

Starters

Fresh Artisan Bread, Balsamic Vinegar and Olive Oil	£3.50
Mixed Olive & Sun-blushed Tomato Tapenade Blue cheese dip - chargrilled crostini	£4.50
Marinated Mixed Olives Mixed bread	£5
Today's Fresh Soup Mixed bread	£5
Locally Smoked Haddock, Leek and Potato Broth (contains cream) Mixed artisan bread	£7

Crayfish & Mango Quesadilla	£8.50
Chargrilled flour tortilla - plump crayfish tails, mixed peppers - spring onion - melted cheese - mango salsa - guacamole dip	
Duo of Melon & Crayfish Cocktail	£8
Mixed leaves - lemon & dill dressing	
Mixed Meat Skewers	£8.50
Sesame crusted pork - honey, chilli & soy marinated beef - satay style chicken - spiced red cabbage and peanut slaw	
Wok Fried Cornish Squid & Chorizo	£9
Mixed leaves - lemon & garlic dressing - crispy fried onions	
Venison, Chicken & Smoked Pork Terrine	£8
Beetroot & red onion marmalade - toasted artisan bread	

Moroccan Spiced Lamb 'Scotch Egg'	£8
Free range hardboiled egg encased in aromatically spiced minced lamb - crisp crumb coat - mixed leaves - apricot chutney	
Goats Cheese, Beetroot & Walnut Risotto Croquettes	£7.50
Rocket, sun blushed tomato and pumpkin seed salad	
Indian Spiced Tiger Prawn Bruschetta	£8.50
Toasted garlic focaccia - flash fried tiger prawns - piquant lime pickle & plum dressing	
Chargrilled Mediterranean Vegetable Bruschetta	£7.50
Toasted garlic focaccia - mixed chargrilled vegetables - gratinated with cheese - balsamic glaze	

Lunch (Served 11am - 5pm)

Peppered Pork & Blue Cheese Melt	£10
Tenderised medallions of pork fillet - blue cheese - cracked black pepper - apple & sage jam - served in toasted focaccia - your choice of fries or salad	
Crayfish & Avocado Sandwich	£10
Plump crayfish tails - creamy avocado - baby gem lettuce - lemon mayonnaise - served in malted crunch brown bread - your choice of fries or salad	

Steak Baguette	£10
Pan fried pieces of rump steak - mushrooms - onions - soy sauce - your choice of fries or salad	
Barbeque Style Chicken Baguette	£9
Pan fried pieces of chicken breast - onions - peppers - smokey barbeque sauce (optional) - your choice of fries or salad	
Brie, Cranberry and Rocket Melt	£8
Toasted focaccia with grilled brie, cranberry and rocket Your choice of house salad or fries Why not add a couple of slices of chargrilled bacon? add £1.50	

Cheese, Ham or Mushroom Omelette	£8
With your choice of fries or salad	
or Choose THREE ingredients from the list below and have the omelette served open faced and glazed with Mozzarella and Cheddar Cheeses	£9
Bacon - sweetcorn - olives - sunblushed tomatoes - mixed peppers - Goats cheese - mushrooms - Manchego cheese - crayfish tails - chorizo sausage - spiced prawns - red onion	

Grill

Blackened/Chargrilled Chicken	£12
Basil oil - cherry tomatoes - 2 side orders of choice	
Classic 8oz Chuck Steak Burger	£11
Premium chuck steak patty - homemade tomato relish red onion - lettuce - tomato - served in a baked tiger bap - your choice of fries or salad	
OR Build your own burger Add any of these toppings to our Classic Burger	
Bacon +50p Dill Pickle +50p	
Cheese +50p Jalapeños +50p	
Mushrooms +50p Blue Cheese +£1	

Cornish HandCut Fillet Steak (min 7oz)	£24
Plum tomato - field mushroom - petit pois port wine jus - side order of choice	
Cornish HandCut Rib Eye Steak (min 12oz)	£22
Plum tomato - field mushroom petit pois - port wine jus - side order of choice	
Fajita Spiced Tempura Chicken Burger	£10
Marinated chicken fillets in tempura batter - spiced mayonnaise - lettuce - mixed peppers - red onion - served in a baked tiger bap - your choice of fries or salad	

Side Dishes	£3 each
French fries	
House side salad	
Mixed bread	
Pan fried mushrooms	
Garlic focaccia	
Sweet chilli vegetable noodles	
Petit pois	
Beer battered onion rings	
New potatoes	
Buttered green beans and Chantenay carrots	
Homemade spiced potato wedges	

Mains

Mannings Rump Steak Sizzler	£14
Juicy rump steak pieces - sautéed potatoes - mushrooms onions - Stilton cheese	
Tempura Fish or Chicken	£14
Stir fried vegetables - chilli noodles	
Mannings Mixed Seafood Gratin	£14
Prime local seafood - Scottish salmon fillet - plump tiger prawns - rich cheese & parsley sauce - sliced potatoes mature cheddar cheese - side order of choice	

