**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.

# LUNCH SET MENU

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

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

**DEEP FRIED WHITEBAIT** (456)
with tartare sauce

**SMOKED HADDOCK & SALMON FISHCAKE** (572)
wilted spinach and parsley velouté

**PUMPKIN RAVIOLINI** (801) v
oyster mushrooms and tarragon sauce

**DARK CHOCOLATE MOUSSE** (287) v
with salted caramel

**PANNA COTTA** (691) v
with plum compote

# MAINS

**TRADITIONAL FISH AND CHIPS** (1113) **19.50**

**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.