

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-Torrentes, 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.

Introduction to the Manning's Food & Drinks Collection

Here at Manning's we believe that we have created a unique dining experience based on an unusual concept of 'Collections' that reflect our passion for good food and wine. These are designed to help you choose an enjoyable wine to drink by itself or compliment your meal.

Fashion changes and styles evolve but we as individuals each have our own personal taste. The world of food and wine is ever changing to keep pace with the latest fashion and demand yet there will always be firm favourites for each of us.

Manning's Drinks Collection is an extensive and varied range of wines that incorporates a broad selection of grape varieties from different countries and regions around the world.

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.

This wine list is divided into three main sections with white, rosé, red, sparkling and sweet wines available in each category as follows:

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

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

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

Be bold... Make a statement - let your choice of wine say something about you!

Be it Classic, Contemporary or Chic - choose something that will indulge your senses and give your taste buds pure pleasure... Let dining at Manning's be an enjoyable experience to remember!

The Chic Collection

A little more modern, these wines show the adventurous side of our list – a lift of the hem, a hint of sequin, a glint of vibrant colour and racy fruit. Trendy varieties and modern styling create diverse and interesting wines that let you show fashionable good taste.

CHAMPAGNE AND FIZZ

125ml Bottle

- Mont Marcal Cava Rosado NV, Penedes, Spain** £3.75 £17.95
Juicy, fruity bubbles with a jolly touch of pink. Generous fruit style and a well-rounded mousse. (2) 11.5%vol
- Cloudy Bay Pelorus Brut NV, Marlborough, New Zealand** £28.50
A top quality sparkling wine with a dry but full flavoured style from the famous house of Cloudy Bay. (1) 13%vol
- Bollinger La Grande Année Brut 1999** £95.00
Superb and confident, rich, biscuity character with a lingering finish. A classic vintage champagne. (1) 12%vol
- Louis Roederer Brut 2002/03** £150.00
Magisterial Roederer is, as usual, racy, bright, fine and elegant. A truly stylish wine with a concentration and intensity that offers a real red-letter-day experience. (1) 12%vol

WHITE

175ml 250ml Bottle

- Avanti Chenin-Torrontes, Bodegas Borbore 2007/08, San Juan, Argentina** £3.50 £4.50 £13.50
Lifted notes of guava and tropical fruits, with a bracing citrus zing. The aromatic floral style, and firm line to a juicy finish, makes an appealing off-dry style. (3) 13%vol
- Whitehaven Riesling 2007/08, Marlborough, New Zealand** £4.25 £5.50 £16.50
Crisp, vividly appetising aroma of tropical limes and gooseberries. Flavours intensely fruit-driven, always fresh, with a long staying finish. (3) 12.5%vol
- Laurent Miquel Viognier 2006/07, Pays d'Oc, France** £4.95 £6.75 £19.95
Peach-scented Viognier is perfectly pitched here. Skillful winemaking keeps the peach notes true, right through the lovely long cool finish. (2) 13.5%vol
- Brightview Semillon, Simon Hackett 2006/07, Barossa, Australia** £21.50
Simon Hackett works well with this variety and gives tropical peachy richness from start to finish. Lifted so that ample flavours bloom and roll all the way through. (2) 12%vol

ROSÉ

175ml 250ml Bottle

- Cougars Moon White Zinfandel NV, California, USA** £3.75 £4.95 £14.50
Fun, pink and refreshing. (3) 10%vol

RED

175ml 250ml Bottle

- 10 **Irreverente 2004/05, Beiras, Portugal** £4.75 £6.50 £18.95
Smoky, black and powerful and packed with herbal notes and hedgerow flavours. It is invigorating and full of vitality with a bright edge of spiced berries. (D) 13%vol
- 11 **Archidamo Primitivo di Manduria 2005/06, Pervini, Puglia, Italy** £22.50
Dark juicy brambles fruit & oranges. On the palate the fruit is ripe and sweet. The power is evident but smooth, and the flavour sweeps to a long, long finish. A brilliant modern classic! (D) 14%vol
- 12 **Ochoa Tempranillo 2004/05, Navarra, Spain** £5.95 £7.50 £23.50
Dark red and bright with vibrant fruit. Good drinking, and a little age brings smooth maturing in the finish. (C) 13%vol
- 13 **Ridgeback Cabernet Franc-Merlot 2004/05, Paarl, South Africa** £6.50 £8.75 £25.95
Dark glossy wine shows its ripely-sweet black fruits, touched with cedar and fine leather, wrapped in satin and delivered full and long. Another fine result from this seriously-capable producer: (D) 13.5%vol

SWEET

Half Bottle

- 14 **Elysium Black Muscat, Quady 2006/07, USA** £18.75
First aroma notes are twiggy, then brambly, then a wild sweetness - then finally the Muscat perfume with the Elysian sweet long finish. A wonderful mix. (8) 15%vol

The Contemporary Collection

Largely from the New World these brilliant wines showcase what is on offer from some of the most exciting wine hot-spots around the globe. Sometimes daring and sometimes a reflection of the classics these wines all have fine fabric quality and an individuality that shines out.

