

Introduction to the Mannings' Food & Drinks Menus

To help you enjoy our unique dining experience here at Mannings we offer you our Food & Drinks Menus that reflect our passion for good food and wine.

Mannings' Drinks Menu 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 range includes Sparkling, White, Rosé, Red and Pudding wines:

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

Mannings House Wine: Especially selected to offer quality, variety and value

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

Rosé Wines: A range of lovely Pink wines for easy drinking

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

Pudding Wine: Sticky & naughty but very nice...

Let us also tempt you with our extensive selection of **Cocktails** for those enjoying a good night out...

Mannings' Food Menu 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.

Sit back, relax and enjoy!

Let dining at Mannings be an experience to remember!

A handwritten signature in black ink that reads "Nicky Manning". The signature is written in a cursive, flowing style with a large loop at the end.

Sparkling & Champagne

SPARKLING WINES

125ml Bottle

- 1 Prosecco di Valdobbiadene NV Domenico di Bertiol, Italy** £4.70 £22.95
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
- 2 Camel Valley Brut 2006/07, Camel Valley Vineyard, Cornwall** £34.50
Superb golden sparkler with elegant fizz and full, ripe flavour; packed with elderflower and hedgerow notes, yet truly brut. (1) 12%vol
- 3 Camel Valley Rosé 2007/08, Camel Valley Vineyard, Cornwall** £38.50
It has a lovely floral and delicate strawberry fruit nose that drives into a brioche, fresh bread yeastiness supported by crisp acidity for a tight-rope balance into a finish of great finesse. Excellent aperitif or with Cornish seafood. (1) 12%vol

CHAMPAGNE

125ml Bottle

- 4 Ayala Brut Majeur NV** £6.95 £36.95
An expressive and elegant Champagne with ripe fruit flavours. Fresh and crisp, yet with good body on the palate. (1) 12.5%vol
- 5 Bollinger Special Cuvée Brut NV** £49.95
Firm, with yeasty, brioche note following through to enrich the fruit flavour. Taut style and solid finish. (1) 12%vol
- 6 Bollinger La Grande Année Brut 2000** £76.00
Superb and confident, rich, biscuity character with a lingering finish. A classic vintage champagne. (1) 12%vol

MANNINGS HOUSE WINE

175ml 250ml Bottle

A choice of red or white that has been selected to offer variety and interest and won't put too much of a dent in the pocket.
Please ask about our current offering.

£3.65 £4.75 £13.95

White Wines

CRISP, FRESH, DRY WHITES

	175ml	250ml	Bottle
7 Domaine de Montaubéron Sauvignon Blanc 2010, Côtes de Thongue, France 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	£4.10	£5.50	£15.95
8 Marques de Riscal Rueda 2009, Spain A fresh dry modern Rueda white with zip and confidence. These wines are re-writing the story of dry white wine in Spain and carrying all before them. (2) 13.5%vol			£17.95
9 Spy Valley Sauvignon Blanc 2009, Marlborough, New Zealand Luscious ripe creamy vanilla nose over classic pungent gooseberry fruit with notes of green pepper. Brilliantly crisp and racy with a ripe intensity of fruit and bursting with vitality through the immense citrus fruit. (2) 13%vol	£5.40	£7.20	£21.50
10 Sancerre Domaine Neveu 2009, Loire, France 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			£25.50

AROMATIC, FRUITY WHITES

	175ml	250ml	Bottle
11 Avanti Chenin-Torrontes, Bodegas Borbore 2010, San Juan, Argentina 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	£3.75	£4.95	£14.50
12 Laroma Pinot Grigio 2009, Araldica, Venetie, Italy Easy drinking and very capably made. Fresh, dry and delicate with gentle floral and citrus aromas. A classic Italian white wine. (2) 12%vol	£3.95	£5.25	£15.50
13 Riebeek Viognier 2009/10, Coastal Region, South Africa This unwooded style of viognier offers an accessible wine in a dry but fruity style. The perfume of a floral bouquet greets the nose and follows through with lovely tropical flavours on a light but lingering palate (2) 14%vol			£15.95
14 Avanti Chardonnay, Bodegas Borbore 2008/09, San Juan, Argentina Shows ripe tropical characters with buttery and lemon-zest flavours. Full and well-rounded with solid weight and length. (2) 13%vol	£4.50	£5.95	£17.95
15 Whitehaven Riesling 2009, Marlborough, New Zealand Crisp, vividly appetising aroma of tropical limes and gooseberries. Flavours intensely fruit-driven, always fresh, with a long staying finish. (3) 12.5%vol			£19.50

FULL BODIED, COMPLEX WHITES

175ml 250ml Bottle

- 16 **Pecorino Terre di Chiete 2008/09, Collefrisio, Abruzzo, Italy** £19.95
The little-known Pecorino grape is set to be a rising star in the wine firmament. This example is wondrously soft, perfumed, floral and tropical. Full of pineapple, pear and apple fruit salad flavours and a rich broad base for a great texture. (2) 13.5%vol
- 17 **Chablis La Lotte 2008, Burgundy, France** £6.20 £8.20 £24.50
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
- 18 **Calgardup Chardonnay, McHenry Hohmen 2009, Margaret River, Australia** £26.95
Here is the new Western Australian family operation of Cloudy Bay's creator, David Hohnen. And this golden, finely-paced, gloriously expressive wine can match top end Burgundy any day. (2) 14.5%vol

