OYSTERS

JERSEY ROCKS (12) **4.00** each | **POOLE ROCKS** (12) **4.00** each

OYSTER HOUR

6 FOR 9.00 OR 2.00 each

EVERYDAY FROM 3PM TO 7PM AND ALL DAY SUNDAY

CAVIAR

PRUNIER CLASSIQUE OSCIETRA CAVIAR 15G (203) **40.00**

crème fraîche and blinis

GUINNESS PINT 7.25

GUINNRONI 12.00
gin, campari, sweet vermouh, guinness

BLOODY MOLLY 12.00
jameson irish whiskey, tomato juice, lemon juice, tabasco, guinness

POMMERY BRUT 19.50

HIBISCUS ROYALE 19.50
spiced hibiscus cordial, hennessy vs cognac, pommery champagne

BLACK VELVET 15.00
guinness, pommery champagne

SNACKS

4 FOR 17.50 OR 5.00 EACH

NOCELLARA OLIVES (163) VG

SMOKED ALMONDS (437) VG

DEEP FRIED WHITEBAIT (456)
with tartare sauce

PRAWN COCKTAIL & BABY GEM (249)
with marie rose sauce

COURGETTE FRITTERS (374) VG
with romesco sauce

TUNA TARTARE & AVOCADO (317)
on croustini, with a soy and lime dressing

Please inform your server if you have any food allergies or special dietary needs.

ALCOHOL-FREE MANZI'S SIGNATURES

RHUBARB GIMLET *herbal - tart - fruity* 9.75
everleaf mountain, rhubarb & raspberry cordial, lemon juice

MERMAID SPRITZ *bitter - refreshing - aperitif* 9.75
lyre's italian spritz, noughty non-alcoholic sparkling rosé, crodino

INVIERNO SPRITZ *herbal - aperitif - floral* 9.75
botivo, spiced hibiscus cordial, citrus blend, mediterranean tonic

ALCOHOL-FREE CLASSICS

DARK AND PURE 10.50
havaniets oak barrel aged rum, lime juice, fever-tree ginger beer, seasn dark bitters

NO-GRITA 10.50
almave blanco tequila, everleaf marine, lime juice, agave syrup

AMERICAN SOUR 10.50
lyre's amaretti and american malt, lemon juice, fancy foamer, seasn dark non-alcoholic bitters

ALCOHOL-FREE DRINKS

NOUGHTY NON-ALCOHOLIC SPARKLING ROSÉ *150ml* 8.00

CRODINO APERITIVO *175ml* 5.50

GUINNESS 0%, (IRELAND) *330ml* 6.25

METEOR IPA 0.0% (ALSACE) *330ml* 6.25

SAICHO SPARKLING JASMINE *200ml* 9.75

A voyage through the flavours of the coast, our cocktail collection is a celebration of the sea, inspired by Britain's rich maritime heritage and abundant natural larder. Each drink is carefully crafted, blending innovative techniques with coastal botanicals, rare spirits, and homegrown ingredients.

A menu designed to transport you from the sea to the city.

COASTAL COCKTAILS

OCEAN SPRITZ *aperitif - tangy - herbal* **12.50**

fair cucumber liqueur, bergamot liqueur, sea rosemary cordial, fever-tree mediterranean tonic, crémant de loire

SEA SMOKE *sour - smoky - spiced* **14.00**

johnnie walker black label whisky, sea fingers cordial, toasted mustard liqueur, lemon juice, ginger, islay whiskey

SEASIDE MOJITO *zesty - aromatic - refreshing* **14.50**

tanqueray gin, kumquat liqueur, limoncello, lime juice, basil, soda

FIG MANHATTAN *rich - nutty - herbal* **15.00**

high west double rye, sweet vermouth, caramalised fig liqueur, black walnut bitters, sea beet leaves

THE DOVE *tangy - sour - refreshing* **16.00**

reposado tequila, oloroso sherry, elderflower liqueur, lime juice, pink grapefruit soda, seaweed

SOMERSET HIGHBALL *fruity - dry - bright* **17.00**

calvados, whiskey, rhubarb liqueur, lemon juice, sugar, showerings cider

A full range of classic cocktails are available on request
A discretionary 15% Service Charge will be added to your bill.
Prices include VAT. All gratuities are managed independently.

