



Debit and Credit card payments only please

LUNCH 12-5PM

all lunch dishes £17.00

TIFFIN BOXES [A BIGGER STYLE STACKED BENTO BOX]

Meat

Chicken satay, Sri Lankan lamb roll, cajun slow cooked pulled pork, steamed rice and crackers.

Fish

Chinese style salt 'n' pepper squid, teriyaki salmon, fish goujons, steamed rice and crackers.

Vegetarian

Grilled halloumi cob salad, roasted Indian style cauliflower biryani, Cornish Brie rarebit.

SANDWICHES

Served with French fries

Cubanos

Cuban sandwich. Honey roasted ham, smoked slow cooked pork shoulder, Swiss cheese, dill pickles and yellow mustard dressing, filled in our home made caraway seed bread.

Steak Baguette

Aged steak, onions and mushrooms, glazed in soy sauce in a warm, crusty buttered baguette.

Vegetarian Sandwich

Cornish Brie rarebit, with orange marmalade chutney, pink grapefruit, chicory and rocket salad.

SALADS

With fresh bread of the day

Crispy Chicken and Pancetta Cobb Salad

Crumbed chicken breast, salty bacon, served on this American style garden salad, with our creamy house dressing.

Grilled Halloumi Salad

Greek cheese, served on mixed leaves, watermelon, avocado, hazelnut pesto and tomato & aubergine chutney.

Salt 'N' Pepper King Prawn and Squid Salad

Juicy prawns and crumbed squid pieces, served on a Mannings house salad.

We have introduced a discretionary 7.5% service charge, which is shared out between our staff. If you do not wish to pay this, please let our staff know so we will happily deduct from your bill.

If you have any dietary or special requirements please speak to our staff so we can best cater for your needs.

ALL DAY 12-LATE

STARTERS

Salmon and Cod Pakoras

£8.50

On a green mango, coriander and red onion salad, roasted Indian tomato and aubergine chutney.

King Prawns

£9.00

Five Buffalo style crispy prawns. With your choice of BBQ or hot sauce, served with pickled cucumbers, French dressing and crisp celery.

Korean Crispy Chicken Breast Bao Bun

£8.50

Served on a salad of kimchi, radish, crispy fried shallots and pickled chillis.

Indonesian Chicken Satay

£8.50

Tender chicken thighs, marinated, served with peanut dipping sauce and candied sweet pineapple.

Sri Lankan Lamb Rolls

£9.00

Braised lamb with onions, potato, herbs and spices. Rolled in a traditional pancake and crumbed. Served golden brown on a mint pea purée.

Heritage Tomato and Avocado Salad

£9.00

Finished with roasted hazelnut pesto, bocconcini and rich balsamic glaze. A classic.

Curried Cauliflower Salad

£8.50

Tender local cauliflower, spiced, roasted served warm with paneer croutons, rocket and a tomato and cumin scented aubergine chutney.

MAINS

All our grill items come with a side order of your choice and roasted vine tomatoes

FROM THE GRILL

7oz centre cut, aged fillet steak

£32.00

10oz centre cut, aged sirloin steak

£28.00

10oz Cornish chicken supreme

£18.00

8oz steak burger, served with all the trimmings

£17.00

FROM THE FAR EAST

Indian Thali Platter

£24.00

Tandoori salmon fillet, lamb roll, deli style chicken chapati, with steamed rice and poppadom.

Thai Tasting Platter

£24.00

Thai green curry, crispy chilli bean prawns, pork laab salad, with steamed rice and prawn crackers.

Japanese Tasting Platter

£24.00

Chicken katsu curry, teriyaki salmon, Korean steamed pork bao bun, with steamed rice and prawn crackers.

FROM OUR CLASSICS

Fish Goujons

£17.00

Sustainable Atlantic cod, served in Japanese bubble batter, with French fries, pea purée and tartare sauce.

Steak and Stilton Sizzler

£19.00

Aged beef combined with onions, mushrooms, new potatoes and Stilton, served with a side of your choice.

Tempura Sweet Chilli Chicken Noodles

£18.00

Slices of chicken breast served in a crisp batter, coated in sweet chilli glaze and served on wok fried vegetable noodles.

Thai Chicken Curry

£18.00

Mannings style Thai green curry, with steamed jasmine rice and prawn crackers.

FROM THE EARTH

Vegan Fish 'n' Chips

£17.00

Tofu scented with nori, cooked in a crisp Japanese bubble batter, with vegan tartare sauce, pea purée and French fries.

Black Truffle Gnudi [Ricotta Dumpling]

£17.00

Roasted butternut squash, hazelnut pesto, brown butter and cider dressing.

