

# Introduction to the Mannings Food & Drinks Menu

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. These have been recently redesigned to include wines by style to help you choose an enjoyable wine to compliment your meal.

**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 new Champagne Wall for inspiration

**White Wines:** Crisp, Fresh & Dry Whites / Aromatic, Fruity Whites / 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 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.

## 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, or a glass of Champagne!

**Starters:** Enjoy a fruity white Chenin Blanc or Riesling 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 Garnacha Rosé or our 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 work best or light fruity reds with soft tannins

**Smoked Dishes:** Peppery Grenache, earthy Spanish Rioja or savoury Malbec

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

**Cheese:** Cheddar with smooth Pecorino; Smoked Cheese with Grenache 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!



# Sparkling & Champagne

## SPARKLING WINES

	125ml	Bottle
1 <b>Prosecco di Valdobbiadene NV Domenico di Bertiol, Italy</b> 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	£4.50	£21.50
2 <b>Camel Valley Brut 2006/07, Camel Valley Vineyard, Cornwall</b> Superb golden sparkler with elegant fizz and full, ripe flavour, packed with elderflower and hedgerow notes, yet truly brut. (1) 12%vol		£28.50
3 <b>Camel Valley Rosé 2007/08, Camel Valley Vineyard, Cornwall</b> 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		£32.50

## CHAMPAGNE

	125ml	Half btl	Bottle
4 <b>Ayala Brut Majeur NV</b> An expressive and elegant Champagne with ripe fruit flavours. Fresh and crisp, yet with good body on the palate. (1) 12.5%vol	£6.50	£18.50	£35.50
5 <b>Ayala Rosé Brut Majeur NV</b> 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			£45.00
6 <b>Bollinger Special Cuvée Brut NV</b> Firm, with yeasty, brioche note following through to enrich the fruit flavour. Taut style and solid finish. (1) 12%vol	£24.00		£48.00
7 <b>Bollinger Rosé Brut NV</b> Created from 62% Pinot Noir, 24% Chardonnay and 14% Pinot Meunier, in the meticulous House style, Bollinger Rosé shows delicate aromas of ripe red fruits, and powerful elegance. Difficult to analyse, it is both bullish and has the finesse of classical ballet. It is immensely complex - tightly wound like a coiled spring - and utterly wonderful. (1) 12%vol			£58.00
8 <b>Bollinger La Grande Année Brut 1999/2000</b> Superb and confident, rich, biscuity character with a lingering finish. A classic vintage champagne. (1) 12%vol			£75.00

# White Wines

## CRISP, FRESH, DRY WHITES

	175ml	250ml	Bottle
9 <b>Domaine de Montaubéron Sauvignon Blanc 2008/09, Côtes de Thongue, France</b> 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	£3.75	£4.95	£14.95
10 <b>Marques de Riscal Rueda 2008/09, Spain</b> 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	£4.30	£5.70	£16.95
11 <b>Spy Valley Sauvignon Blanc 2008/09, Marlborough</b> 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	£5.00	£6.65	£19.95
12 <b>Sancerre Domaine Neveu 2007/08, Loire, France</b> 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			£24.50

## AROMATIC, FRUITY WHITES

	175ml	250ml	Bottle
13 <b>Avanti Chenin-Torrontes, Bodegas Borbore 2009/10, San Juan, Argentina</b> 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	£3.50	£4.65	£13.95
14 <b>Laroma Pinot Grigio 2008/09, Araldica, Venetie, Italy</b> Easy drinking and very capably made. Fresh, dry and delicate with gentle floral and citrus aromas. A classic Italian white wine. (2) 12%vol	£3.80	£5.00	£14.95
15 <b>Las Bolas Pinot Gris, J &amp; F Lurton 2009/10, Valle de Uco, Argentina</b> A more tropical style of Pinot Gris emerges here from Argentina, with the zip of a lemon/lime streak sparking off exotic guava and pineapple notes. The flavour is open, full and firm, with great style and panache. (2) 12.5%vol			£16.75
16 <b>Avanti Chardonnay, Bodegas Borbore 2008/09, San Juan, Argentina</b> <b>Shows ripe tropical characters with buttery and lemon-zest flavours. Full and well-rounded with solid weight and length. (2) 13%vol</b>	£4.50	£5.95	£17.95
17 <b>Whitehaven Riesling 2008/09, Marlborough, New Zealand</b> Crisp, vividly appetising aroma of tropical limes and gooseberries. Flavours intensely fruit-driven, always fresh, with a long staying finish. (3) 12.5%vol			£18.50
18 <b>McHenry Hohnen Sauvignon Blanc-Semillon 2008/09, Margaret River, Australia</b> From the man at the forefront of the Marlborough Sauvignon revolution - founder of Cloudy Bay - these fruit notes of fresh apple, gooseberry and grapefruit, are a welcome feast of refreshment. (1) 12.5%vol			£21.50