MANZI'S MARTINIS

SUNSET'S SONG 12.50
ketel one vodka, coastal vermouth, axia, samphire

COASTAL MARTINI 15.50
no.3 gin, dry vermouth, dry sherry,
caperberry brine, caol ila mist

MANZI'S VESPER 15.50
monkey 47 gin, ketel one vodka, lillet blanc,
oyster leaf, olive oil

MANZI'S SIGNATURES

MANZIPOLITAN *floral - crisp - refreshing* 12.00
ketel one vodka, white wine, italicus,
elderflower cordial, lime juice, mint

SMOOTH SAILS *sweet - silky - clarified* 12.50
belvedere vodka, havana 3yr rum, vault meadow vermouth,
mango, lime, passion fruit & vanilla liqueur, yoghurt

CASABLANCA *earthy - smooth - margarita* 14.00
tequila blanco, vida mezcal, clarified lime juice,
kumquat liqueur, five spice & smoked salt

SOHO FIZZ *bold - complex - balanced* 14.00
tanqueray gin, maraschino, raspberry syrup,
lime, pommery

POMELO GIMLET *citrusy - aromatic - zesty* 14.50
tanqueray no ten gin, aqua di cedro, grapefruit liqueur,
ginger & lemongrass cordial, lemon juice, pomelo foam

MIAMI VICE *milk - punch - rich - sharp* 15.50
havana club seleccio de maestros, east london
white rum, mahina coco, pineapple juice, coconut water,
lime, romate npu, coconut syrup, milk, strawberry shrub

BEER & CIDER

NOAM UNFILTERED LAGER 5.2% (BAVARIA) 340ml	6.75
GUINNESS PINT	7.25
METEOR BLANCHE 4.7%, (ALSACE) 330ml	6.75
METEOR SESSION IPA 4.8%, (ALSACE) 330ml	6.75
SHOWERINGS TRIPLE VINTAGE CIDER 6.8%, (ENGLAND) 375ml	6.75
LUCKY SAINT 0.5% LAGER, (GERMANY) 330ml	6.25

SOFT DRINKS

COKE / COKE ZERO / DIET COKE	4.95
3 CENTS PINK GRAPEFRUIT SODA	4.95
FEVER-TREE tonic, light tonic, mediterranean tonic, soda water, lemonade, ginger beer, ginger ale	4.95

VODKA

KETEL ONE	12.25
BELVEDERE	14.75
BLACK COW	14.75
VAULT CHALK & RAIN	15.00
TITO'S	15.25
BELVEDERE DIRTY BREW	15.25
CHASE	15.25
GREY GOOSE	15.50

Spirits served at 50ml (25ml on request)

A discretionary 15% Service Charge will be added to your bill.
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GIN

TANQUERAY	12.25
HAYMAN'S OLD TOM	14.00
MALFY PINK GRAPEFRUIT	14.75
SIPSMITH	15.25
PLYMOUTH	15.25
FISCHER'S	15.25
TARQUIN'S CORNISH DRY	15.25
NO. 3 GIN	15.25
PLYMOUTH NAVY STRENGTH	15.25
ROKU	15.25
BOMBAY SAPPHIRE PREMIER CRU	15.25
HENDRICK'S NEPTUNIA	15.75
THEODORE PICTISH GIN	15.75
TANQUERAY NO. 10	16.00
GIN MARE	16.25
KI NO BI	16.25
MONKEY 47	17.25
THE BOTANIST	18.00

Spirits served at 50ml (25ml on request)

A discretionary 15% Service Charge will be added to your bill.
Prices include VAT. All gratuities are managed independently.

