

Introduction to the Manning's Food & Drinks Collection

To help you enjoy our unique dining experience here at Manning's we offer a series of Food & Drink 'Collections' that reflect our passion for good food and wine. These are designed to help you choose an enjoyable wine to compliment your meal.

Manning's Drinks Collection is an extensive range of wines including both popular and more unusual grape varieties sourced from different countries and regions around the world. Our Drinks Collection offers a range of Sparkling, White, Rosé, Red and Dessert wines:

Classic Collection – Old World favourites with traditional elegance that stand the test of time

Chic Collection – 'Avant garde' out of the ordinary, daring wines for those with a sense of adventure

Contemporary Collection – 'A la mode' fashionable modern wines, offering exciting New World style

Let us also tempt you with our extensive Cocktail Collection for those enjoying a good night out...

Manning's Food Collection is a creative and inspired selection of dishes offering international cuisine from Mediterranean to South American with a touch of modern fusion to keep pace with changing tastes and times.

Be it Classic, Contemporary or Chic - indulge your senses and give your taste buds a treat... Let dining at Manning's be an experience to remember!

The Perfect Food & Wine Match

A great meal is the result of the sum of all elements – food, wine, ambience, comfort and service.

Our team of Chefs have worked closely with Xenia Irwin, Master of Wine, to ensure that our wines compliment our menu and enhance the Manning's dining experience. The science of food & wine matching is based on a balance of flavours but equally important is personal preference...

Aperitif: start with Fizz - Italian Prosecco, Cava Rosado or a glass of Champagne!

Starters: enjoy a fruity white Chenin Blanc or Vermentino or appealing soft red such as Merlot or Shiraz

Salads: choose a popular Pinot Grigio, Sauvignon or light-bodied red Pinot Noir

Cold Meats: try our new Italian Cerasuolo Rosé or Spanish Tempranillo

Fish Dishes: go for Muscadet or Riesling with Shellfish; Sauvignon Blanc with Seafood & White Fish; Rosé for Meaty Fish

Poultry: pair with a full-bodied Chardonnay or Italian Trebbiano or a smooth red Pinot Noir

Meat Dishes: Pork and Lamb require supple reds like Merlot or Shiraz; whilst Beef and Game pair best with medium to full-bodied reds like Cabernet Sauvignon or Malbec. Try our delicious Irreverente from Portugal

Spicy or Oriental Dishes: aromatic whites like Pinot Gris or Viognier work best as do light fruity reds with soft tannins

Smoked Dishes: go nutty with Vermentino or peppery Grenache, earthy Spanish Rioja or savoury Italian Primitivo

Vegetarian: enjoy a delicious fruity white Pinot Gris, refreshing Rosé or soft juicy red Montepulciano d'Abruzzo

Cheese: choose Brie with Chardonnay-Viognier; Cheddar with nutty Trebbiano; Smoked with Pinot; Blue with Monbazillac

Dessert: finish with a glass of honeyed nectar like the sticky Botrytis Semillon or fruity Black Muscat

Sit back, relax and enjoy your chosen combination!



The Classic Collection

These wines all show fine pedigree and no cellar should be without them. Seen on the catwalk and on the table, year after year, in their different guises, these well-loved labels offer finesse and traditional elegance. Safe but stylish - you can't go wrong.

CHAMPAGNE AND FIZZ

125ml Bottle

- 1 Camel Valley Brut 2006/07, Cornwall, UK** £32.50
Superb golden sparkler with elegant fizz and full, ripe flavour; yet truly 'brut'. (1) 12%vol
- 2 Ayala Brut Majeur NV, Champagne, France** £6.75 £38.50
An expressive and elegant Champagne with ripe fruit flavours. Fresh and crisp, yet with good body on the palate. (1) 12.5%vol
- 3 Ayala Rosé Brut Majeur NV, Champagne, France** £48.50
Pale pink colour, fine mousse, fresh aromas and crisp on the palate. Perfect summer Champagne, full of delicate red fruit flavours. (1) 12.5%vol