Rosé Wines

FRUITY ROSÉS

175ml 250ml Bottle

- 19 **Cougars Moon White Zinfandel NV, California, USA** £3.75 £4.95 £14.50
Fun, pink and refreshing. (3) 10.5%vol
- 20 **Laroma Pinot Grigio Rosé 2009, Araldica, Pavia, Italy** £3.80 £5.00 £14.95
As pleasing a Pinot Grigio rosé as you could meet. It has freshness, delicacy and rose-scented charm all the way through. (2) 12%vol
- 21 **No.5 Garnacha Rosado 2009 Señorío de Sarria, Navarra, Spain** £19.50
Garnacha grapes give a fresh, modern, exuberant fruity style to both nose and palate. Much to enjoy. (3) 14%vol

Red Wines

LIGHT, SOFT, EASY-DRINKING REDS

	175ml	250ml	Bottle
22 San Alessandro Montepulciano d'Abruzzo 2009, Italy 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	£3.75	£4.95	£14.50
23 La Masquerade Merlot 2009, Languedoc, France 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	£3.95	£5.30	£15.50
24 Louis Latour Valmoissine Pinot Noir 2009, Côteaux du Verdon, France 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	£4.95	£6.60	£19.50
25 Whitehaven Pinot Noir 2009, Marlborough, New Zealand Open pure raspberry fruit aroma, mouth-coating smoothness and a lingering persistent finish, are classic Pinot Noir hallmarks and they are all present here. A super candidate. (C) 13.5%vol			£23.95

MEDIUM BODIED, SMOOTH REDS

	175ml	250ml	Bottle
26 Avanti Shiraz-Malbec, Bodegas Borbore 2010, San Juan, Argentina Richly coloured and scented it is an easy-drinking blend. With Shiraz taking centre stage to give a smoky, spicy palate supported by a firm Malbec grip. (B) 13.5%vol	£3.75	£4.95	£14.50
27 Weighbridge Shiraz, Peter Lehmann 2008, South Australia 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	£4.30	£5.70	£16.95
28 Old Vine Zinfandel, Ironstone 2008/09, California Produced from very old vines, this is velvety smooth with ripe berry flavours and a touch of spice. California's lesser known grape variety, Zinfandel, is definitely worth a try. (E) 14.5%vol			£20.95
29 McHenry Hohnen Shiraz 2009, Margaret River, Western Australia Perhaps this is the perfect sleek and glossy Shiraz - lovely purple, smooth and richly-spiced flavours, mouth-filling and true, running on forever. (D) 14.5%vol			£21.95
30 Ermita de San Felices Rioja Reserva 2004/05, Santiago Ijalba, Spain An amazingly intense and concentrated Rioja with masses of ripe blackberry 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			£29.95

BIG, BOLD, SPICY REDS

175ml 250ml Bottle

- 31 **Collefrisio Montepulciano d'Abruzzo Zero 2009, Puglia, Italy** £17.95
Wonderfully rich and concentrated with a lustrous purple black colour that intimates the fruit to come. It is an astonishingly intense wine with masses of ripe black fruit; tarry, hedgerow complexity and a touch of chocolate to round it out. Exceptional stuff. (C) 13.5%vol
- 32 **Irreverente 2008, Beiras, Portugal** £4.85 £6.40 £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
- 33 **Montes Cabernet Sauvignon Classic Series 2009, Curico, Chile** £4.95 £6.60 £19.50
Textbook Cabernet Sauvignon, with its good garnet colour, very attractive full fruit and new oak on the nose. All nicely-collected and subtly-aged in the mouth, ordered into good balance and finished neatly. (C) 14%vol
- 34 **McHenry Hohnen, Tiger Country 2006, Margaret River, Australia** £26.95
This bright berried wine combines three unusual grapes, tempranillo, petit verdot and cabernet sauvignon. It has spiced flavours and the perfect touch of oak. Another great from the McHenry Hohnen stable. (D) 14%vol

Pudding Wine

STICKY, NAUGHTY, BUT VERY NICE

125ml Half bt

- 35 **Château de la Peyrade, Muscat de Frontignan, NV South of France** £4.50 £13.50
A truly intense, fresh, pure Muscat. It is wonderfully grapey and brightly refreshing, relying on a bracing citrus backbone to balance the luscious sweetness in style. Perfect lightly chilled with fruit desserts, as a digestif or an aperitif. (8) 15%vol

We are happy to serve any of our wines by the glass in 125ml measures

Cocktails

CHAMPAGNE COCKTAILS

£8.00 each

The following drinks are all made with bubbly..

Classic Champagne Cocktail

An Angostura Bitters soaked sugar cube and cognac topped with Champagne.

Old Cuban

A blend of aged rum, lime, mint and sugar topped with Champagne.