AGAVE

BATANGA BLANCO	12.25
BATANGA REPOSADO	12.75
DEL MAGUEY VIDA MEZCAL	13.00
CODIGO BLANCO	14.50
DON JULIO REPOSADO	15.25
CASAMIGOS BLANCO	15.75
CREYENTE MEZCAL	16.25
CASAMIGOS REPOSADO	16.25
AMORES CUPREATA MEZCAL	16.25
CASAMIGOS MEZCAL	16.75
FORTALEZA BLANCO	16.75
DEL MAGUEY TOBALA MEZCAL	33.50
DON JULIO 1942	57.25

Spirits served at 50ml (25ml on request)

A discretionary 15% Service Charge will be added to your bill.
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RUM

HAVANA CLUB 3YR (CUBA)	12.25
WRAY & NEPHEW OVERPROOF (JAMAICA)	12.75
HAVANA CLUB 7YR (CUBA)	13.25
TWO DRIFTERS LIGHTLY SPICED (UK)	13.25
APPLETON ESTATE RARE BLEND 12 YR (JAMAICA)	15.50
WILLIAM GEORGE (JAMAICA & TRINIDAD)	13.25
CLEMENT CANNE BLEU (MARTINIQUE)	13.25
EAST LONDON LIQUOR CO. WHITE RUM	13.75
CLEMENT SELECT BARREL (MARTINIQUE)	14.00
DOORLY'S XO (BARBADOS)	14.00
FAIR EXTRA OLD (BELIZE)	15.00
MATUSALEM 15YR (DOMINICAN REPUBLIC)	15.25
RON ZACAPA 23YR SISTEMA SOLERA (GUATEMALA)	16.50
MOUNT GAY XO (BARBADOS)	17.50
SANTA TERESA 1796 (VENEZUELA)	18.00
HAVANA SELECCIÓN DE MAESTROS (CUBA)	19.50

Spirits served at 50ml (25ml on request)

A discretionary 15% Service Charge will be added to your bill.
Prices include VAT. All gratuities are managed independently.

BRANDY

HENNESSY VS COGNAC	12.50
MAXIME TRIJOL VSOP COGNAC	13.75
HENNESSY VSOP COGNAC	15.50
BARON DE SIGNONAC 10YR ARMAGNAC	15.50
HINE RARE VSOP COGNAC	16.25
CAMUT 6YR CALVADOS	20.00
BARON DE SIGOGNAC 20YR ARMAGNAC	20.00
SASSY XO CALVADOS	23.25
HENNESSY XO COGNAC	29.75
MARTEL CORDON BLEU COGNAC	37.75

BLENDED SCOTCH WHISKY

JOHNNIE WALKER BLACK LABEL	12.75
CHIVAS MIZUNARA	14.50
JOHNNIE WALKER BLUE LABEL	43.25

Spirits served at 50ml (25ml on request)

A discretionary 15% Service Charge will be added to your bill.
Prices include VAT. All gratuities are managed independently.

SINGLE MALT SCOTCH WHISKY

TALISKER 10YR (ISLANDS)	14.50
GLENKINCHIE 12 YR (LOWLANDS)	16.00
CLYNELISH 14YR (HIGHLANDS)	16.00
SINGLETON 12YR (SPEYSIDE)	16.00
LAPHROAIG 10YR (ISLAY)	16.00
BENRIACH THE SMOKY TWELVE (SPEYSIDE)	16.25
CRAIGELLACHIE 13YR (SPEYSIDE)	17.00
TORABHAIG 'ALLT GLEANN' (ISLANDS)	17.00
GLENFIDDICH 15YR (SPEYSIDE)	17.50
MACALLAN 12 YR (SPEYSIDE)	17.75
GLENFARCLAS 15YR (SPEYSIDE)	18.00
GLENMORANGIE NECTAR D'OR (HIGHLANDS)	18.00
OBAN 14YR (HIGHLANDS)	18.50
BUNNAHABHAIN 12YR CASK STRENGTH (ISLAY)	18.25
LAGAVULIN 16YR (ISLAY)	19.00
BALVENIE CARIBBEAN CASK 14YR (SPEYSIDE)	19.00
GLENLIVET 18YR (SPEYSIDE)	27.50
OCTOMORE ISLAY BARLEY 10.3 (ISLAY)	35.00

