

## Appetisers:

Crispy Meadow Beef <b>£12.50</b> <i>Sesame seeds, and soy dip (296 cal)</i>	Potted Ham Hock <b>£9.00</b> <i>Piccalilli and sourdough (851 cal)</i>	Market Soup (v) <b>£8.00</b> <i>Warm bread and butter (251 cal)</i>	Squid Rings and Chorizo <b>£12.00</b> <i>Chipotle mayo and lemon (589 cal)</i>
Beetroot Gravlax <b>£8.00</b> <i>Crispy samphire and toasted pine nuts (292 cal)</i>	Grilled Jumbo Prawns <b>£12.00</b> <i>Garlic butter, cherry tomato and lemon (450 cal)</i>	Confit Billingsgate Salmon <b>£13.50</b> <i>Pickled cucumber, sour cream, and mustard cress (481 cal)</i>	Superfood Salad <b>£7.50</b> <i>(v) (vg) (GF) Quinoa, rice, mix seeds, broccoli, pomegranate, and cherry tomato (388 cal)</i>

## From the Grill:

We take pride in our steaks. Our hand selected prime cuts are sourced from local farms. All steaks cooked at your choice of temperature. All grills come with steak butter, cress and grilled tomatoes

Sauces: Red Wine Jus (106 cal) - Green Pepper Corn Sauce (98 cal) - Mushroom Sauce (48 cal) - Béarnaise Sauce (104 cal) - Blue Cheese Sauce (124 cal) **£2.50**

**Prime Fillet £38.00**  
200g (367 cal)

**Côte de Boeuf £46.50**  
400g (854 cal)

**Rump Steak £32.00**  
200g (478 cal)

**Rib Eye £36.00**  
250g (802 cal)

**Spatchcock Chicken £20.50**  
(336 cal)

**Sirloin £34.00**  
250g (596 cal)

## Mains:

**Marriott Burger £18.00**  
*Beef patty, crispy bacon, smoked cheddar and chipotle mayonnaise sauce, fries (1768 cal)*

**Docks Farm Rump of Lamb £26.00**  
*Sweet potato mash, pea and mint jus (380 cal)*

**Butterfly Seabream £18.50**  
*Tossed mixed salad 400g (560 cal)*

**Moving Mountains Burger (v) (vg) £17.00**  
*Plant-based patty, tomato, pickles and sweet potato fries (1687 cal)*

**Spelt Barley Risotto (v) £18.00**  
*Forest mushroom, basil pesto, and shaved parmesan (837 cal)*

**Stuffed Butternut Squash (v) £14.00**  
*Goat cheese and red pepper salsa (835 cal)*

**Classic Caesar £15.00**  
*Baby gem, parmesan and croutons (230 cal)*

**Billingsgate Catch of the Day - Market Price**  
*Tossed mixed salad, and roasted new potatoes (1021 cal)*

**Stuffed Mozzarella & Tomato Gnocchi (v) £14.00**  
*Basil salsa, and crispy parmesan (674 cal)*

Add Chicken (230 cal) **£1.00**  
Add Salmon (290 cal) **£1.50**

## Sides:

Triple Cook Chips (582 cal) **£6.00**  
Garlic Mash (457 cal) **£6.00**  
Sauté Tenderstem Broccoli (259 cal) **£7.50**

Skinny Fries (346 cal) **£6.00**  
Cauli Cheese (560 cal) **£6.00**  
Cauli Fritters **£8.50**  
(v) (vg) (GF) (540 cal)

Halloumi Fries (580 cal) **£8.00**  
Crème Spinach (303 cal) **£6.00**  
Chef's Green Salad **£6.00**  
(v) (vg) (GF) (90 cal)

Sweet Potato Fries (272 cal) **£6.00**  
Grilled Vegetables (vg) (128 cal) **£6.00**  
Beef Brisket Mac n' Cheese **£9.00**  
(850 cal)

(v) - Vegetarian (vg) - Vegan (GF) - Gluten Free

We cannot guarantee the absence of nut traces in any of our dishes. Please advise a member of staff if you have any particular dietary requirements. All Prices are inclusive of VAT. An optional 12.5% service charge will be applied to your bill, all of which goes to the service team excluding Management. Halal Options Available Upon Request