Blackberry & Vanilla Bellini

A blend of blackberries, homemade vanilla syrup, pressed apple and lemon, charged with Champagne.

Raspberry & Lychee Bellini

Raspberries crushed with cardamom pods, a hint of lychee liqueur topped with Champagne.

CLASSIC COCKTAILS

Here is a small selection of our favourite classic cocktails; we try to use original recipes where possible. Please ask our bar tenders for our range of alternative classics.

House Spirit

Premium Spirits

£6.50

Connoisseurs Spirits

£7.50

Please ask

Bloody Mary - Fernand Petiot, Paris 1920

A classic recipe with your choice of vodka made with our homemade mary mix.

Daiquiri - Jennings Cox, Cuba 1896

We serve our Daiquiri natural with aged rum or white rum, lime and homemade sugar syrup. Classic.

Dry Martini - Martini di Arma di Taggia, New York 1912

The epitome of sophistication and classic cocktails, we serve ours very cold with your choice of gin or vodka served extra dry, dry or wet...garnished with an olive or a citrus twist. Ask your bartender for guidance with this one.

Espresso Martini

A great after dinner treat with fresh espresso blended with vodka, Kahlúa and vanilla.

Manhattan

Your choice of bourbon shaken or stirred with sweet vermouth, maraschino syrup and a dash of bitters.

Mojito

A Cuban classic using your rum of choice muddled with fresh mint, lime and sugar. Topped with a splash of soda.

Ask our bartenders for the many variations of this classic drink.

Brandy Sidecar

A popular classic subtly blending cognac with the flavours of lemon and orange.

Mannings Collection

Cocktails caringly created and balanced in house by this years experienced bar team.

£6.50 each

Chelsea Rose

A refreshing gin based drink with apple, elderflower and raspberry mixed tall with fresh lemon.

Caribbean Spiced Mule

A fruitful spin on the classic using rum, fresh pineapple and our home made fiery ginger beer to create an exciting drink for the evening.

Riverside Garden

A well balanced gin based drink served straight up with fragrances of apricot, elderflower and grapefruit.

Pineapple Lychee Martini

Fresh pineapple and mint are shaken with lychee liqueur and white rum to create a delicate fruitful treat.

Hazelnut Cream

One of our popular creamy creations, Frangeligo, Ameretto, Baileys and cream served straight up or on the rocks.

All of the following drinks can be made with the following listed spirits as a base, and / or choice from our seasonal fruit variations, ask your bartender for advice.

Choose your spirit: Gin, Aged Rum, Bourbon Whiskey, Vodka

Choose your fruit: Blackberry, Passion fruit, Raspberry

Caipi (ky-pee)

A traditional Brazilian drink made with Cachaça, or choose your favourite spirit and / or fruit to mix with fresh lime and Demerara sugar

Collins

A refreshing long summer drink with your choice of spirit shaken with freshly squeezed lemon, homemade syrup, topped with soda.

Mule

Choose your poison to mix with a fiery blend of fresh lime, bitters and Mannings' homemade fiery ginger beer.

Sours

Your spirit of choice (from whiskey, to amaretto, to gin, to midori) shaken up with fresh lemon, an egg white and homemade syrup.

Non-alcoholic drinks

A selection of homemade sodas and non-alcoholic cocktails using fresh seasonal ingredients.

The following drinks are made freshly here at Mannings from our own secret recipes. Feel free to add your favourite spirit of choice to make a refreshing Autumn cocktail.

Fresh Lemonade - delightful with gin	£3.20
Pink Lemonade - delicious with citroen vodka	£3.20
Mint and Elderflower Lemonade - try this with Hendricks gin	£3.50
Homemade Fiery Ginger beer - gorgeous with aged rum	£3.50
Ginger Nojito A non-alcoholic fiery version of the classic mojito.	£4.00
Autumn Berry Sparkle A mix of berries, lemon, pomegranate juice and cinnamon syrup topped with soda.	£4.00
Minted Appleberry Fresh seasonal berries and mint shaken with fresh lemon, pressed apple juice and topped with soda.	£4.00

H₂O

Cornish still or sparkling water 250ml	£1.95
Cornish still or sparkling water 750ml	£3.95

Coffee

Filter Coffee	£1.95
Espresso	£1.95
Double Espresso	£2.80
Cafetiere for One	£2.65
Cafetiere for Four	£5.95
Caffe Americano	£2.80
Cappuccino	£2.95
Caffe Latte	£2.95
Macchiato	£2.80
Liqueur Coffee	£6.50

Hot Chocolate	£2.95
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Tea	£2.25
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We have a range of speciality teas. Ask your server for our options.

Beers and Ales

We have a local and international selection of premium beers and ales available.

On Draught

Carlsberg	£3.50
Peroni	£4.20
San Miguel	£4.00
Guinness	£4.00
Tribute	£3.50

Bottled Beers

Corona	£3.60
Peroni	£3.60
Tribute Ale	£3.60
Addlestones	£3.60
Guest Ale	£3.60
Bitburger Drive (non-alcoholic)	£3.00