Toasted Coconut & Sesame Crusted Salmon	£13
Scottish Salmon fillet - wok fried bok choi - spring onions - courgettes - coriander, ginger & soy dressing	
Goujons of Fish	£13
Strips of locally landed fish - crisp tempura batter - buttered petit pois - fries - homemade tartare sauce	
Tomato & Feta Tagliatelle	£10
Cornish Fiesta Cheese - wilted spinach - chickpea & tomato ragout - fresh egg tagliatelle - toasted garlic focaccia	

Chargrilled Chicken & Chorizo Salad	£13.50
Manchego cheese - crispy corn tortillas - mixed leaves salad vegetables - kidney beans - sweetcorn - shredded peppers - chilli & lime dressing - toasted garlic focaccia	
Avocado & Manchego Salad	£12
Crispy corn tortillas - mixed leaves - salad vegetables kidney beans - sweetcorn - shredded peppers - chilli & lime dressing - toasted garlic focaccia	

Food allergies and intolerances. Before ordering please speak to our staff about your requirements.

We do not add any service charge to your bill. Gratuities are at your own discretion and go directly to your server.

Mannings Food

Food served between 11am and 9:30pm

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Aperitifs

Glass of Bollinger Champagne
Fresh and crisp, a perfect start to any meal

£9.50

Sipsmith Gin

A stunning artisanal gin, fantastic served simply over ice or with tonic if you prefer

£3.50 (£5.50)

Vintage Collins

This sophisticated drink blends Hendricks gin, elderflower liqueur with muddled cucumber before being charged with ginger beer

£7

Chilled Muscat

An elegant aperitif, wonderfully grapey and brightly refreshing. Served over ice with a slice of orange. Delicious!

£5

Virgin Martini

Fresh and sophisticated. A non-alcoholic treat using fresh cucumber, grapefruit juice, tarragon, lemon and sugar

£4

Amontillado Sherry - Hildago Prestigio

Light, delicate and smooth. Reminiscent of caramelised almonds with soft hints of leather and cedar wood. Wonderful slightly chilled

£3

Champagne & Sparkling

Prosecco Spumante, Tenuta Ca' Bolani, NV Italy

Pale straw-yellow and a fine, clear mousse with delicate bubbles. Exuberantly fruity and aromatic with apple notes. Well balanced and easy drinking with a delicate almond note typical of the grape variety

11% vol 125ml £5.50 Bottle £27 Celebrate in style with a magnum! £50

Ayala Brut Majeur, NV Champagne, France

An expressive and elegant Champagne with ripe fruit flavours. Fresh and crisp, with good body on the palate

12% vol Bottle £40

Bollinger Special Cuvée Brut, NV Champagne, France

Firm, with yeasty, brioche note following through to enrich the fruit flavour. Taut style and solid finish

12% vol Bottle £54

Bollinger Rosé Brut, NV Champagne, France

Created from 62% Pinot Noir, 24% Chardonnay and 14% Pinot Meunier, in the meticulous House style, Bollinger Rosé shows delicate aromas of ripe red fruits, and powerful elegance. Difficult to analyse, it is both bullish and has the finesse of classical ballet. It is immensely complex - tightly wound like a coiled spring - and utterly wonderful

12% vol Bottle £64

Bollinger La Grande Année Brut, 2004 Champagne, France

Superb and confident, rich, biscuity character with a lingering finish. A classic vintage champagne

12% vol Bottle £90

Red Wine

Merlot, Pionero, Viña Morandé, 2012/13 Rapel Valley, Chile

Packed with juicy, fruity black cherry, cassis and bilberry fruit and overlaid with touches of tobacco and vanilla for a real spicy, tarry mouthful. Rich and full there are lovely layers of chocolate and mocha with a touch of candied peel. A real over-performer!

14% vol 175ml £4.50 250ml £6 Bottle £18

Primitivo-Negroamaro, Gran Rosso, 2012/13 Puglia, Italy

Intense, full and complex with dark cherry character. A wonderful food wine with plenty of body and structure for hearty dishes

13.5% vol 175ml £4.75 250ml £6.50 Bottle £19

Rioja Crianza Ermita de San Felices, Bodegas Santalba, 2009 Rioja, Spain

This is a very smart, modern Rioja, packed with smoky, spicy fruit and enveloped by a neatly integrated silky oak overcoat. It has fine concentration and power to stand up to more intense dishes. A real over-performer in its class

13% vol 175ml £5.50 250ml £7.50 Bottle £22

Côtes du Rhône Rouge, Colombo & Fille, 2010/11 Rhône, France

A bright seductively fruity wine packed with red fruit characters, well-rounded tannins and balanced acidity

13.5% vol 175ml £5.75 250ml £7.75 Bottle £23

Shiraz, McHenry Hohnen, 2012/13 Margaret River, Australia

Perhaps this is the perfect sleek and glossy Shiraz - lovely purple, smooth with richly spiced flavours, mouth-filling that run on forever

14.5% vol 175ml £6 250ml £8 Bottle £24

Pinot Noir, The Crossings, 2013 Marlborough, New Zealand

Finely poised aromas of red cherry, spice, raspberry and gentle smokiness. The palate is vibrantly intense with a full, rich and silky mouthful