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# MANHATTAN GRILL WEST INDIA QUAY

## Champagne & Fizz :

### By The Glass

	12,5cl	75cl
Galanti, Prosecco, Extra Dry, Italy, NV	<i>£10.00</i>	<i>£44.00</i>
Moët & Chandon Brut, Impérial, Epernay, France, NV	<i>£18.00</i>	<i>£90.00</i>
Moët & Chandon Brut Rose, Impérial, Epernay, France, NV	<i>£20.00</i>	<i>£110.00</i>
Veuve Clicquot Brut, Yellow Label, Reims, France, NV		<i>£120.00</i>

## White Wines: :

### By The Glass

	17,5cl	25cl	75cl
Sauvignon Blanc, 8KM, Santa Rita, Central Valley, Chile, 2021	<i>£8.00</i>	<i>£10.00</i>	<i>£29.00</i>
Pinot Grigio, L'Aristocratico, Ca' Montini, Trentino, Italy, 2021	<i>£10.00</i>	<i>£13.00</i>	<i>£39.00</i>
Riesling, Trocken Weingut Winter, Rheinhessen, Germany, 2017	<i>£15.00</i>	<i>£19.00</i>	<i>£57.00</i>
Chardonnay, Drifting LODI, California, USA, 2018	<i>£11.00</i>	<i>£15.00</i>	<i>£42.00</i>

### From the Cellar

Sauvignon Blanc, Errázuriz, Valle de Aconcagua, Chile, 2021			<i>£32.00</i>
Sauvignon Blanc, Vidal, Anthony Joseph, Marlborough, New Zeland, 2022			<i>£49.00</i>
Chenning Blanc, Kleine Zalze, Stellenbosc, South Africa, 2022			<i>£40.00</i>
Chardonnay, Aussières, Domaines Barons de Rothschild, France, 2018			<i>£52.00</i>
Chardonnay, Meiomi, Monterey Sonoma, Santa Barbara, California, 2019			<i>£68.00</i>
Sauvignon Blanc, Sancerre La Fuzelle, Adrien Maréchal, France, 2020			<i>£80.00</i>
Chardonnay, Pouilly-Fuissé, Louis Jadot, Les Petites Pierres, Burgundy, France, 2016			<i>£89.00</i>
Chardonnay, Baroness Nadine, Rupert & Rothschild, Western Cape, South Africa, 2021			<i>£90.00</i>
Chardonnay, Chablis 1er Cru Montmain, J.Moreau & Fils, France, 2019			<i>£99.00</i>

## Rosé Wines: :

	17,5cl	25cl	75cl
Château D'Esclans, Whispering Angel, Provence, France, 2021	<i>£14.00</i>	<i>£19.00</i>	<i>£59.00</i>
Château D'Esclans, Rock Angel, Provence, France, 2021			<i>£79.00</i>
Château La Gordonne, Côtes de Provence, France, 2018			<i>£55.00</i>

## Red Wines:

### By The Glass

	17,5cl	25cl	75cl
Merlot, 8Km, Santa Rita, Central Valley, Chile, 2021	<i>£9.00</i>	<i>£11.00</i>	<i>£32.00</i>
Malbec, Alma Mora Reserve, San Juan, Argentina, 2021	<i>£11.00</i>	<i>£16.00</i>	<i>£39.00</i>
Malbec & Cabaret Sauvignon Blend, Amancaya Caro, Barons De Rothschild, Mendoza, Argentina, 2019	<i>£14.00</i>	<i>£18.00</i>	<i>£49.00</i>
Tempranillo, Don Jacobo Crianza, Bodegas Corral, Rioja Spain, 2019	<i>£11.00</i>	<i>£14.00</i>	<i>£39.00</i>
Cabernet Sauvignon, The Manor, Nederburg, South Africa, 2020	<i>£12.00</i>	<i>£17.00</i>	<i>£46.00</i>
Pinot Noir, Waipara Hills, Central Otago, New Zealand, 2021	<i>£14.00</i>	<i>£18.00</i>	<i>£51.00</i>

In accordance with the Weights and Measures Act 1985, the measure for the sale of Spirits in these premises is 50ml or multiples thereof.  
25ml spirits available on request, 125ml available on request for the wines.