WHITE

175ml 250ml Bottle

- 4 Domaine de Montaubéron Sauvignon Blanc 2007/08** £3.75 £4.95 £14.95
Côtes de Thongue, France (DB)
Light grassy, nettle character that is so classic, yet so rare in a Vin de Pays wine. Delicate and aromatic with a bracing, racy streak. (1) 12%vol
- 5 La Masquerade Vermentino 2006/07, Pays d'Oc, France** £3.95 £5.25 £15.50
Zesty and fragrant, this is a slightly off-the-wall wine from a less common grape. It has a pithy, grassy aroma and lively, crisp, peach and apple blossom character that makes it a great food wine. (2) 12.5%vol
- 6 Chablis La Lotte 2005/06, Burgundy, France** £5.95 £7.95 £23.95
A proper traditional style of Chablis from an extraordinary vintage. A taut Chablis line of minerality runs through orange citrus fruit to lighten the touch - racy and confident through to the steely finish. (1) 13%vol
- 7 Sancerre Domaine Neveu (DB) 2007/08, Loire, France** £6.75 £8.95 £26.50
A classic wine from the historical home of Sauvignon. Not only does it have an elegant 'gunflint' minerality, but the grassy, gooseberry fruit carries through the citrus richness. (1) 12.5%vol

ROSÉ

175ml 250ml Bottle

- 8 Montepulciano d'Abruzzo Cerasuolo 2007/08, Collefrisio, Italy** £3.95 £5.25 £15.75
Fresh and perfumed with a rose-petal elegance. This is a dry, thoroughly European style of Rosé, with a racy edge, delicate fruit character and surprising concentration that gives it both length and the power to cope with rich food. (2) 13%vol

RED

175ml 250ml Bottle

- 9 **San Alessandro Montepulciano d'Abruzzo 2006/07, Italy** £3.50 £4.50 £13.50
Soft and juicy light red from first sniff to last swallow. A touch of cherries and light herbal notes complement the soft texture and easy style. (C) 13.5%vol
- 10 **La Masquerade Merlot 2006/07, Pays d'Oc France** £3.95 £5.25 £15.50
Soft and plummy red wine from the deep South of France. Luscious ripe fruit is backed by firm tannins and a light oaky touch for added depth. (C) 14.5%vol
- 11 **Valmoissine Pinot Noir, Louis Latour 2005/06, Côteaux du Verdon, France** £5.75 £7.25 £21.50
Valmoissine is the upland site of an ancient monastery, perfect for quality Pinot Noir. The proof is in the wine with its fresh strawberry aroma and open flavours. The effect is of ripe softness. (B) 13%vol
- 12 **Ermita de San Felices Rioja Reserva 2001/02, Santiago Ijalba, Spain** £27.50
An amazingly intense and concentrated Rioja with masses of ripe black berry fruit and a wonderful enriching sweetness. This is a fabulous wine, just beginning to show its meaty, gamey, leathery development with a finish that lasts forever. (D) 13%vol

SWEET

Half Bottle

- 13 **Château Theulet 2004/05 Monbazillac, France** £16.50
This creamy sweet wine shows the intense complexity and magic of Noble Rot in a lighter style. Flashes of marmalade, dried fruit and citrus peel leap from the glass with astonishing purity. (7) 13%vol

The Chic Collection

A little more modern, these wines show the adventurous side of our list – a lift of the hem, a hint of sequin, a glint of vibrant colour and racy fruit. Trendy varieties and modern styling create diverse and interesting wines that let you show fashionable good taste.

CHAMPAGNE AND FIZZ

125ml Bottle

- 14 **Mont Marcal Cava Rosado NV, Penedes, Spain** £3.75 £17.95
Juicy, fruity bubbles with a jolly touch of pink. Generous fruit style and a well-rounded mousse. (2) 11.5%vol
- 15 **Cloudy Bay Pelorus Brut NV, Marlborough, New Zealand** £28.50
A top quality sparkling wine with a dry but full flavoured style from the famous house of Cloudy Bay. (1) 13%vol
- 16 **Bollinger La Grande Année Brut 1999, Champagne, France** £95.00
Superb and confident, rich, biscuity character with a lingering finish. A classic vintage champagne. (1) 12%vol
- 17 **Louis Roederer Brut 1999, Champagne, France** £150.00
Magisterial Roederer is, as usual, racy, bright, fine and elegant. A truly stylish wine with a concentration and intensity that offers a real red-letter-day experience. (1) 12%vol