SIDES

ALL £4.00

French Fries

New Potatoes

House Salad

Home Made Bread

Marrow Bone and Port Wine Jus

Creamy Peppercorn Sauce

Steamed Vegetables

Wok Fried Soft Noodles

DESSERTS

all desserts £8.50

Salted Caramel Belgian Waffle

Salted caramel ice cream on a warm Belgium waffle with roasted banana, espresso syrup, candied pistachio.

Orange and Lemon Possett

Served with a cherry compote, cherry sorbet and shortbread coins.

Mannings Black Forest Gatêau

Espresso ice cream, cherry compote, Chantilly vanilla cream.

Apple and Pear Tartlet

Hazelnut crumb, toffee apple ice cream and green apple sorbet, suitable for vegans.

Mango Mousse

Passion fruit and lime sorbet, baby meringues, almond and pistachio crumble.

Cornish Cheese Platter

£10.00

A selection of Westcountry cheeses, chutney and biscuits.

WHITE WINE COLLECTION

Esencia de Fontana Verdejo 2018/19, Spain
175ml £6.00 250ml £8.50 Bottle £24.00
Aromatic nose with notes of freshly cut hay, citrus and fennel. Light-bodied, but with excellent fruit concentration. Slight minerality with a crisp, dry finish.

Miopasso Pinot Grigio 2018, Italy
175ml £7.00 250ml £10.00 Bottle £28.00
Lemony-yellow in colour with brilliant glints. A captivating, fresh and lively taste with hints of acacia honey, pear and ripe apple.

Lost Weekend Chardonnay Hesketh 2017, Australia
175ml £8.00 250ml £11.50 Bottle £32.00
Fragrant scents of honeydew melon and fresh peach, with seamlessly integrated French oak. Crisp notes of nectarine with toast and brioche flavours on the finish make this an elegant and well-balanced wine.

The Crossings Sauvignon Blanc 2019, New Zealand
175ml £9.00 250ml £12.50 Bottle £36.00
Bright and fresh, it leaps with exotic notes of white peach and pink grapefruit over a mineral flintiness. Complexity of gooseberry, passion fruit and taut citrus - just brilliant.

Camel Valley Atlantic Dry 2018, Cornwall
175ml £10.00 250ml £13.50 Bottle £40.00
Unique English style in the best possible way. Characteristic aromas of grapefruit, elderflower and green fruit, bright lemon in colour, good intensity, with a very fresh clean finish.

Chablis Saint Martin, Domaine Laroche, France
Bottle £60.00
Fine gold, with full fruit and authentic Chablis flinty character. Firm, correct, perfectly expressed.

ROSE WINE COLLECTION

Terrazzo Zinfandel Rosé 2017, USA
175ml £6.00 250ml £8.50 Bottle £24.00
The perfect sipping rosé for both hot summer days and cooler winter nights. Raspberry, strawberry and sweet melon fruit make this wine juicy and hugely enjoyable.

Crazy Tropez Rose, Provence
175ml £7.00 250ml £10.00 Bottle £28.00
This deliciously fun and fruity little number is produced by Domaine Tropez. A sweeter style pale rosé made from 70% Grenache and 30% Cinsault.

RED WINE COLLECTION

Villa Rosaura Merlot Reserva 2019, Chile
175ml £6.00 250ml £8.50 Bottle £24.00
A deep violet red wine with mature red fruit aromas of plum combined with spiced notes. On the palate, rich, velvety tannins, a medium-body and a lasting finish.

Cormoran Crianza 2018, Spain
175ml £7.00 250ml £10.00 Bottle £28.00
Dark cherry red. Clean with intense bright fruit, liquorice and toasted notes. This one is rich and rounded in the mouth with a lovely long finish.

Trueno Malbec 2019, Argentina
175ml £8.00 250ml £11.50 Bottle £32.00
Ruby red with notes of raisins, chocolate, coffee, tobacco and caramel. Smooth and well balanced, purity of red and black berry fruits and a lingering finish.

The Crossings Pinot Noir 2018, New Zealand
175ml £9.00 250ml £12.50 Bottle £36.00
Finely poised aromas of red cherry, spice, raspberry and gentle smokiness. The palate is vibrantly intense with a full, rich and silky mouthful.

Châteauneuf-du-Pape, Colombo & Fille 2019, France
Bottle £60.00
A big wine intense colour, nose and palate. Ripe fruit and gingerbread spice with herbaceous notes.

DESSERT WINE

Muscat De St Jean De Minervois Domaine Les Tailhades 2012, France
125ml £10.00 Bottle £35.00
Expressive sweet wine, with dried apricot, exotic fruit, rose flower and orange peel aromas. Rich in the mouth with honey and citrus fruit notes on the finish.

SPARKLING WINE AND CHAMPAGNE COLLECTION

Prosecco Spumante Ca'bolani, Italy
125ml Glass £6.50 Bottle £32.50
Estate-grown from the heartland of Prosecco near Venice. Exuberantly fruity, aromatic, with apple notes and hints of almond. [1] 11.0% vol, Vegan.