All Prices are inclusive of VAT. Wines and Vintages are subject to availability. If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items.  
An optional 12.5% service charge will be applied to your bill, all of which goes to the service team excluding Management.

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## From the Cellar

Pinot Noir, Bourgogne Couvent Des Jacobins, Lois Jadot, France, 2021	£39.00
Primitivo, Feudi Salentini, Puglia, Italy, 2021	£59.00
Merlot, Granfort, Pays D'Oc, France, 2021	£39.00
Merlot, Classique, Rupert & Rothschild, Paarl, South Africa, 2019	£68.00
Merlot, Château des Laurets, Puisseguin St-Émilion, France, 2016	£70.00
Garnacha & Syrah Blend, Châteauneuf Du Pape, Clos De L'oratoire Des Papes, Ogier, Rhône, France, 2020	£129.00
Grenache Noir & Syrah Blend, Châteauneuf Du Pape, Les Terrasses de Galets, Maison Emma M Louise, Rhône, France, 2018	£139.00
Merlot & Cabernet Franc Blend, Blason De L'Évangile, Barons De Rothschild, Pomerol, France, 2020	£399.99
Cabernet Sauvignon, Chimney Rock Magnum 1.5, Napa Valley, California, USA, 2012	£399.99
Opus One, Robert Mondavi & Baron Phillippe de Rothschild, Napa Valley, USA 2006	£699.00
Opus One, Robert Mondavi & Baron Phillippe de Rothschild, Napa Valley, USA 2005	£799.00

## Beers:

Stella Artois Lager (4.6%)	£7.00	Goose Island IPA (4.1%)	£8.00
Beck's Vier (4%)	£7.00	Guinness (4.3%)	£8.00
Budweiser (4.5%)	£7.00	Orchard Pig Cider(4.5%)	£7.00
Camden Hells Lager (4.6%)	£8.00	Old Mout Kiwi & Lime Cider (4%)	£8.00
Camden Hells Pale Ale (4%)	£8.00		

## Mark Your Own Martini:

Vodka or Gin of Choice + £3.50

Dry Martini | Vodka Martini | Dirty Martini | Vodka or Gin of Choice | Martini Extra Dry

## Aperitif:

£14.00

Negroni | Beefeater London Dry | Martini Rosso | Campari.

Aperol Spritz | Aperol | Soda | Cava

Perfect Manhattan | Maker's Mark Bourbon | Martini Rosso | Martini Extra Dry | Angostura Bitters .

Dry Martini | Vodka Martini| Dirty Martini | Vodka or Gin of choice | Martini Extra Dry.

## Classic Cocktails:

£14.00

Long Island Iced Tea | Beefeater London Dry | Olmeca Blanco | Bacardi Superior | Absolut | Triple Sec | Fresh Lemon juice | Pepsi.

Tommy's Margarita | Olmeca Blanco | Fresh Lime Juice | Agave syrup.

Mary Pickford |Bacardi Superior | Luxardo Maraschino | Pineapple Juice | Grenadine.

Mai Tai | Bacardi Superior | Captain Morgan Spiced | Fresh Lime Juice | Orgeat Syrup | Triple Sec | Cane Sugar syrup .

## Non-Alcoholic Cocktails:

£10.00

Bora Bora | A summer mocktail made of pineapple juice, passion fruit, lime juice, coconut and mango.

Young Cuban| A minty cane sugar mocktail with citrus and fizzy finish.

Watermelon Sugar |Refreshing and bitter watermelon spritz.

Express MartiNO |A blend of coffee and vanilla with a cane sugar touch.

Mangorita |The perfect marriage between agave and mango.

## Soft Drinks:

Still or Sparkling Water (75cl)	£5.00	Ginger Beer	£4.00
Pepsi - Tonic - Lemonade	£4.00	Fresh Orange - Apple - Cranberry - Pineapple - Mango	£4.00
Pepsi Diet- Ginger Ale- Rose Lemonade	£4.00	Kombucha Rhubarb & Peach	£6.00

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