WHITE

175ml 250ml Bottle

- 18 **Avanti Chenin-Torrontes, Bodegas Borbore 2007/08, San Juan, Argentina** £3.50 £4.50 £13.50
Lifted notes of guava and tropical fruits, with a bracing citrus zing. The aromatic floral style, and firm line to a juicy finish, makes an appealing off-dry style. (3) 13%vol
- 19 **Laurent Miquel Chardonnay-Viognier 2006/07 Pays d'Oc, France** £3.75 £4.95 £14.95
Crisp, vividly appetising aroma of tropical limes and gooseberries. Flavours intensely fruit-driven, always fresh, with a long staying finish. (3) 12.5%vol
- 20 **Whitehaven Riesling 2007/08, Marlborough, New Zealand** £4.25 £5.50 £16.50
Crisp, vividly appetising aroma of tropical limes and gooseberries. Flavours intensely fruit-driven, always fresh, with a long staying finish. (3) 12.5%vol
- 21 **3 Amigos Marsanne-Chardonnay-Roussanne, McHenry Hohnen 2006/07, Margaret River, Australia** £21.50
A delectable fusion wine with notes of quince, melons, banana, vanilla and spice. The flavours are full of zest yet come together in a rich smooth flow. (2) 13%vol

ROSÉ

175ml 250ml Bottle

- 22 **Cougars Moon White Zinfandel NV, California, USA** £3.75 £4.95 £14.50
Fun, pink and refreshing. (3) 10%vol

RED

175ml 250ml Bottle

- 23 **Irreverente 2004/05, Beiras, Portugal** £4.75 £6.50 £18.95
Smoky, black and powerful and packed with herbal notes and hedgerow flavours. It is invigorating and full of vitality with a bright edge of spiced berries. (D) 13%vol
- 24 **Archidamo Primitivo di Manduria 2005/06, Puglia, Italy** £5.65 £7.50 £22.50
Dark juicy brambles fruit & oranges. On the palate the fruit is ripe and sweet. The power is evident but smooth, and the flavour sweeps to a long, long finish. A brilliant modern classic! (D) 14%vol
- 25 **Ochoa Tempranillo 2004/05, Navarra, Spain** £5.95 £7.85 £23.50
Dark red and bright with vibrant fruit. Good drinking, and a little age brings smooth maturing in the finish. (C) 13%vol
- 26 **3 Amigos Shiraz-Grenache-Mataro, McHenry Hohnen 2005/06, Margaret River, Australia** £25.95
Dark glossy wine shows its ripely-sweet black fruits, touched with cedar and fine leather, wrapped in satin and delivered full and long. Another fine result from this seriously-capable producer. (D) 13.5%vol

SWEET

Half Bottle

- 27 **Elysium Black Muscat, Quady 2006/07, California, USA** £18.75
First aroma notes are twiggy, then brambly, then a wild sweetness - then finally the Muscat perfume with the Elysian sweet long finish. A wonderful mix. (8) 15%vol

The Contemporary Collection

Largely from the New World these brilliant wines showcase what is on offer from some of the most exciting wine hot-spots around the globe. Sometimes daring and sometimes a reflection of the classics these wines all have fine quality and individuality that shines out.

CHAMPAGNE AND FIZZ

125ml Bottle

- 28 **Prosecco di Valdobiaddene NV, Domenico di Bertiol, Italy** £3.95 £19.95
Vibrant crisp and exceedingly refreshing. Packed with bright green apple fruit and a softening touch of sherbet for added zip. A great example of this very trendy fizz. (2) 11%vol
- 29 **Taittinger Reserve Brut NV, Champagne, France** £48.00
A Champagne of particular finesse combining elegance with a creamy richness. Light and fresh, with plenty of lemony white fruit character and a little biscuity note of maturity and complexity. (1) 12%vol
- 30 **Taittinger Rosé Brut NV, Champagne, France** £58.00
A veritable star in the shining Pink Champagne firmament. Not only does the vivid red fruit explode on the palate, but it has a finesse of texture that makes it only polite to have another glass. (1) 12%vol

