

# Introduction to the Manning's Food & Drinks Collection

To help you enjoy our unique dining experience here at Manning's we offer a series of Food & Drink 'Collections' that reflect our passion for good food and wine. These are designed to help you choose an enjoyable wine to compliment your meal.

**Manning's Drinks Collection** is an extensive range of wines including both popular and more unusual grape varieties sourced from different countries and regions around the world. Our Drinks Collection offers a range of Sparkling, White, Rosé, Red and Dessert wines:

**Classic Collection** – Old World favourites with traditional elegance that stand the test of time

**Chic Collection** – 'Avant garde' out of the ordinary, daring wines for those with a sense of adventure

**Contemporary Collection** – 'A la mode' fashionable modern wines, offering exciting New World style

Let us also tempt you with our extensive Cocktail Collection for those enjoying a good night out...

**Manning's Food Collection** is a creative and inspired selection of dishes offering international cuisine from Mediterranean to South American with a touch of modern fusion to keep pace with changing tastes and times.

Be it Classic, Contemporary or Chic - indulge your senses and give your taste buds a treat... Let dining at Manning's be an experience to remember!

## The Perfect Food & Wine Match

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

Our team of Chefs have worked closely with Xenia Irwin, Master of Wine, to ensure that our wines compliment our menu and enhance the Manning's dining experience. The science of food & wine matching is based on a balance of flavours but equally important is personal preference...

**Aperitif:** start with Fizz - Italian Prosecco, Cava Rosado or a glass of Champagne!

**Starters:** enjoy a fruity white Chenin Blanc or Vermentino or appealing soft red such as Merlot or Shiraz

**Salads:** choose a popular Pinot Grigio, Sauvignon or light-bodied red Pinot Noir

**Cold Meats:** try our new Italian Cerasuolo Rosé or Spanish Tempranillo

**Fish Dishes:** go for Muscadet or Riesling with Shellfish; Sauvignon Blanc with Seafood & White Fish; Rosé for Meaty Fish

**Poultry:** pair with a full-bodied Chardonnay or Italian Trebbiano or a smooth red Pinot Noir

**Meat Dishes:** Pork and Lamb require supple reds like Merlot or Shiraz; whilst Beef and Game pair best with medium to full-bodied reds like Cabernet Sauvignon or Malbec. Try our delicious Irreverente from Portugal

**Spicy or Oriental Dishes:** aromatic whites like Pinot Gris or Viognier work best as do light fruity reds with soft tannins

**Smoked Dishes:** go nutty with Vermentino or peppery Grenache, earthy Spanish Rioja or savoury Italian Primitivo

**Vegetarian:** enjoy a delicious fruity white Pinot Gris, refreshing Rosé or soft juicy red Montepulciano d'Abruzzo

**Cheese:** choose Brie with Chardonnay-Viognier; Cheddar with nutty Trebbiano; Smoked with Pinot; Blue with Monbazillac

**Dessert:** finish with a glass of honeyed nectar like the sticky Botrytis Semillon or fruity Black Muscat

Sit back, relax and enjoy your chosen combination!



## Food served between 11am - 10pm

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

# The Starters Collection

<b>Marinated Mixed Olives</b> Selection of mixed bread.	£4.95
<b>Today's Fresh Soup</b> Selection of mixed bread.	£4.25
<b>Baked Goat's Cheese, Pinenut and Rocket Filo Parcel</b> Port and cinnamon poached pear and endive salad.	£7.95
<b>River Exe Mussels of the Day</b> Ask your waiter for today's choice of styles. Served with mixed bread.	£6.95
<b>Wok Fried Cornish Hogs Pudding and Crispy Pancetta</b> Tossed mixed leaves, warm new potato and spring onion salad, mustard dressing.	£7.95
<b>Smoked Salmon Plate</b> Mixed leaves and multi seeded bread.	£7.95
<b>Bruschetta to Share</b> Toasted focaccia bread, shredded peking duck, spring onion, cucumber and hoi sin sauce.	£7.25
<b>Bruschetta to Share</b> Toasted focaccia bread, harissa spiced hummus, balsamic marinated mediterranean vegetables, glazed with mozzarella cheese.	£6.95
<b>Classic French Onion Soup (Contains Beef Stock)</b> Toasted cheese crouton. Selection of mixed bread.	£5.95
<b>Manning's Tasting Platter to Share</b> Louisiana spiced chicken wings, Italian style vegetable wontons, tempura style calamari and pork satay kebabs. Mixed dipping sauces.	£14.95