CHAMPAGNE AND FIZZ

125ml Bottle

- 15 **Prosecco di Valdobbiadene NV, Domenico di Bertiol, Italy** £3.95 £19.95
Vibrant crisp and exceedingly refreshing. Packed with bright green apple fruit and a softening touch of sherbet for added zip. A great example of this very trendy fizz. (2) 11%vol
- 16 **Taittinger Reserve Brut NV, Champagne, France** £48.00
A Champagne of particular finesse combining elegance with a creamy richness. Light and fresh, with plenty of lemony white fruit character and a little biscuity note of maturity and complexity. (1) 12%vol
- 17 **Taittinger Rosé Brut NV, Champagne, France** £58.00
A veritable star in the shining Pink Champagne firmament. Not only does the vivid red fruit explode on the palate, but it has a finesse of texture that makes it only polite to have another glass. (1) 12%vol

WHITE

175ml 250ml Bottle

- 18 **Vansha Chenin Blanc-Sauvignon Blanc, Ridgeback 2006/07, Paarl, South Africa** £3.95 £5.25 £15.50
Bright Sauvignon aroma over tropical Chenin base marries well. Extremely refreshing with a bracing brightness and broad texture. (2) 13.5%vol
- 19 **Las Bolas Pinot Gris, J & F Lurton 2006/07, Valle de Uco, Argentina** £4.25 £5.50 £16.25
A more tropical style of Pinot Gris emerges here from Argentina, with the zip of a lemon/lime streak touching off exotic guava and pineapple notes. The flavour is open, full and firm, with great style and panache. (2) 12.5%vol
- 20 **Viña Carmen Chardonnay Reserve, 2006/07, Maipo, Chile** £4.50 £5.95 £17.50
A rich golden wine fermented in new oak to bring some exciting toasty vanilla mocha flavours to the party. Combined with ripe tropical fruit and kiwi grapefruit notes this wine shows complexity and good depth. (2) 13.5%vol
- 21 **Pinot Grigio Le Rosse 2006/07, Tommasi, Valdadige, Italy** £5.90 £7.90 £22.50
Inviting and appetising dry white. Fresh, full, yet always understated, and has the curious weight or viscosity of good Pinot Grigio. Far too easy to drink! (2) 12%vol
- 22 **Neudorf Sauvignon Blanc 2006/07, Nelson, New Zealand** £28.50
Benchmark Southern Hemisphere Sauvignon from the iconic producers - The Finns. Herbaceous and grassy with a rich tropicality and clear, pungent asparagus style. Firm and well defined with clear fresh-pea character. (1) 14%vol

ROSÉ

175ml 250ml Bottle

- 23 **Viña Carmen Syrah-Cabernet Sauvignon Rosé 2007/08, Maipo, Chile** £3.75 £5.00 £14.95
A dry wine with a bright pink colour and delicate summer fruit aromas. On the palate, delicious strawberries, hints of raspberries and white peaches. Fresh, light and fruity, with nice acidity and a lingering finish. (2) 14%vol

RED

175ml 250ml Bottle

- 24 **Vansha Cabernet Sauvignon-Shiraz, Ridgeback 2006/07, Paarl, South** £3.95 £5.25 £15.50
Our second year of this new blend from Ridgeback, named Vansha to show it's really personal. Beautifully soft, silky and well-integrated. Flavours are ripe, easy and fully-expressive. Delicious. (D) 13.5%vol
- 25 **120 Cabernet Sauvignon, Viña Santa Rita 2006/07, Maipo, Chile** £4.25 £5.50 £15.75
A traditional dark Cabernet, with a nice light touch of oak to complement the firm cassis and blackcurrant fruit. (C) 14%vol
- 26 **Bodegas Terrazas Malbec Reserva 2006/07, Mendoza, Argentina** £5.75 £7.25 £22.50
Moët planted a vineyard at 3,500ft in Mendoza and shiny-smooth wines have resulted. This Malbec Reserve is a real hero with its dark succulent fruit enlivened with tropical dash and a soft green herb twist. It is a polished performer and ready to drink. (D) 14%vol
- 27 **Simon Hackett Shiraz 2004/05, McLaren Vale, Australia** £23.95
Carries the authentic note of McLaren Shiraz from a fine grower and winemaker steeped in the region. Deep red and full of ripe spicy fruit with full McLaren Vale glossy rich flavour and expressive style. (D) 14%vol