WHITE

175ml 250ml Bottle

- 31 **Vansha Chenin Blanc-Sauvignon Blanc, Ridgeback 2006/07, Paarl, South Africa** £3.95 £5.25 £15.50
Bright Sauvignon aroma over tropical Chenin base marries well. Extremely refreshing with a bracing brightness and broad texture. (2) 13.5%vol
- 32 **Las Bolas Pinot Gris, J & F Lurton 2006/07, Valle de Uco, Argentina** £4.25 £5.50 £16.25
A delicious, tropical wine issued from the same grape as Italian Pinot Grigio and ripened by southern hemisphere sunshine. It displays luscious complexity with exotic guava and pineapple notes, and is generously full-bodied with plenty of panache. (2) 12.5%vol
- 33 **Viña Carmen Chardonnay Reserve, 2006/07, Maipo, Chile** £4.50 £5.95 £17.50
A rich golden wine fermented in new oak to bring some exciting toasty vanilla mocha flavours to the party. Combined with ripe tropical fruit and kiwi grapefruit notes this wine shows complexity and good depth. (2) 13.5%vol
- 34 **Trebbiano d'Abruzzo Zero 2007/08, Collefrisio, Italy** £19.75
This is a clear step up from the average workhorse trebbiano. Light pear fruit character with a little nutty overtone gives a complex wine of depth and weight. Deliciously peachy-ripe with plenty of racing backbone. (2) 12.5%vol
- 35 **Devil's Corner Sauvignon Blanc 2008/09, Tamar Ridge, Tasmania, Australia** £28.50
Wonderfully fresh and aromatic, reminiscent of meadow hay and nettles with a delightful citrus edge and a taut line of minerality. Ripe and rich with just a hint of sweetness to balance the racy style. (2) 13%vol

ROSÉ

175ml 250ml Bottle

- 36 **Viña Carmen Syrah-Cabernet Sauvignon Rosé 2007/08, Maipo, Chile** £3.75 £5.00 £14.95
A dry wine with a bright pink colour and delicate summer fruit aromas. On the palate, delicious strawberries, hints of raspberries and white peaches. Fresh, light and fruity, with nice acidity and a lingering finish. (2) 14%vol

RED

175ml 250ml Bottle

- 37 **Weighbridge Shiraz, Peter Lehmann 2006/07, South Australia** £3.95 £5.25 £15.50
Picked at optimum ripeness, this wine shows good, bright colour with attractive berry fruit aromas and some spicy, peppery hints over a soft well-structured finish. (D) 14.5%vol
- 38 **120 Cabernet Sauvignon, Viña Santa Rita 2006/07, Maipo, Chile** £4.25 £5.50 £15.75
A traditional dark Cabernet, with a nice light touch of oak to complement the firm cassis and blackcurrant fruit. (C) 14%vol
- 39 **Bodegas Terrazas Malbec Reserva 2006/07, Mendoza, Argentina** £5.75 £7.25 £22.50
Moët planted a vineyard at 3,500ft in Mendoza and shiny-smooth wines have resulted. This Malbec Reserve is a real hero with its dark succulent fruit enlivened with tropical dash and a soft green herb twist. It is a polished performer and ready to drink. (D) 14%vol
- 40 **Devil's Corner Pinot Noir 2008/09, Tamar Ridge, Tasmania, Australia** £23.95
This is no shrinking violet Pinot Noir. It is full of cinnamon spice and cherry fruit with attractive burnt-toffee notes. It is silky smooth with elegant fine tannins to bring out the berry fruits. One of the neatest and most elegant Pinots we have found Down Under for years. (B) 14%vol

SWEET

125ml Half Bottle

- 41 **De Bortoli Botrytis Semillon Vat 5 2005/06, N.S.W, Australia** £5.25 £15.50
De Bortoli Vat 5 is a perfect expression of botrytis: pure luminescent gold in colour, with intense marmalade and dried peel fruit flavours, plus the botrytis honeyed effect. (8) 12%vol