## FULL BODIED, COMPLEX WHITES

	175ml	250ml	Bottle
19 <b>Pecorino Terre di Chiete 2008/09, Collefrisiso, Abruzzo, Italy</b>			£18.95
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			
20 <b>Rolling Unoaked Chardonnay 2007/08, Orange, Australia</b>			£18.50
From grapes grown in Oz's highest region, this cool Chardonnay has a creamy, grassy and herby full delivery. Lissome and luscious. (2) 13.5%vol			
21 <b>Chablis La Lotte 2007/08, Burgundy, France</b>	£5.95	£7.95	£23.50
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			
22 <b>Calgardup Chardonnay, McHenry Hohnen 2008/09, Margaret River, Australia</b>			£24.50
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			
23 <b>St. Aubin 1er Cru Dents de Chien 2007/08, Olivier Leflaive, France</b>			£32.00
Fine gold. Light toasted spicy oak aroma. Smoothly-ripe and full to taste. Long and full in the finish. (2) 13%vol			

## Rosé Wines

### FRUITY, SPRING/SUMMER ROSÉS

	175ml	250ml	Bottle
24 <b>Cougars Moon White Zinfandel NV, California, USA</b>	£3.65	£4.75	£13.95
Fun, pink and refreshing. (3) 10.5%vol			
25 <b>Laroma Pinot Grigio Rosé 2008/09, Araldica, Pavia, Italy</b>	£3.75	£4.85	£14.50
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			
26 <b>No.5 Garnacha Rosado 2007/08 Señorío de Sarria, Navarra, Spain</b>	£4.65	£6.20	£18.50
Garnacha grapes give a fresh, modern, exuberant fruity style to both nose and palate. Much to enjoy. (3) 14%vol			
27 <b>Tavel Rosé 2007/08, Château d'Aqueria, France</b>			£21.50
Lively, fresh, engaging young wine. Touch of spice, well-paced - a delight. (2) 13.5%vol			

# Red Wines

## LIGHT, SOFT, EASY-DRINKING REDS

	175ml	250ml	Bottle
28 <b>San Alessandro Montepulciano d'Abruzzo 2008/09, Italy</b> 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	£3.50	£4.50	£13.50
29 <b>La Masquerade Merlot 2007/08, Languedoc, France</b> 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	£3.75	£4.95	£14.95
30 <b>Louis Latour Valmoissine Pinot Noir 2007/08, Côteaux du Verdon, France</b> 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	£4.65	£6.20	£18.50
31 <b>Whitehaven Pinot Noir 2007/08, Marlborough, New Zealand</b> 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			£22.50

## MEDIUM BODIED, SMOOTH REDS

	175ml	250ml	Bottle
32 <b>Avanti Shiraz-Malbec, Bodegas Borbore 2009/10, San Juan, Argentina</b> 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	£3.50	£4.50	£13.50
33 <b>Weighbridge Shiraz, Peter Lehmann 2006/07, South Australia</b> 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	£3.95	£5.25	£15.75
34 <b>Rolling Shiraz 2006/07, Orange, Eastern Australia</b> A wine of fine cool elegance, drawn from its high altitude vineyards and the famed skills of the Cumulus winemaking team. Pure peppered black fruit is supported by fine velvet tannins. (D) 14%vol			£18.95
35 <b>Old Vine Zinfandel, Ironstone 2008/09, California</b> Almost 'Old Man Zin', but actually this supple, immediate, shining-bright, bursting-with health wine has been produced from very old vines. Maybe a surprise - but definitely a pleasure. (E) 14.5%vol			£19.50
36 <b>McHenry Hohnen Shiraz 2007/08, Margaret River, Western Australia</b> 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			£19.50
37 <b>Merlot Garda Le Prunee 2005/06, Tommasi, Veneto, Italy</b> Proper Merlot from northern Italy. Engaging ripe, plummy fruit, with some sassy 'zap' and the hint of tar and roses. Classy, refreshing and brilliantly expressive. (C) 12.5%vol			£22.50
38 <b>Ermita de San Felices Rioja Reserva 2004/05, Santiago Ijalba, Spain</b> 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			£27.50

## BIG, BOLD, SPICY REDS

175ml 250ml Bottle

- 39 **Collefrisio Montepulciano d'Abruzzo Zero 2007/08, Puglia, Italy** £16.50  
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
- 40 **Irreverente 2005/06, Beiras, Portugal** £4.65 £6.20 £18.50  
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
- 41 **Montes Cabernet Sauvignon Classic Series 2008/09, Curico, Chile** £4.75 £6.40 £18.95  
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
- 42 **Malbec Pedro del Castillo, Cavas Weinert 2007/08, Mendoza, Argentina** £17.50  
Dark juicy fruit, brambles, tar and pitch. Yet 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
- 43 **Simon Hackett Old Vine Grenache 2006/07, McLaren Vale, Australia** £19.50  
Simon Hackett's old Grenache vines deliver these intensely-juicy summer fruit characters. The flavours in this brilliant wine are smoothly ripe and touched with spice. (D) 14%vol
- 44 **McHenry Hohnen, Tiger Country 2005/06, Margaret River, Australia** £24.50  
The bright berried wine combines three unusual grapes, and makes a new active fruit style, with spiced flavours and the perfect touch of oak. Another great from the McHenry Hohnen stable. (D) 14%vol
- 45 **Château Tertre Daugay Grand Cru Classé, St. Emilion, France** £35.50  
Intense, powerful and perfectly formed, it has a gamey maturity that underscores a fine coating of fruit running into an immense cassis finish. Smoky, spicy and super-ready - one for a lap of honour! (D) 13%vol