SWEET

125ml Half Bottle

- 28 **De Bortoli Botrytis Semillon Vat 5 2005/06, N.S.W, Australia** £5.25 £15.50
De Bortoli Vat 5 is a perfect expression of botrytis: pure luminescent gold in colour, with intense marmalade and dried peel fruit flavours, plus the botrytis honeyed effect. (8) 12%vol

The Classic Collection

These wines all show fine pedigree and no cellar should be without them. Seen on the catwalk and on the table, year after year, in their different guises, these well-loved labels offer finesse and traditional elegance. Safe but stylish – you can't go wrong.

CHAMPAGNE AND FIZZ

125ml Bottle

- 29 **Camel Valley Brut 2006/07, Camel Valley Vineyard, Cornwall, UK** £32.50
Superb golden sparkler with elegant fizz and full, ripe flavour; yet truly 'brut'.
(1) 12%vol
- 30 **De Castelnau Brut NV, Champagne, France** £6.75 £38.50
The broad Pinot-based blend offers a honeyed nose with undertones of dried fruit and toffee, a lively palate with a touch of lychees and pineapple and a well rounded finish. A serious wine and evident over-performer. (1) 12.5%vol
- 31 **De Castelnau Rosé Brut NV, Champagne, France** £48.50
Salmon pink to the eye, it has hints of cherries and strawberries on the nose with herbal undertones. The rounded palate brings out the red fruit characteristics with an elegant, zesty finish. (1) 12.5%vol

WHITE

175ml 250ml Bottle

- 32 **Domaine de Montaubéron Sauvignon Blanc 2006/07, Côtes de Thongue, France** 3.75 £4.95 £14.95
Light grassy, nettle character that is so classic, yet so rare in a Vin de Pays wine. Delicate and aromatic with a bracing, racy streak. (1) 12%vol
- 33 **La Masquerade Vermentino 2006/07, Pays d'Oc, France** £3.95 £5.25 £15.50
Zesty and fragrant, this is a slightly off-the-wall wine from a less common grape. It has a pithy, grassy aroma and lively, crisp, peach and apple blossom character that makes it a great food wine. (2) 12.5%vol
- 34 **Chablis La Lotte 2005/06, France** £5.95 £7.95 £23.95
A proper traditional style of Chablis from an extraordinary vintage. A taut Chablis line of minerality runs through orange citrus fruit to lighten the touch - racy and confident through to the steely finish. (1) 13%vol
- 35 **Sancerre Domaine Neveu 2006/07, Loire, France** £6.75 £8.95 £26.50
A classic wine from the historical home of Sauvignon. Not only does it have an elegant 'gunflint' minerality, but the grassy, gooseberry fruit carries through the citrus richness. (1) 12.5%vol

ROSÉ

175ml 250ml Bottle

- 36 **La Ferme Julien Rosé 2007/08, Perrin, Côtes du Ventoux, France** £3.75 £4.95 £14.95
A classic Rhône trio blend from those clever, applauded people at Perrin. Bright and juicy with plenty of strawberry and cherry fruit flavours with a ripe, attractive style. (2) 13%vol

RED

175ml 250ml Bottle

- 37 **San Alessandro Montepulciano d'Abruzzo 2005/06, Italy** £3.50 £4.50 £13.50
Soft and juicy light red from first sniff to last swallow. A touch of cherries and light herbal notes complement the soft texture and easy style. (C) 13.5%vol
- 38 **La Masquerade Merlot 2005/06, Pays d'Oc, France** £3.95 £5.25 £15.50
Soft and plummy red wine from the deep South of France. Luscious ripe fruit is backed by firm tannins and a light oaky touch for added depth. (C) 14.5%vol
- 39 **Louis Latour Valmoissine Pinot Noir 2005/06, Côteaux du Verdon, France** £5.75 £7.25 £21.50
Valmoissine is the upland site of an ancient monastery, perfect for quality Pinot Noir. The proof is in the wine with its fresh strawberry aroma and open flavours. The effect is of ripe softness. (B) 13%vol
- 40 **Ermita de San Felices Rioja Reserva 2001/02, Santiago Ijalba, Spain** £29.50
An amazingly intense and concentrated Rioja with masses of ripe black berry fruit and a wonderful enriching sweetness. This is a fabulous wine, just beginning to show its meaty, gamey, leathery development with a finish that lasts forever. (D) 13%vol

