char-grilled or Blackened Chicken	£11.95
Mixed leaf salad tossed through. Feta cheese, olives, croutons, Balsamic dressing and toasted garlic focaccia.	
Manning's Mixed Seafood Thermidor Bake	£11.95
Salad garnish. Side order of choice.	
Goujons of Fish	£10.95
Strips of local fish deep fried in a light tempura batter, salad garnish, fries and garlic mayonnaise.	
River Exe Mussels of the Day	£10.95
Ask your server for today's choices of styles. Served with mixed bread.	
Roasted Whole Gilthead Bream	£13.95
Lime, honey, wholegrain mustard and soy sauce glaze. Side order of choice.	
Yellow Thai Style Curry	£10.95
Roasted Butternut Squash, Aubergine and Sugar Snap Peas	
Side order of Jasmine rice.	
Baked Fire Roasted Red Peppers	£10.95
Lightly spiced Mediterranean vegetables, apricot cous cous, sour cream.	
Tempura Fish or Chicken	£13.95
On stir-fried vegetables and chilli noodles.	
Shredded Chicken Breast, Prawn, Mixed Vegetable and Sweet Chili Sizzler	£13.95
Side order of Jasmine rice.	
Indian Beef, Mixed Pepper, Cashew Nut, Lime Pickle Sizzler	£13.95
Side order of Jasmine rice.	
Three Meat Moroccan Sizzler	£12.95
Pork fillet, chicken breast and rump steak. Sautéed onions, peppers, new potatoes, courgette and spiced Charmella Salsa.	

SIDE DISHES

French Fries	£3.00
Homemade Coleslaw	£3.00
Steamed Green Vegetables	£3.00
Warm Mediterranean Cous Cous	£3.00
House Side Salad	£3.00
Buttered New Potatoes	£3.00
Jasmine Rice	£3.00
Sweet Chilli Noodles	£3.00
Toasted Focaccia Bread	£3.00
Mixed Bread	£3.00
Pan Fried Mushrooms	£3.00
Plum Tomato and Red Onion Salad	£3.00

The Childrens Collection

Sausage and Fries	£5.95
Char-grilled Chicken Breast and Fries	£5.95
Omelette and Fries	£5.95
Fish Goujons and Fries	£6.95
Tempura Chicken and Fries	£6.95
Soup and Bread	£3.00
Alternative side orders available see our main menu	
Junior Ice Cream	£1.95
Junior Minerals	£1.00
Fizzy drinks, juices or milk	

The Finishing Collection

Hot Chocolate and Orange Profiteroles	£5.95
Irish Cream Liqueur and Toasted Hazelnut Cheesecake	£5.95
Rhubarb, Apple and Summer Berry Pie	£5.95
Custard, ice cream or clotted cream.	
Cornish Strawberry Cream Tea Sundae	£5.95
Baked scone, vanilla ice cream, strawberry compote, clotted cream.	
Roskilly's Ice Cream	£5.95
Ask for today's flavours.	
Roskilly's Sorbet	£5.95
Ask for today's flavour.	
Selection of local and West Country Cheeses	£6.95
Grapes, chutney, oatcakes.	

DESSERT WINE

	Glass
House Dessert Wine	£4.50
Port	£3.50

The Perfect Food and Wine Match

A great meal is the result of the sum of all elements – food, wine, ambience, comfort and service.

As Aristotle originally put it “Whole is greater than the sum of its parts”. With this in mind our team of Chefs have worked closely with Xenia Irwin, Master of Wine, to ensure that our wines not only compliment our menu, but enhance the whole Mannings dining experience.

There is good science in food and wine matching but personal preference is equally as important, so here we outline some of the food elements of our dishes and offer suggestions of wines that work well with them.

Where possible we source our ingredients from local suppliers. We believe the quality of our fish and meat to be among the very best in the region. Our wine collection offers a diverse range to choose from.

Champagne and Sparkling Wine is brilliant at any time... Why not try our Italian Prosecco or a bottle of De Castelnaud Champagne with your meal?

Aromatic white wines such as the New World Rieslings, Las Bolas Pinot Gris or Laurent Miquel Viognier all have distinctive flavours of their own and can hold the onslaught of stronger flavours from smoked and oriental-style fish or white meat dishes and stir fries. A favourite combination is Chargrilled Chicken with La Masquerade Vermentino.

Rich textured white wines such as Tommasi's Pinot Grigio, or Simon Hackett Brightview Semillon beautifully compliment rich fish dishes such as Manning's Mixed Seafood Thermidor Bake.

Delicate, racy whites bring out the best of seafood dishes such as Fish Tempura or Fish Goujons that benefit from pairing with a touch of acidity such as our Avanti Chenin-Torrenetes, Neudorf Sauvignon Blanc or Chablis.

Big, heavy red wines are traditionally paired with red meat and for very good scientific reasons - protein softens tannins and make the wine appear softer whilst the wine tenderises the meat. Local steak and Terrazas Malbec for Argentina are made for each other. Other ideal alternatives include New World wines such as South African Ridgeback, Cabernet Franc Merlot, Simon Hackett Shiraz or Bodegas Terrazas Malbec from Argentina.

Smooth, medium-bodied red wines like the unusual Irreverente from Portugal, Archidamo Primitivo and Ermita San Felices Rioja Reserva are complex enough to take spicy, meaty dishes like our Moroccan Sizzler.

Lighter soft red wines like Montepulciano d'Abruzzo, Valmoissine Pinot Noir or Vansha Red are brilliant with lamb or goat's cheese or chicken livers.

Rosé wine is a popular option that compliments most foods including our Thai tasting platter. Try La Ferme Julien Rosé with a Salad. Rosés also compliment our tasty Bruschettas.

Vegetarian dishes are best with soft whites, reds and rosés such as Vansha Chenin-Sauvignon Blanc, La Masquerade Merlot or the Vina Carmen Cabernet Rosé.

Dessert wine is always a nice way to end a meal. De Bortoli Botrytis Semillon is pure honeyed nectar!

All these ideas are tried and tested but never be afraid to have the wine that you want with the dish that you want – that is always going to be a wonderful combination. And there's always fun to be had in experimenting!

A handwritten signature in black ink that reads "Nicky Manning". The signature is written in a cursive, flowing style with a large loop at the end.