## Pudding Wines

### STICKY, NAUGHTY, BUT VERY NICE

50ml 100ml Half bot

- 46 **Château de la Peyrade, Muscat de Frontignan, NV South of France** £2.00 £3.50 £12.50  
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
- 47 **De Bortoli Botrytis Semillon Vat 5 2006/07, N.S.W. Australia** £15.50  
De Bortoli Vat 5 is a perfect expression of noble rot: pure luminescent gold in colour; with intense marmalade and dried peel fruit flavours, plus a delicious honeyed effect. (8) 12%vol

# 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.

### Rhubarbellini

Homemade rhubarb puree and honey syrup topped with Champagne.

### Minted Pomeberry Bellini

A blend of raspberry, pomegranate and fresh mint topped with Champagne.

## MANNINGS COCKTAILS

£6.50 each

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, Cherry, Passion fruit, White Peach, 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.

## CLASSIC COCKTAILS

Here is a small selection of our favourite classic cocktails; we try to use original recipes where possible.

**House Spirit**

£6.50

**Premium Spirits**

£7.50

**Connoisseurs Spirits**

Please ask

### Bloody Mary - Fernand Petiot, Paris 1920

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

### Daiquiri - Jennings Cox, Cuba 1896

We serve our Daiquiri natural with aged 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 lemon twist. Ask your bartender for guidance with this one.

### Old Fashioned - Colonel James E Pepper, Kentucky 1800

Bourbon stirred with sugar, bitters and plenty of ice, served with a swipe of orange peel.

## SEASONAL COCKTAILS

£6.50 each

Here is a small example of some spring/summer drinks that have been selected exclusively for Mannings...

### Spring Berry Martini

A blend of lemongrass and vanilla vodka, fresh spring berries and freshly pressed apple juice, served straight up.

### Pineapple and Black Pepper Margarita

Lashings of tequila, fresh pineapple, lime juice and triple sec and plenty of black pepper served straight up.

### L.B.D. (Little Black Dress)

Stylish and sexy. Chambord, vodka and berries.

## Non-alcoholic drinks

### TEMPERANCE COCKTAILS

£4.00 each

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

#### Ginger Mojito

A non-alcoholic fiery version of the classic mojito.

#### SummerBerry Fizz

Summer berries shaken with freshly squeezed lemon juice and pomegranate syrup, topped with soda.

#### Minted Appleberry

Fresh seasonal berries and mint shaken with fresh lemon, pressed apple juice and topped with soda.

### HOMEMADE SODAS

£3.00 each

The following drinks are made freshly here at Mannings from our own secret recipes passed down from our grandparents...feel free to add your favourite liquor of choice to make a refreshing summer cocktail.

Fresh Lemonade - delightful with gin

Pink Lemonade - delicious with flavoured vodka

Mint and Elderflower Lemonade - try this with Hendricks gin

Homemade Fiery Ginger beer - gorgeous with aged rum

### PRESSED 'EAGER' JUICES

£2.50 each

Orange, pineapple, apple, tomato, pink grapefruit, cranberry

## H<sub>2</sub>O

Cornish still or sparkling water 250ml

£1.95

Cornish still or sparkling water 750ml

£3.95

## Coffee

Filter Coffee	£1.85
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

## Hot Chocolate

£2.95

## Tea

£2.25

We have a large range of interesting organic teas from Tea Pigs. Ask your server for our seasonal options.

## Beers and Ales

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

### On Draught

Becks Vier	£3.50
Peroni	£4.00
Staropramen	£4.00
Guinness	£3.80
Tribute	£3.50
Guest Ales (Please ask)	£3.50

### Bottled Beers

Corona	£3.50
Peroni	£3.50
Tribute Ale	£3.50
Addlestons	£3.50
Bitburger Drive (non-alcoholic)	£3.00

# Digestifs

## AFTER DINNER DRINKS

Please ask

Here is a small selection of after dinner spirits, liqueurs, ports and sherry, if you would like advice on your selection please speak to your server.

Patron XO Cafe	Taylor's Vintage
Courvoisier VSOP Exclusif	Taylor's 10y Tawny
Janneau Grand Armagnac	S Romate Pedro Ximenez
Laphroaig 10 year old	Licor 43
Elixir Digestive	Xante Pear
Hennessy XO	

## CONNOISSEURS DRINKS

Please ask

We have selected some of the finest spirits from around the world for the connoisseur... enjoy!

### **Aged Rum & Tequila**

Mount Gay Extra Old  
Angostura 1824  
Patron Añejo

### **Malt Whisky**

Glenfiddich 18 year old - Speyside  
Lagavulin 16 year old - Islay

### **American Whiskey**

Gentlemen Jack  
Jack Daniels Single Barrel  
Van Winkle Family Reserve Rye 13 Year Old

**Please note:** all menus are subject to availability