

Introduction to the Mannings Food & Drinks Collection

To help you enjoy our unique dining experience here at Mannings we offer you our Food & Drinks Collection that reflect our passion for good food and wine. These have been recently redesigned to include wines by style to help you choose an enjoyable wine to compliment your meal.

Mannings' Drinks Collection is a new extensive range of wines including grape varieties from around the world grouped together by style so that you can easily find a wine to suit your mood and accompany your food. Our Drinks Collection offers a range of Sparkling, White, Rosé, Red and Pudding wines:

Sparkling Wines & Champagne: Don't miss seeing our exciting new Champagne Wall for inspiration

White Wines: Crisp, Fresh & Dry Whites / Aromatic, Fruity Whites / or Full-bodied, Complex Whites

Rosé Wines: A range of lovely Pink wines for Spring & Summer drinking

Red Wines: Light, Soft, Easy-drinking Reds / Medium-bodied, Smooth Reds / Big, Bold, Spicy Reds

Pudding Wines: Sticky & Naughty but very nice....

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

Mannings' 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.

The Perfect Food & Wine Match

A great meal equals 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 Mannings' 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, Pink Bubbly 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 Blanc or light-bodied red Pinot Noir

Cold Meats: try our new Spanish Rosé or a glass of renowned French Tavel Rosé

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

Poultry: pair with a full-bodied Chardonnay or Italian Pecorino or else choose 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 or light fruity reds with soft tannins

Smoked Dishes: go with nutty Vermentino, 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 smooth Pecorino; Smoked Cheese with Pinotage; or Blue Cheese with aromatic Muscat

Dessert: finish with a glass of honeyed nectar like the candied Sweet Muscat or the sticky Botrytis Semillon.

Sit back, relax and enjoy your chosen combination!

Let dining at Mannings be an experience to remember!



Food served between 11am - 10pm

If you have any special dietary requirements or allergies, please let us know

The Starters Collection

Marinated Mixed Olives Crusty white bread.	£4.95
Today's Fresh Soup Selection of mixed bread.	£4.25
Japanese Panko Crusted Goats Cheese Deep fried, set on Asian straw vegetable salad, honey and Soy sauce dressing.	£6.95
Trio of Cornish Scallops Simply pan fried in butter with lemon and parsley. Or Ask your server for today's alternative style.	£8.95
Wok Fried Smoked Duck Salad Fresh mango, strawberries, tarragon and mixed leaves.	£7.95
Smoked Salmon Plate Mixed leaves and multi seeded bread.	£7.95
Bruschetta to Share Toasted foccacia bread, char-grilled, shredded, Cajun style chicken breast, Mexican red pepper and lime salsa.	£6.95
Bruschetta to Share Toasted focaccia Bread, baked field mushrooms, glazed with a rich rarebit style cheese sauce.	£6.95
Cornish Smoked Haddock, Potato and Chive Soup Finished with a soft poached egg. Selection of mixed bread.	£5.95
Mannings' Tasting Platter to Share Thai style crab wontons, Tempura style open cup mushrooms filled with garlic, Mozzarella cheese and fresh basil, deep fried salt and pepper squid, char-grilled Tandoori chicken and lime kebab. Mixed dipping sauces.	£14.95

The Lunch Collection

(Our Baguettes, Sandwiches and Omelettes are served between 11am and 5pm)

SANDWICHES

Smoked Salmon Sandwich £8.95
Fries or house salad.

Mannings Club Sandwich £8.95
Three slices of toasted multi seed bread, layered with chicken breast, char-grilled smoked streaky bacon, Swiss cheese, cos lettuce and tomato. Fries or house salad.

BAGUETTES

Bacon, Lettuce, Tomato and Salad Garnish £7.25
Fries or house salad.

Steak with Mushrooms, Onions and Salad Garnish £8.50
Fries or house salad.

Chicken with Peppers, Onions and Salad Garnish £8.25
Fries or house salad.

OMELETTES

Cheese, Ham or Mushroom £8.50
Fries or house salad.

Or

Choose **THREE** ingredients from the list below and have the omelette served open faced and glazed with **Mozzarella** and **Cheddar** cheeses: £8.95

Sautéed mushrooms

Smoked haddock

Crayfish tails

Sliced ham

Sun blushed tomatoes

Sliced potato

Smoked salmon

Mixed olives

Wilted spinach

Smoked bacon

Includes Fries or house salad

The Mains Collection

Hot Chicken and Smoked Bacon Salad	£11.95
Shredded char-grilled or blackened chicken breast, tossed with mixed leaves, olives, Feta cheese, croutons and light honey and whole grain mustard dressing. Toasted focaccia bread.	
Asian Pork Waldorf Salad	£11.95
Wok fried shredded pork, apple, celery and walnuts, flamed with sherry, honey and Soy sauce. Tossed through mixed salad leaves. Side order of choice.	
Goujons of Fish	£10.95
Strips of local fish deep fried in a light tempura batter, salad garnish, fries and garlic mayonnaise.	
Tempura Fish or Chicken	£13.95
On stir fried vegetables and chilli noodles.	
Satay Crusted Fillet of Cornish Hake	£11.95
Mildly spiced sweet potato sag aloo, mango and coriander dressing.	
Fresh Potato Gnocchi	£10.95
Roasted Mediterranean vegetables and rich tomato and Feta cheese ragout.	
Classic Homemade Burger on a toasted bun	£9.95
Mayonnaise, lettuce, tomato and onion. Fries or house salad.	
Or add any two of the following: bacon, cheese, dill pickle, mushrooms	
Mannings' Vegetarian Burger on a toasted bun	£7.95
Roasted field mushroom, homemade battered onion rings and Swiss cheese. Fries or house salad.	
Blackened or Char-grilled Chicken	£9.95
Basil oil and cherry tomatoes. Side order of choice.	
Cornish Hand Cut Fillet Steak	£20.95
Plum tomato, field mushroom and port wine jus. Side order of choice.	
Cornish Hand Cut Rib Eye Steak	£18.95
Plum tomato, field mushroom and port wine jus. Side order of choice.	
Piri Piri Chicken Sizzler	£12.95
Wok fried chicken breast, shredded vegetables and a chilli, lime and garlic dressing. Black olive and apricot cous cous.	
Shredded Rump Steak Sizzler	£12.95
Sautéed new potato, mushroom, onion and stilton cheese	

SIDE DISHES

£3.00 Each

French Fries

Steamed Vegetables

House Side Salad

Buttered New Potatoes

Toasted Focaccia Bread

Mixed Bread

Pan Fried Mushrooms

Sweet Chilli Noodles

Plum Tomato and Red Onion Salad

Black Olive and Apricot Cous Cous

Nicoise Salad

The Finishing Collection

Homemade Crème Brûlée of the Day	£5.25
Ask your server for today's style.	
Lemon Meringue Ice Cream Sundae	£5.95
Layers of homemade crunchy meringue, fresh lemon curd, vanilla Ice cream and Cornish clotted cream.	
Homemade Triple Chocolate and Pecan Tart	£5.95
Served with Ice cream or Cornish clotted cream.	
Roskilly's Ice Cream	£5.95
Ask your server for today's flavours	
Roskilly's Sorbet	£5.25
Ask for today's flavour	
Selection of Local and Farmhouse Cheeses	£6.95
Grapes, chutney and mixed biscuits	

[Please note:](#) all menus are subject to availability