AMERICAN WHISKEY

BULLEIT BOURBON	12.75
BULLEIT RYE	13.25
WOODFORD RESERVE BOURBON	14.50
KNOB CREEK RYE	14.75
HIGH WEST DOUBLE RYE	15.00
ELIJAH CRAIG SMALL BATCH	15.25
SAZERAC RYE	15.75
MAKER'S MARK BOURBON	15.75
EAGLE RARE BOURBON	16.00
MICHTER'S SMALL BATCH BOURBON	16.50
BULLEIT 10YR	16.50
WOODFORD RESERVE DOUBLE OAK	16.75
BLANTON'S BOURBON	18.75
HIGH WEST CAMPFIRE	19.00

OTHER WORLD WHISKEY

JAMESON BLACK BARREL	12.75
HATOZAKI BLENDED	15.50
EAST LONDON LIQUOR CO. RYE WHISKEY	16.25
REDBREAST LUSTAU	16.25
NIKKA TAKETSURU	16.75
HIBIKI HARMONY	17.25
HAKUSHU DISTILLER'S RESERVE	18.25
GREEN SPOT	18.00
THE LAKES WHISKEY MAKER'S RESERVE NO. 6	19.00

CHAMPAGNE & SPARKLING

SPARKLING

	150ml glass	1/2 bottle	bottle
Crémant de Loire, Brut Réserve, Langlois NV	14.25		62.00
Crémant de Loire Rosé, Langlois NV	15.75		69.00
Louis Pommery England Brut NV	19.00		88.00

CHAMPAGNE

	150ml glass	1/2 bottle	bottle
Pommery Brut Royal NV	19.50	52.00	92.00
Ayala Rosé Majeur NV	20.50		96.00
Bollinger Special Cuvee			120.00
Billecart-Salmon Rosé		70.00	130.00
Pommery Cuvée Louise 2006			265.00
Dom Perignon 2015			315.00

WHITE

BY THE GLASS	175ml glass	bottle
Trebbiano-Garganega, Ponte Pietra, *Veneto, Italy 2025*	8.25	31.00
Macabeo, Molinico Loco, *Murcia, Spain 2025*	9.25	33.25
Vinho Verde, Azevedo, *Cávado, Portugal 2025*	11.50	43.75
Pinot Grigio, Franssinelli, *Venezia, Italy 2025*	11.75	44.75
Picpoul de Pinet, Château de la Mirande, *Languedoc, France 2025*	12.00	45.75
Sauvignon Blanc, IGP Oc, Vin du Marche, *Languedoc-Roussillon, France 2025*	12.50	47.00
Viognier, Cazal Viel, Pays d'Oc, *Languedoc, France 2025*	12.75	48.00
Chardonnay L'Ostal, Famille Cazes, Pays d'Oc, *Languedoc, France 2025*	13.75	52.00
Albariño 'O Rosal', Bodegas Terras Gauda, *Galicia, Spain 2025*	16.50	62.00
Chablis, Domaine Jean Collet et Fils, *Burgundy, France 2024*	19.75	75.50

BY THE BOTTLE

Muscadet de Sèvre et Maine Sur Lie, *Les Hauts Pémions Loire Valley, France 2025*	48.00
Chenin / Grenache Blanc,Klein Kasteelberg, *Swartland, South Africa 2024*	51.00
Assyrtiko Viola, Lyrarakis Family, *Crete, Greece 2025*	55.00
Bordeaux Graves Blanc, Chateau Graville Lacoste, *France 2025*	56.00
Bourgogne Aligoté, Domaine Perraud, *Burgundy, France 2025*	59.00
Soave Classico, Pieropan, *Veneto, Italy 2025*	62.00
Albariño, Bodega Garzón Reserve, *Maldonado, Uruguay 2025*	67.00
Sancerre, Domaine A&S Dezat, *Loire, France 2025*	71.00
Riesling, Schnait, Weingut Andi Knauss, *Wurttemberg, Germany 2023*	72.00
Vermentino de Corse-Calvi, Clos Clombu, *Corsica, France 2024*	76.00
Etna Bianco, de Aetna, Terra Costantino, *Sicily, Italy 2024*	79.00
Pouilly Fuissé, Domaine Michel Chavet, *Burgundy, France 2025*	87.00
Chardonnay 'Prelude', Leeuwin Estate, *Margaret River, Australia 2022*	94.00
Marine Layer, Charles Heintz Vineyard Chardonnay, *Sonoma Coast, USA 2023*	140.00
Meursault, Domaine Ballot Millot, *Burgundy, France 2024*	145.00
St Aubin 1er Cru Les Murgers des Dents de Chien, Girardin, *Burgundy, France 2023*	168.00
Puligny-Montrachet, Les Meix, Domaine Borgeot, *Burgundy, France 2023*	185.00

