

# Manzo - Winter 2024

## Appetisers

Prawn Pil Pil Toast **£10**  
chilli, chorizo, garlic, sourdough

Winter Pigeon Salad **£9**  
greens, gorgonzola, walnut, balsamic

Butternut Ravioli (v) **£8**  
beetroot, parsnip, carrot

Wild Mushroom Toast (v) **£8**  
ricotta, onion, garlic cream

Chorizo Arancini **£8**  
parmesan, peanut romesco

Tomato Tartare (ve,gf) **£8**  
heritage tomato, crouton, basil

## Entrees

Chicken Supreme (gf) **£17**  
dauphinoise, rosemary sauce, veg

Duck Breast (gf) **£24**  
carrot & parsnip puree, cherry jus, veg

Cauliflower Steak (ve,gf) **£16**  
romesco, charred cauliflower, cous cous

Garlic Cream Tagliatelle (v) **£14**  
add prawns or chicken +£2

Venison Loin (gf) **£28**  
dauphinoise, mulled jus, pickled berries, veg

Lamb Lollipops (gf) **£30**  
dauphinoise, mint jus, beetroot, onion soubise

Curried Gnocchi (ve,gf) **£16**  
spiced onion & tomato sauce, pickled shallot

Market Fish **£mp**  
please ask your server

**Steak (GF)** fries, roast shallot, sauce

<b>Fillet</b>	<b>Rump</b>	<b>Sirloin</b>
8oz £30	8oz £16	12oz £26

12oz £42	16oz £30	<b>Ribeye</b>
16oz £52	32oz £50	10oz £28

<b>Cote de Beauf</b>	<b>T-Bone</b>
£60	£32

**Sauces £3 Sides £4**

peppercorn (gf) hand-cut chips (gf)

blue cheese (gf) roast veg (gf)

rosemary jus (gf) fries (add truffle £1)(gf)

garlic cream (gf) truffle mac

dauphinoise (gf)

**The Platter £50**

4oz fillet, 4oz rump,  
6oz sirloin, 5oz ribeye,  
2 sides, 2 sauces

**The Big Platter £99**

8oz fillet, 8oz rump,  
12oz sirloin, 10oz ribeye,  
4 sides, 4 sauces

## Dessert

Black Forrest (v,gf) **£8**  
cherry caramel, chocolate textures

Tiramisu **£7**  
espresso, ladyfingers, cream, cocoa

After Eight (ve,gf) **£8**  
mint mousse, chocolate textures

Orange Ginger Mousse **£8**  
ginger crumb, caramel, lemonbalm

please notify your server of any dietary or allergy requirements  
bread products can be substituted for gluten free upon request  
wifi password - Manzowifi

thank you, we hope to serve you again soon  
follow us at [Facebook.com/@manzosteakeria](https://www.facebook.com/manzosteakeria)  
feedback is always appreciated on TripAdvisor

Executive Chef - Josh Walker  
General Manager - Nathan Joseph  
Sous Chef - Brogan Liehne