SOURDOUGH BREAD (633) v **3.00 each**
with salted butter

OYSTERS AND CAVIAR

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

PRUNIER CLASSIQUE OSCIETRA CAVIAR 15G (203) **40.00**
crème fraîche and blinis

OYSTER HOUR
6 FOR 9.00 OR 2.00 each
EVERYDAY FROM 3PM TO 7PM AND ALL DAY SUNDAY

GUINNESS AND CHAMPAGNE

GUINNESS PINT 7.25

GUINNRONI 12.00
gin, campari, guinness, sweet vermouth

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

POMMERY BRUT 19.50

BLACK VELVET 15.00
guinness, pommery brut

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

STARTERS

ROAST CELERIAC SOUP (248) v **6.50**
oyster mushrooms and crème fraîche

SEARED SCALLOPS IN THE SHELL (129) **7.00 each**
diced apple and artichoke purée

OAK SMOKED SALMON (452) **9.75**
with buttered rye bread

GRILLED WILD RED CREVETTES (727) **10.25**
with garlic and seaweed butter

SALADE NIÇOISE **small** (379) **9.75** | **large** (575) **16.75**
with 'agromar' tuna

CHICKEN & FENNEL TERRINE (400) **8.25**
pickles, tarragon mayonnaise and toasted bloomer

HERITAGE BEETROOT & SUPERSTRACCIA SALAD VG
orange segments and toasted walnuts
small (292) **8.25** | **large** (443) **15.25**

MANZI'S PRAWN COCKTAIL (357) **9.75**
marie-rose sauce and lemon

YELLOWFIN TUNA TARTARE (367) **13.50**
avocado, tomato, soy & lime dressing

GRILLED SARDINE BRUSCHETTA (956) **8.50**
tomato chutney and olive tapenade

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.

EVENING THEATRE MENU

3 COURSES + A GLASS OF WINE, BEER OR SOFT DRINK **29.50**

CHICKEN & FENNEL TERRINE (400)
pickles, tarragon mayonnaise
and toasted bloomer

OAK SMOKED SALMON (452)
with buttered rye bread

ROAST CELERIAC SOUP (248) V
oyster mushrooms and crème fraîche

GRILLED ONGLET STEAK (1147)
béarnaise sauce and fries

WHOLE BUTTERFLIED MACKEREL (1550)
beetroot and horseradish remoulade

COURGETTE SCHNITZEL (749) VG
frisée salad and romesco sauce

PLUM BAKEWELL TART (397) V
toasted almonds and crème fraîche

COLSTON BASSETT STILTON (771) V
apple & cider chutney and oat cakes

DARK CHOCOLATE MOUSSE (287) V
with salted caramel

MAINS

TRADITIONAL FISH AND CHIPS (1113) **19.50**
peterhead landed north atlantic haddock, hand-cut chips, crushed peas and tartare sauce

KING PRAWN BURGER (1168) **16.00**
pickled cucumber, sesame glazed brioche bun and fries

SHETLAND MUSSELS AND FRIES (1366) **17.50**
white wine, garlic and parsley

COURGETTE SCHNITZEL (749) VG **18.25**
frisée salad and romesco sauce

BATEMAN`S LOBSTER ROLL (972) **29.50**
thousand island dressing and fries

MANZI'S FISH PIE (1117) **19.50**
smoked haddock, prawns, salmon, hake and cod

ALFRED ENDERBY SMOKED HADDOCK (791) **23.50**
with twice baked parmesan soufflé

1/2 NATIVE LOBSTER LINGUINE (764) **36.50**
with lobster bisque sauce

WHOLE PLAICE (705) **27.50**
nut brown butter and capers

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

CHALKSTREAM TROUT DARNE (724) **24.50**
roasted baby carrots and tarragon velouté

WHOLE BUTTERFLIED MACKEREL (1550) **18.50**
beetroot and horseradish remoulade

ONGLET STEAK (950) **21.50**
with café de paris butter

MONKFISH TAIL (560) **27.50**
with garlic and seaweed butter

TUNA STEAK (483) **21.50**
pineapple relish, green beans and motoyaki butter

AGED RIB-EYE STEAK (1186) **29.50**
with béarnaise sauce

SIDES

All sides 5.75 | all sides are vegetarian

FINE BEANS with SHALLOTS (122) VG | **CREAMED SPINACH with NUTMEG** (328) | **FRIES or HAND-CUT CHIPS** (468) VG | **BUTTERED NEW POTATOES with PARSLEY** (257)
ROASTED CARROTS with TOASTED CARAWAY SEEDS (63) VG | **LITTLE GEM and HERB SALAD** (189) VG | **PICKLED CUCUMBER SALAD** (126) VG

FRIDAY FIZZ AND CHIPS





(1113) **19.50**

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

Available every Friday from midday to close

DESSERTS AND CHEESE

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

8.25

BAKED VANILLA CHEESECAKE (690)
with lemon curd

'WINTERBOCKER' GLORY (658)
vanilla and chocolate ice creams, cherries and toasted hazelnuts

PANNA COTTA (691)
with plum compote

WARM CHOCOLATE FONDANT (648)
with vanilla ice cream

PLUM BAKEWELL TART (397)
toasted almonds and crème fraîche

DARK CHOCOLATE MOUSSE (287)
with salted caramel

COLSTON BASSETT STILTON (771)
apple & cider chutney and oat cakes

SUNDAYS AT SEA

Sundays only

LOBSTER MAC & CHEESE (682) **22.50**
lobster mornay sauce

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.