

**SOURDOUGH BREAD** [633] v **3.00** each  
with salted butter

## OYSTERS

**JERSEY ROCKS** [12] **4.00** each | **POOLE ROCKS** [12] **4.00** each



## GUINNESS AND CHAMPAGNE

**GUINNESS PINT** 7.25

**POMMERY BRUT** 19.50

**GUINNRONI** 12.00  
gin, campari, guinness,  
sweet vermouth

**BLACK VELVET** 15.00  
guinness, pommery brut

**BLOODY MOLLY** 12.00  
jameson black barrel,  
tomato juice, lemon juice,  
tabasco, guinness

**LA PLAYA** 15.00  
coconut washed tequila  
reposado, sherry, pineapple,  
pommery brut

## STARTERS

**ROASTED CARROT & CORIANDER SOUP** [212] v **5.50**  
with crème fraîche

**GRILLED WILD RED CREVETTES** [727] **9.50**  
with garlic and seaweed butter

**SEARED SCALLOPS IN THE SHELL** [129] **7.00** each  
with apple and artichoke purée

**OAK SMOKED SALMON** [452] **9.75**  
with buttered rye bread

**SALADE NIÇOISE** small [379] **9.75** | large [575] **16.75**  
with 'agromar' tuna

**ROMAINE SALAD** small [347] **7.25** | large [694] **14.25**  
spiced chicken, apple and blue cheese dressing

**HERITAGE BEETROOT SALAD** vg small [478] **7.25** | large [956] **14.25**  
orange and roasted walnuts

**MANZI'S PRAWN COCKTAIL** [357] **9.75**  
marie-rose sauce and lemon

**YELLOWFIN TUNA TARTARE** [367] **13.50**  
avocado, tomato, soy & lime dressing

**CHARRED IBERIAN OCTOPUS** [172] **15.50**  
romesco sauce, peperonata and mint



Scan to view a menu  
with calories. Adults need  
around 2,000 kcal a day.



If you would like to purchase  
one of our gift vouchers,  
please scan the QR code.

## LUNCH SET MENU

2 COURSES **16.00** | 3 COURSES **20.00**

**ROASTED CARROT & CORIANDER SOUP** [212] v  
with crème fraîche

**DEEP FRIED WHITEBAIT** [456]  
with tartare sauce

**FISH 'N' CHIPS BURGER** [539]  
pickled shallots and tartare sauce

**FLAT-IRON STEAK** [1088]  
chimichurri sauce and fries

**PEA & SHALLOT RAVIOLINI** [781] v  
with a mint beurre blanc

**DARK CHOCOLATE MOUSSE** [287] v  
with cherries in kirsch

**HOKEY POKEY COUPE** [843] v  
honey ice cream, chocolate honeycomb, chocolate tuile

## MAINS

**TRADITIONAL FISH AND CHIPS** [1113] **17.50**

peterhead landed north atlantic haddock, hand-cut chips, crushed peas and tartare sauce

**KING PRAWN BURGER** [1168] **15.00**  
pickled cucumber, sesame glazed brioche bun and fries

**MANZI'S FISH PIE** [1117] **18.50**  
smoked haddock, prawns, salmon, hake and cod

**SHETLAND MUSSELS AND FRIES** [1366] **16.50**  
white wine, garlic and parsley

**ALFRED ENDERBY SMOKED HADDOCK** [791] **22.50**  
with twice baked parmesan soufflé

**COURGETTE SCHNITZEL** [749] vg **17.25**  
frisée salad and romesco sauce

**1/2 NATIVE LOBSTER LINGUINE** [764] **34.50**  
with lobster bisque sauce

**BATEMAN'S LOBSTER ROLL** [972] **29.50**  
thousand island dressing and fries

**WHOLE DORSET CRAB** [2038] **39.50**  
brown crab mayonnaise and fries

## SURF AND TURF

FOR TWO **29.75** PER PERSON

**TWO GRILLED ONGLET STEAKS WITH RED CREVETTES** [1591]  
garlic and seaweed butter and fries

**A BOTTLE OF HOUSE WINE, RED OR WHITE**



## CHARGRILL

all served with a little gem and herb salad or fries

**WHOLE PLAICE** [705] **25.50**  
brown butter and capers

**ONGLET STEAK** [950] **21.50**  
with chimichurri sauce

**WHOLE BUTTERFLIED MACKEREL** [1104] **17.50**  
with fennel and orange coleslaw

**CORN-FED SPATCHCOCK POUSSIN** [1199] **19.50**  
with garlic and parsley butter

**MONKFISH TAIL** [560] **26.50**  
with garlic and seaweed butter

**SIRLOIN STEAK ON THE BONE** [1150] **39.00**  
with béarnaise sauce

## SIDES

All sides 5.75 | all sides are vegetarian

**FINE BEANS WITH SHALLOTS** [122] | **CREAMED SPINACH WITH NUTMEG** [328] | **FRIES or HAND-CUT CHIPS** [468] vg  
**ROSEMARY & THYME ROASTED PINK FIR POTATOES** [257] vg | **LITTLE GEM AND HERB SALAD** [189] vg | **PICKLED CUCUMBER SALAD** [126] vg

**THE WOLSELEY HOSPITALITY GROUP - THE WOLSELEY - THE WOLSELEY CITY - THE DELAUNAY - BRASSERIE ZÉDEL - COLBERT - FISCHER'S - SOUTINE - BELLANGER**

## FRIDAY FIZZ AND CHIPS

**19.50** [1113]

**TRADITIONAL FISH AND CHIPS**  
peterhead landed north atlantic haddock,  
hand-cut chips, crushed peas and  
tartare sauce with a glass of champagne

Available every Friday from midday to close



## DESSERTS AND CHEESE

All desserts are vegetarian, for vegan options please ask your server

**8.25**

**DARK CHOCOLATE MOUSSE** [287]  
with cherries in kirsch

**PANNA COTTA** [440]  
with rhubarb compote

**BAKED VANILLA CHEESECAKE** [690]  
with lemon curd

**'SPRINGBOCKER' GLORY** [530]  
elderflower sorbet, greek yoghurt, honey, rhubarb compote  
and shortbread crumble

**WARM CHOCOLATE FONDANT** [648]  
with vanilla ice cream

**HOKEY POKEY** [843]  
honey ice cream, chocolate honeycomb, chocolate tuile

**COLSTON BASSETT STILTON** [771]  
apple & cider chutney and oat cakes

## SUNDAYS AT SEA

**ROAST SIRLOIN OF  
HEREFORDSHIRE BEEF** [823] **27.50**  
unlimited roast potatoes, honey roasted root vegetables,  
yorkshire pudding and red wine jus

**MONKFISH WELLINGTON** [1043] **29.50**  
prawn mousse, sauce américaine

**TIRAMISU TO SHARE** [1083] **12.00**  
mascarpone cream, chocolate shavings



v - vegetarian ~ vg - vegan ~ A discretionary 15% Service Charge will be added  
to your bill. All gratuities are managed independently. Prices include VAT.  
Please inform your server if you have any food allergies or special dietary needs.  
Gluten free options available ~ No flash, or intrusive photography.