13.5% vol 175ml £6.25 250ml £8.50 Bottle £25

Pinotage, Huntersville, 2012/13 Swartland, South Africa

Good, dark, ripe cape fruit - tasty, firm and long. An exceptional wine with the serious animal quality that is classy Pinotage

13.5% vol Bottle £19

Vega Red, 2011/12 Douro, Portugal

Award winning red representing the excellent still wines being produced from the Douro (port) region in Northern Portugal. Rich, full bodied but very smooth with delicious fruit and complex, elegant finish

13.5% vol Bottle £20

Syrah, Caballero de la Cepa, 2012/13 Mendoza, Argentina

A combination of forest fruits, nuts and vanilla. This wine is full bodied with sweet tannins and a long finish

14% vol Bottle £22

Malbec, Caballero de la Cepa, 2013 Mendoza, Argentina

Blackberry fruits, ripe plums, violets and tobacco leaves. Remarkable sweet tannins and a complex finish

14% vol Bottle £24

Shiraz-Grenache-Mataro, 3 Amigos, McHenry Honen, 2009/10 Margaret River, Australia

This great blend brings together Shiraz juiciness and spice, Grenache sweet, ripe fruit and the vivid dark character of Mataro. Combined, they come alive with youthful ripeness and generosity

14.5% vol Bottle £34

White Wine

Fiano, Lunate, Botter, 2013 Sicily, Italy

Mild, intense straw yellow colour with an aromatic and flavoured bouquet. The palate is crisp, fresh and harmonious

13.5% vol 175ml £4.50 250ml £6 Bottle £18

Sauvignon Blanc, Domaine de Montaubéron, 2013 Côtes de Thongue, South of France

Light, grassy, nettle character that is so classic, yet so rare at this level. Delicate and aromatic with a bracing, racy streak

12% vol 175ml £4.75 250ml £6.25 Bottle £18.50

Chardonnay, Avanti, Bodegas Borbore, 2012/13 San Juan, Argentina

Shows ripe, tropical characters with buttery and lemon-zest flavours. Full and well-rounded with solid weight and length

13.5% vol 175ml £4.75 250ml £6.50 Bottle £19

Chenin Blanc, Signal Cannon, Vondeling, 2012/13 Paarl, South Africa

A strikingly complex nose of stewed pears, ripe melon, golden delicious apples and a hint of jasmine. The wine has a firm, well-structured palate with supreme balance and a long rounded finish

12.5% vol 175ml £5.50 250ml £7.50 Bottle £22

Sauvignon Blanc, Spy Valley, 2013 Marlborough, New Zealand

Luscious, ripe, creamy vanilla nose over classic gooseberry fruit with notes of green pepper. Brilliantly crisp and racy with a ripe intensity of fruit and bursting with vitality through the immense citrus fruit

13% vol 175ml £6 250ml £8 Bottle £24

Chablis, La Lotte, 2013 Chablis, Burgundy, France

A traditional style of Chablis with a taut line of minerality running through orange citrus fruit to lighten the touch - racy and confident through to the steely finish

12.5% vol 175ml £7 250ml £9 Bottle £28

Viognier, Lion Ridge, 2013/14 Riebeeck Valley, Coastal Region, South Africa

This unwooded style of Viognier offers an accessible wine in a dry but fruity style. The perfume is a floral bouquet greets the nose and follows through with lovely tropical flavours on a light but lingering palate

13.5% vol Bottle £19

Alvarinho, Grand'Arte 2013/14 Lisboa, Portugal

A dry wine of real finesse with an intense aroma of ripe orchard fruits. The body is full and mouth filling with a delicious, creamy tropical character yet has a fresh, citrus quality and long finish

12.5% vol Bottle £22

Pinot Grigio, Bottega Vinai 2012/13 Trentino, Italy

Rich and rounded with distinct floral, apple and citrus notes. On the palate it shows honeyed, nutty flavours balanced by crisp, lemony acidity with good weight and texture through to the finish

13% vol Bottle £27

Sancerre, Domaine Neveu, 2013 Loire, France

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

12.5% vol Bottle £28

Riesling, The Crossings 2011/12 Marlborough, New Zealand

Lifted aromas of lemon, lime intermingle with fragrant jasmine florals and a hint of honey. Plush, off-dry palate remains taut and steely while flavours echo the citrus and honey infused bouquet

11.5% vol Bottle £29

Rosé Wine

Falling Petal Zinfandel Rosé, NV California, USA

Medium sweet rosé, displaying classic strawberry fruit flavours. (3)

10% vol 175ml £4.50 250ml £5.50 Bottle £16.50

Borsao Rosado, 2011/12 Campo de Borja, Spain

Stunning Spanish rosé with its delicate pink colour and aromas of strawberry jam. The style is dry yet commercial with some mid-palate sweetness. (2)

13.5% vol 175ml £4.75 250ml £6.25 Bottle £18

Please see our full cocktail menu for the fantastic range of classic and contemporary cocktails we offer

Mannings Drinks

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