Bollinger Special Cuvée Brut, France
Bottle £60.00
Family-owned, like Mannings. Bollinger is our Champagne of choice - elegant fruit, toasty brioche and fine bubbles. [1] 12.0% vol.

Bollinger Rosé Brut, France
Bottle £70.00
125ml measures of wine are available by request

COCKTAILS

Manning's Mojito £8.50
A classic with a twist using Lychee purée and fresh cucumber to balance the sake. Low calorie cocktail inspired by a Japanese culture.

Banana Colada £9.00
This cocktail will bring you to the Bahamas with a perfect balance of spiced rum, banana and salted caramel ice cream.

Dark n Stormy £8.50
Another Classic made in our way with your choice of spice orange or smoky ginger ale finish to balance the dark rum and the lime freshness.

Long Island Ice Tea £8.50
One of our most iconic cocktails.

Espresso Martini £9.00
Another classic using a freshly brewed Cornish Coffee, home-made vanilla infused vodka and Kahlúa.

Porn Star Martini £9.00
Because everyone needs a little fun. Using our home-made vanilla infused vodka, passoa and passion fruit puree.

Frozen Daiquiri £8.50
One of the world best selling frozen cocktail giving you a choice from the flavours of: strawberry, passion fruit, lychee, peach, banana or you can keep it classic.

Tarquin's Summer Kiss £9.50
Using a real Cornish Tarquin's Gin paired with rose syrup and a little bit of lime topped with bubbles.

Peach Bellini £9.50
Another classic as we do.

SPRITZ SELECTION All £8.00

Australiana Spritz
Tanqueray Gin paired with Martini Extra Dry, Prosecco and topped with Fever Tree Soda.

Manning's Aperol Spritz
Classic Italian as we do Aperol, Prosecco and Fever Tree Italian Blood Orange Soda.

Rose Spritz
Crazy Tropez topped with Fever Tree Raspberry and Rose Soda over ice.

Gin or Vodka Spritz
Your Chosen based perfectly matched with Fever Tree Mexican Lime Soda.

Cornish Sunshine Spritz
Tarquin's Blood Orange Gin paired with Prosecco and Italian Blood Orange Soda.

SPIRITS 25ML

GINS
Tanqueray £4.00
Tanqueray Seville £4.50
Tanqueray No10 £5.00
Tarquin's Gin £5.00
Please ask your server for the available flavours
Hendricks £5.00
Gin Mare £7.00
Gin of the moment £4.50

VODKAS
Ketel One £4.00
Ketel One Citroen £4.00
Belvedere £5.00
Flavoured Vodkas £4.50

RUMS
Bacardi £4.00
Captain Morgan Spice £5.00
Captain Morgan Dark £5.00
Ron Zacapa £7.00
Koko Kanu £5.00

COGNACS AND BRANDIES
Courvoisier £4.00
Hennessy VS £5.00
Hennessy XO £19.00

WHISKEY & BOURBONS
Bulletin Bourbon £4.00
Canadian Club £4.00
Jameson £4.50
Johnny Walker Black £4.00
Glenfiddich £6.00
Glenmorangie £5.00
Haig £4.00
Lagavulin £6.00
Laphroaig £6.00
Talisker £4.00
Suntory Toki £5.00

LIQUEURS AND VERMOUTHS £5.00 50ml

Aperol
Archers
Bailey's
Campari
Chambord
Cointreau
Disaronno Amaretto
Grand Marnier
Kahlúa
Kwai Fei Lychee
Martini

BEER & CIDER COLLECTION

BOTTLES All £4.50
Peroni 330ml
Peroni Gluten Free 330ml
Tribute 500ml
Cornish Orchard Blush 500ml
Heineken 0.0% 330ml
Bottle of the moment

DRAFTS Pint
Carlsberg £4.50
San Miguel £5.25
Moretti £5.50
Somersby Cider £4.50
IPA of the moment please ask your server £5.00

SOFT DRINKS
Coca Cola 200ml £2.50
Diet Coca Cola 200ml £2.50
Coca Cola Zero 200ml £2.50
Fever Tree Lemonade 200ml £2.50
Fever Tree Soda Selection 200ml £2.50
Fever Tree Tonic Selection 200ml £2.50
Still / Sparkling Water 250ml £2.50 750ml £4.50
Elderflower Pressé £3.00
Juice selection £2.50
Appletiser £3.00

HOT DRINKS SELECTION
Espresso £2.00
Double Espresso £2.50
Latte/Cappucino/Flat White £3.50
Hot Chocolate/Mocha £3.50
Liquor Coffees
Irish Coffee £7.50
Bailey's Coffee £7.50
Hennessy Coffee £7.50
Syrup Shots 50

Taste a world of difference