

NIBBLES

Smoked Gordel Olives	£5
Madras Curry Sauce and Cheese-baked Fries (Gf / V)	£6
Honey-Cured St Ewe Egg Yolk & Soldiers	£6
Gochujang Chicken with Soy Syrup & Spring Onion (Gf)	£7
Gin & Tonic-cured Salmon Tartare on Toast (Gfo)	£8

SMALL PLATES

Handmade Baked Bread (Gfo / V)	£8.50
Served with whipped chicken salt & Marmite butters, moked olives, cold pressed rapeseed oil & aged vinegar	
Crispy Soft Shell Crab (Gf)	£12
Lemon celeriac coleslaw, pickled Szechuan cucumber & lobster dressing	
Cornflake-coated Special Recipe Chicken	£11
Fermented hot honey & Kentucky mayonnaise	
Warm Black Watch Scotch Egg (Allow 10 minutes to cook)	£12
Made with a St Ewe golden yolk egg, Hogs & black pudding, our pickle & crackling popcorn	
White Bean Hummus (Vg)	£10
Charred sweetcorn ribs, herb salsa, chilli oil, crunchy peanuts and fruit bread toast	
Bourbon Duck (Gfo)	£12
Jack Daniel’s potted duck paté, sourdough crisps, marmalade bacon jam, plum jelly	

SANDWICHES / BAGUETTES & OMELETTES

(Gfo available)

Served midday until 4pm

Mannings Fried Chicken Sandwich	£16
Pickled slaw, chipotle mayonnaise & salsa served on baked Italian bread	
Trio of Cornish Cheese & Baked Ham	£16
Baked Cornish ham, Cornish Brie, cheddar and blue cheese mayonnaise, pickled red onion & beer chutney. Served on baked Italian bread	
Roasted Pepper & Feta (Vg / V)	£14
Roasted marinated red peppers, onions, vegan feta, garlic & pesto served on Italian bread	
Large Shrimp Bloody Mary Cocktail	£16
Poached jumbo shrimps, Bloody Mary mayonnaise, olive oil tomato served on Italian bread	
The beef Rump Baguette	£17
Pan fried strips of beef rump, chestnut mushroom, onions, blue cheese and soy	
Spanish Skillet Cheese Omelette (Gf / V)	£14
Served with rustic fries & Pico de Gallo salad	
Add Bacon for £1 / Add Smoked Salmon for £3 / Add Chorizo for £2	
Add Small Fries to above dishes	for £2



Allergen key:
(Gfo) Gluten free option
(Gf) Gluten free
(V) Vegetarian
(Vg) Vegan
(Df) Dairy free

DAY & NIGHT DINING

Flamed Chicken Burger (Gfo / Df)	£19
Flame-grilled Fajita spice-rubbed chicken breast, duck fat braised onions and peppers, Firebrand onion rings, Vintage Quickies Cheddar, peppercorn mayonnaise, toasted bun and southern-spiced fries	
Cornish Beer Fish & Chips (Gf)	£21
Cornish Firebrand battered fish, Pease pudding, curry sauce, tartare sauce and fat chips	
Replace Fish with Beer Battered Banana Blossom (Vg)	
Steak and Stilton Sizzling Platter (Gf)	£25
Wok fried locally-reared rump of beef, potatoes, onions, mushroom with soy and Stilton crumble	
Vietnamese Shrimp Sizzler (Gfo)	£29
Wok fried red shrimp in Vietnamese chilli & garlic butter, confit onions & squeezed lime served with toasted hand made bread	
Shawarma Chicken Kebab	£19
Pan fried spiced chicken, layered with unleavened bread, Moroccan potato tagine with parsley & garlic sauce	
“A Truro Cassoulet” (Gfo / Df)	£24
A slow braised casserole of duck leg, French sausage, smoked bacon, white beans, tomato and goose fat. Finished with toasted bread crumbs & bread	
12 hour Shepherd’s Lamb (Gfo / Df)	£28
Sticky BBQ glazed 12 hour lamb shoulder, shepherd’s pie mince croquette, maple bacon sweet potato mash, beer braised hispy cabbage, minted lamb and redcurrant reduction	
Off the Coast Sea Bass (Gf)	£25
Cornish sea salt roasted Sea bass on the bone, saffron potatoes, Champagne and brown shrimp bisque, clams and sea vegetables	
Crispy Gnocchi (V)	£12
Handmade beetroot & goats cheese gnocchi pan fried in sage butter, spinach and pea purée served with stir fried chicory	
Chef Kai Taylor’s Signature Massaman Curry (Gf/Df)	£28
24 hours in the making with slow braised beef brisket, chilli, coconut, cinnamon, lime & potatoes served with jasmine rice and smashed peanuts and onion	
Locally-reared Ruby Red Beef Cuts (Gfo)	
Served with roasted herb plum tomato, large garlic butter cup mushroom, veal marrow bone peppercorn sauce, fried onion loaf, fries and watercress	
8oz Fillet of Beef	£38
20oz Porterhouse/ T-bone of Beef	£45
10oz Rib of Beef	£34

ON THE SIDE

Rustic Fries (Gf)	Truffle Mash (Gf)	House Salad (Gfo)	Coconut Rice (Gf)	
Buttered Winter Chard and Peas (Gf)	Herb-roasted New Potatoes (Gf)	Olives (Gf)		



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*Please speak to your waiter if you have any dietary requirements, allergies or special requests.
We will do our utmost to cater for all of your needs to the best of our ability and at the highest standards.*

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