Cocktail Collection

Mojito £6.00

Havana Especial Rum, lime, mint , sugar and a dash of soda

Raspberry & Cranberry Mojito

Ginger Mojito

Pineapple Mojito

Margarita £6.00

Sauza Hornitos Tequila, Cointreau, fresh lime, Agave Syrup

Pineapple & Black Pepper Margarita

Ginger & Mint Margarita

Cranberry & Orange Margarita

Batida £6.00

Beija-flor Pura Cachaca, fresh lemon, sugar

Passionfruit Batida

Strawberry & Vanilla Batida

Mango Batida

Daiquiri £6.00

Havana Anejo Especial Rum, fresh lime, sugar syrup

Strawberry & Elderflower Daiquiri

Mango & Mint Daiquiri

Pineapple & Orange Daiquiri

Collins £6.00

Plymouth Gin, fresh lemon, sugar syrup

Raspberry Collins

Cucumber & Mint Collins

Cloudy Apple & Elderflower Collins

Mule £6.00

Moscow: Ketel One Vodka, fresh lime and ginger beer

Mexican: Sauza Hornitos tequila, fresh lime, and ginger beer

Raspberry: Ketel One vodka, raspberry puree, fresh lime and ginger beer

Other classics available.....

Bellini £6.50

Pureed white peaches topped with Prosecco

Martini £6.50

Vodka or gin stirred with vermouth and served to your liking

Old Cuban £7.00

Havana 7yr served with fresh mint, lime, sugar, Angostura Bitters and topped with Champagne

Cosmopolitan £6.00

Ketel One Citroen Vodka shaken with Cointreau, cranberry juice, fresh lime and orange bitters

Bramble £6.00

Plymouth Gin, Crème De Mure, fresh lemon, sugar syrup

Caipirinha £6.00

Beija flor Pura Cachaca, fresh lime, sugar

Basil Grande £6.50

Ketel One Vodka, Chambord, Grand Marnier, strawberries, basil leaves and topped with cranberry juice

Spiced Daiquiri £7.00

Havana 7yr, fresh lime, cinnamon syrup served straight up

English Garden £6.50

Hendricks gin, cucumber, mint, lime topped with ginger beer

Hazelito £6.00

Sauza Hornitos Tequila, Frangelico, lime, mint, sugar

Something you fancy but don't see... please ask & we'll see what we can do

Mocktail Collection

All £3.65

Strawberry & Cranberry Cooler

Fresh strawberries, lemon, brown sugar, cranberry juice

Elderflower & Mint Lemonade

Fresh mint, lemon, elderflower cordial, sugar syrup, soda

Apple & Ginger Fizz

Fresh lime, cloudy apple juice, brown sugar, ginger beer

Berry & Mint Cooler

Raspberries, fresh mint, lemon juice, sugar, cranberry juice & topped with a dash of soda

Soft Drinks

ICE-CREAM MILKSHAKES

All £3.65

Strawberry, Chocolate, Vanilla or Banana

BOTTLED MINERAL WATER

250ml Still or Sparkling

£1.95

750ml Still or Sparkling

£3.95

LUSCOMBE ORGANICS

All £3.00

Wild Elderflower Bubbly

St Clements

Hot Ginger Beer

Strawberry Lemonade

Sicilian Lemonade

FRUIT JUICES

Cranberry, Grapefruit, Pineapple or Orange

£1.95

Cloudy Apple Juice

£2.20

Orange & Passionfruit J20

£2.40

On Draught

Carlsberg 3.8%	£3.20
Peroni 5.1%	£4.00
Kirin 5.0%	£3.75
Guinness Extra Cold 4.3%	£3.75

Bottled Beers

Corona	£3.20
Peroni	£3.20
Asahi	£3.40
Kasteel Cru	£3.95
Tribute	£3.50
Magners Cider	£3.75
Bitburger Drive (non-alcoholic)	£2.70

After Dinner Drinks

Hennessey VS	£3.50
Courvoisier VS	£3.00
Port	£3.50

Classic Malts

	All £3.40
Glenmorangie or Laphroaig	

Liqueur Coffees

	All £3.95
Irish - Jamesons Irish Whiskey	
Caribbean - Rum	
Calypso - Tia maria	
French - Cointreau or Brandy	
Baileys Latte	