SWEET

Half Bottle

- 41 **Château Theulet 2004/05 Monbazillac, France** £16.50
This creamy sweet wine shows the intense complexity and magic of Noble Rot in a lighter style. Flashes of marmalade, dried fruit and citrus peel leap from the glass with astonishing purity. (7) 13%vol

Cocktail Collection

All £6.00

Mojito

Havana anejo especial rum, fresh lime, mint ,
brown sugar

Ginger Mojito

Cloudy apple Mojito

Raspberry & cranberry Mojito

Margarita

Sauza hornitos tequila, cointreau,
fresh lime, agave syrup

Passionfruit margarita

Ginger & mint margarita

Pineapple & black pepper margarita

Batida

Beija-flor pura cachaca, fresh lemon, sugar

Passionfruit Batida

Mango Batida

Strawberry Batida

Daiquiri

Havana anejo especial rum, fresh lime juice, sugar
syrup

Mango & mint Daiquiri

Strawberry & elderflower Daiquiri

Ginger & lemongrass Daiquiri

Tom Collins

Plymouth gin, fresh lemon juice, sugar syrup, soda

Cloudy apple & elderflower Collins

Berry Collins

Moscow Mule

Ketel one vodka, fresh lime, ginger beer

Raspberry Mule

Tuscan Mule (using Tuaca)

Mexican Mule (using Sauza Hornitos Tequila)

Other classics available.....

Cosmopolitan

Ketel one citroen, cointreau, cranberry juice,
fresh lime, orange bitters

Bramble

Plymouth gin, crème de mure, fresh lemon,
sugar syrup

Whiskey Sour

Bourbon whiskey, fresh lemon, sugar syrup,
egg white

Mint Julep

Bourbon whiskey, fresh mint, sugar syrup,
angostura bitters

Bloody Mary

Ketel one vodka, lemon, port, Worcester,
Tabasco, ground black pepper, garlic salt

Mai Tai

Havana anejo especial, grand marnier,
fresh lime & lemon juice, orgeat syrup

Brandy Sidecar

Courvoisier brandy, grand marnier, lemon juice

El Diablo

Sauza Hornitos tequila, fresh lime, ginger ale,
pomegranate syrup

Classic Bellini

White peach puree topped with sparkling wine

Something you fancy but don't see...please ask & we'll see what we can do

Mocktail Collection

All £3.65

STRAWBERRY & CRANBERRY COOLER

Fresh strawberries, lemon, brown sugar, cranberry juice

ELDERFLOWER & MINT LEMONADE

Fresh mint, lemon, elderflower cordial, sugar syrup, soda

APPLE & GINGER FIZZ

Fresh lime, cloudy apple juice, brown sugar, ginger beer

On Draught

Carlsberg 3.8%	£3.20
Peroni 5.1%	£4.00
Kirin 5.0%	£3.75
Guinness extra cold 4.3%	£3.75

Bottled Beers

Corona	£3.20
Chang	£3.20
Peroni	£3.20
Bitburger drive (non-alcoholic)	£2.70
Tribute	£3.50
Magners Cider	£3.75

Soft Drinks

ICE-CREAM MILKSHAKES

All £3.65

Strawberry, Chocolate, Vanilla or Banana

BOTTLED MINERAL WATER

250ml Still or Sparkling

£1.95

750ml Still or Sparkling

£3.95

LUSCOMBE ORGANICS

All £3.00

Wild elderflower bubbly

Sicilian lemonade...traditional still lemonade

St Clements

Hot ginger beer

Strawberry lemonade

Apple & pear juice

FRUIT JUICES

Cranberry, grapefruit, pineapple or orange

£1.95

Cloudy apple juice

£2.20

Orange & passionfruit J20

£2.40

FIZZY

Coca cola, diet coke, lemonade, fanta

£1.95

Bottled coke or diet coke

£2.20

BOTTLED MIXERS – 125ml

Tonic, diet tonic, ginger ale, bitter lemon, ginger beer

£1.70

Hot Drinks

Espresso	£1.95
Cafetiere coffee for 1	£2.65
Double Espresso	£2.80
Cafetiere for 4	£5.95
Caffe Americano	£2.80
Hot Chocolate	£2.95
Creamy Hot Chocolate	£3.25
Cappuccino	£2.95
Café latte	£2.95
Caffe con Panna	£2.60
Espresso Mocha	£3.25
Breakfast Tea	£1.85
Speciality Tea	£1.95

After Dinner Drinks

Hennessey	£3.50
Courvoisier	£3.00
Port	£3.50

Classic Malts

All 3.40

Glenmorangie or Laphroaig

Liqueur Coffees

All 3.95

Irish - Jamesons Irish Whiskey
Caribbean - Rum
Calypso - Tia maria
French - Cointreau