# The Sandwich Collection

<b>Hot Peppered Roast Beef and Rocket</b> Served in a floured white bap, horseradish mayonnaise. Fries or house salad.	£7.95
<b>Italian Three Meat Sandwich (Parma Ham, Peppered Salami and Regular Salami)</b> Served open in toasted rosemary focaccia with buffalo mozzarella and beef tomato. Fries or house salad.	£8.95
<b>Manning's Fillet Steak Sandwich</b> Served open on multi seeded bread, sautéed mushrooms and onions. Fries or house salad.	£12.95

# The Lunch Collection

(Sorry our Baguettes and Omelettes are only served between 11am and 5pm)

## OMELETTES

**Cheese, Ham or Mushroom** £8.50  
Fries or house salad.

or

Choose **THREE** ingredients from the list below and have the omelette served open faced and glazed with **Mozzarella** and **Cheddar** cheeses: £8.95

Sautéed mushrooms, rocket, salami, sliced ham, sautéed onions, char-grilled chicken, roasted peppers, sun blushed tomatoes, smoked salmon, barbecue sauce, pesto, mixed olives.  
(Includes fries or house salad.)

## BAGUETTES

**Bacon, Lettuce, Tomato and Salad Garnish** £7.25  
Fries or house salad.

**Steak with Mushrooms, Onions and Salad Garnish** £8.50  
Fries or house salad.

**Chicken with Peppers, Onions and Salad Garnish** £8.25  
Fries or house salad.

# The Grill Collection

**Classic Homemade Burger** £9.95  
Mayonnaise, lettuce, tomato and onion. Fries or house salad.

Or add any two of the following: bacon, cheese, dill pickle, mushrooms. £10.95

**Cornish Hand Cut Fillet Steak** £20.95  
Plum tomato, field mushroom and port wine jus. Side order of choice.

**Cornish Hand Cut Rib Eye Steak** £18.95  
Plum tomato, field mushroom and port wine jus. Side order of choice.

**Blackened or Char-grilled Chicken** £9.95  
Basil oil and cherry tomatoes. Side order of choice.

# The Mains Collection

<b>Hot Chicken Salad (Char-grilled or Blackened Chicken)</b> Mixed leaf salad tossed through feta cheese, olives, croutons, balsamic dressing and toasted garlic focaccia.	£11.95
<b>Seafood, Saffron and Petit Pois Risotto</b> Plump peeled prawns, shell on mussels and smoked salmon.	£12.95
<b>Goujons of Fish</b> Strips of local fish deep fried in a light tempura batter, salad garnish, fries and garlic mayonnaise.	£10.95
<b>River Exe Mussels of the Day</b> Ask your waiter for today's choice of styles. Served with mixed bread.	£11.95
<b>Tempura Fish or Chicken</b> On stir fried vegetables and chilli noodles.	£13.95
<b>Mince and Tatties</b> Braised prime minced beef with thyme, bay leaves, onions and mixed winter root vegetables. Buttered mashed potato.	£8.95
<b>Hand Carved Honey and Mustard Glazed Baked Ham</b> Parsley sauce and buttered mashed potato.	£9.95
<b>Mildly Spiced Moroccan Aubergine Tagine</b> Buck wheat tabula, minted Greek yoghurt.	£9.95
<b>Char-grilled Haloumi Cheese, Mushroom and Cherry Tomato Kebabs</b> On roasted butternut squash with lemon pesto dressing.	£9.95
<b>Sweet and Sour Crispy Pork and Asian Vegetable Sizzler</b> Egg fried rice.	£11.95
<b>Shredded Chicken Breast, Chorizo and Fresh Pineapple Sizzler</b> Basmati pilau rice.	£12.95
<b>Shredded Rump Steak, Sautéed New Potato, Mushroom, Onion and Stilton Cheese Sizzler</b>	£12.95

## SIDE DISHES

£3.00 Each

French Fries  
Buttered Mashed Potatoes  
Steamed Green Vegetables  
Pilau Rice  
House Side Salad  
Buttered New Potatoes  
Toasted Focaccia Bread  
Mixed Bread  
Pan Fried Mushrooms  
Sweet Chilli Noodles  
Plum Tomato and Red Onion Salad

# The Children's 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	
Junior Milkshakes	£1.95
Vanilla, strawberry, chocolate or banana. All made with fresh milk and ice cream.	

# The Finishing Collection

Home Made Warm Bakewell Tart	£5.95
Hot custard, Cornish clotted cream or vanilla ice cream.	
Home Made Vanilla Panacotta	£5.25
Autumn berry compote.	
Home Made Manning's Warm Chocolate Brownie Sundae	£5.95
Chocolate ice cream, chocolate sauce and Cornish clotted cream.	
Home Made Cornish Honey and Scotch Whiskey Syllabub	£5.95
Home made oat biscuits.	
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 and biscuits.	
DESSERT WINE	Glass
House Dessert Wine	£5.25
Port	£3.50