ROSÉ

	175ml glass	bottle
L'Ostal Rose, IGP Pays d'Oc, Famille Cazes, *Languedoc, France 2025*	12.75	44.50
Sancerre Rosé, Domaine Dezat, *Loire, France 2025*	17.50	66.00
Whispering Angel, Château d'Esclans, *Provence, France 2025*	18.50	68.50
'Clos Mireille' Rosé, Domaine Ott, *Provence, France 2023*		99.00

RED

BY THE GLASS	175ml glass	bottle
Tempranillo Caminante, Vina Albergada, *Rioja Alavesa, Spain 2025*	8.25	31.00
Nordoc Merlot, Pays d'Oc, *Languedoc-Roussillon, France 2025*	9.25	33.25
Vinho Regional Tinto, Evaristo, *Lisboa, Portugal 2024*	10.00	38.50
Pinot Noir, La Boussole, *Languedoc, France 2025*	11.50	40.50
Toscana Rosso, Ciacci Piccolomini d'Argone, *Italy 2024*	13.50	49.50
Cotes du Rhone 'Les Abeilles' Rouge, Jean-Luc Colombo, *Rhône Valley, France 2023*	14.00	51.50

BY THE BOTTLE	
Fleurie, Domaine de la Madone, *Beaujolais, France 2023*	59.50
Cheverny Gamay-Pinot Noir, Salvard, *Loire, France 2025*	60.50
Saumur Champigny, Domaine Villeneuve, *Loire, France 2023*	62.50
Brouilly, Chateau de Pierreux, *Beaujolais, France 2024*	69.00
Bourgogne Pinot Noir, Domaine Lebreuil, *Burgundy, France 2022*	75.00
Cabernet Sauvignon 'Aquitaine', Plantagenet, *Western Australia 2021*	92.00
Santenay Rouge 'Vieilles Vignes', Domaine Borgeot, *Burgundy, France 2023*	98.00
Beaune 1er Cru 'Bressandes', Domaine Chanson, *Burgundy, France 2017*	122.00
Saint-Estèphe, Château de Pez, *Bordeaux, France 2020*	125.00
Nuits-Saint-Georges, Maison Arnaud Boué, *Burgundy, France 2020*	140.00
Gevrey-Chambertin 'Les Murots', Domaine du Clos Frantin, Albert Bichot, *Burgundy, France 2022*	148.00
Cabernet Sauvignon, Joseph Phelps, Napa Valley, *California, USA 2022*	155.00
Bolgheri Superiore, Ornellaia, *Toscana, Italy 2021*	290.00

PORT & DESSERT

	100ml glass	bottle
Moscatel Heredad De Hidalgo, Jerez	8.00	750ml 52.00
Lieutenant de Château de Sigalas Rabaud, Sauternes 2020	15.50	375ml 52.00
Fonseca 10 y.o Tawny	15.50	750ml 88.00

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

A smaller glass of 125ml are available for all wines sold by the glass 500ml carafes are available for all wines sold by the glass. Please inform your server if you have any allergies. All wines contain sulphites and some may contain allergens. A discretionary 15% service charge will be added to your bill. Prices include VAT. No flash or intrusive photography please. All gratuities are managed independently.