

# MANNION & CO KITCHEN

## DELI BOARDS

- The bits & bobs board **£13.95** M,L,C,CL,SD  
 A good old cheese board **£12.95** M,L,C,CL  
 Smoked salmon platter, lemon & toasted bread **£12.50** F,L,C,M  
 Mixed olives, tomatoes, balsamic, pesto, hummus & bread **£9.00** CL,C,L,M,N  
 The charcuterie board "very meaty" **£13.95** CL,C,L,E,SD  
 Grazing board for two to share "or one if you're hungry" **£24.50** CL,L,C,M,SD  
 Sausage roll platter, chutney, dressed leaves & pickles **£8.50** C,L,SS,E,M,CL

## SWEETER THINGS

- Cheese scones, Mannion's chutney & herb mascarpone **£4.50** C,L,M,CL  
 Fruit scones, Yorkshire clotted cream & fruit jam **£4.50** C,L,SD,M  
 Toasted spiced fruity Lucy loaf & cinnamon butter **£4.50** C,L,SD,C,M  
 Affogato, vanilla ice cream and espresso **£4.95** M,E  
 Cake counter from **£2.90 to £4.00**

## WHITE WINE

**Viognier 2018 - Le Versant, Vin de Pays d'Oc**  
 This medium bodied wine is filled with intense apricots, ripe peach, exotic fruits and crisp acidity.  
 100ml **£3.60** 125ml **£4.50** 175ml **£5.50** Bottle **£20.00**

**La Miranda de Secastilla Blanca 2016 - Vinas del Vero, Somontano**  
 Tropical fruits, toasted almonds, citrus and aromatic notes. Soft mouthfeel thanks to 4 months of barrel aging. Touches of white pepper and spice.  
 100ml **£5.20** 125ml **£6.50** 175ml **£7.50** Bottle **£24.00**

**Riesling 'Riverbank' 2016 - Wente Vineyards, California**  
 Aromas of honeysuckle, lychee and grapefruit, with a hint of nutmeg. Delivers the classic Riesling flavours of tropical fruit and citrus.  
 100ml **£6.00** 125ml **£7.50** 175ml **£9.00** Bottle **£27.50**

**Poggio al Lupo Vermentino IGT**  
 Clear straw yellow with green reflections. On the nose, citrus and floral notes are well-integrated with minerals.  
 100ml **£6.40** 125ml **£8.00** 175ml **£10.00** Bottle **£29.00**

## RED WINE

**Pinotage - Simonsvlei Western Cape South Africa**  
 A well balanced wine, boasting ripe plum, berry and coffee flavours.  
 100ml **£3.60** 125ml **£4.50** 175ml **£5.50** Bottle **£20.00**

**Bonarda 'Roble' 2017 - Los Haroldos, Mendoza**  
 Complex and layered with cinnamon, plum and dark fruits.  
 100ml **£5.20** 125ml **£6.50** 175ml **£7.50** Bottle **£24.00**

**OSA Maremma Rossa 2016 - Fattoria Querciarossa, Tuscany**  
 Soft juicy red and black fruit with bright acidity and soft tannins. This is a wine for hearty food.  
 100ml **£5.60** 125ml **£7.00** 175ml **£8.50** Bottle **£27.00**

**La Paradou Grenache 2016 - Chateau Pesquie**  
 A fresh and crunchy wine filled with kirsch & blackcurrant aromas with hints of pepper, perfect for charcuterie!  
 100ml **£6.40** 125ml **£8.00** 175ml **£10.00** Bottle **£29.00**

## SPARKLING WINE

**Prosecco Cantina Vigne Verde**  
 Glass **£6.00** Glass Bottle **£24.00**

## ROSÉ WINE

**Saint Marc Syrah Rosé IGP Pays d'Oc**  
 Pink glow with aromas of raspberry and blackcurrent. Rich and fruity.  
 100ml **£3.80** 125ml **£4.75** Glass 175ml **£6.00** Bottle **£24.00**

## SOMETHING DIFFERENT

- Aperol Spritz £7.95**  
**Peach Bellini £7.00**  
**Strawberry & St Germain Spritz £7.95**  
**Mannion's Gin & Tonic Selection £8.00**  
**Bloody Mary £6.95**  
**Virgin Mary £5**

## BOOZY COFFEE

- Cointreau hot chocolate hot chocolate & Cointreau £6.00** **Irish coffee coffee, Jamesons & cream £6.00**  
**Cafe Royale coffee, courvoisier & cream £6.00** **Carajillo coffee, kraken & cream £6.00** **Caffe corretto espresso, courvoisier £5.50**

## HOT DRINKS

### TEAS

All our teas are made with loose leaf tea from Jeeves & Jericho  
 Dales brew "made for Yorkshire water" **£2.90**  
 Earl of grey **£3.00**  
 Smokey Russian caravan **£3.00**  
 Darjeeling "first flush" **£3.00**  
 Spiced masala chai **£3.00**

Turkish apple **£3.00** China jasmine **£3.00**  
 Dragonwell green tea **£3.00**  
 Red berry **£3.00** Mojito Mint **£3.00**  
 Camomile blossoms **£3.00**

### COFFEE

Espresso **£2.20** Americano **£2.50** L/**£2.80**  
 Cappuccino **£2.80** L/**£3.10**  
 Latte **£2.80** Flat White **£2.80**  
 Hot chocolate **£3.10** Macchiato **£2.50**  
 Mocha "coffee & chocolate" **£3.00**  
 Coffee syrups **50p** per shot!!!! extra shot **50p**  
 Vanilla, Gingerbread, Almond  
 We also have Decaffeinated Coffee & Black Tea.  
 (Soya Milk & Oat Milk 35p charge).

ALL TODAY'S  
SPECIALS &  
GOURMET  
SANDWICHES ARE  
ON OUR DAILY  
CHANGING  
BLACKBOARDS.

## SOMETHING CHILLED ?

PAGO JUICES. Apple, Mango, Cherry, Peach, Orange & Lime, Strawberry. **£2.80**  
 Galvanina (fizzy). Lemon, Ruby Orange, Orangina. **£2.95**  
 Coke Cola, Diet Cola **£2.80**  
 WATER. San Pellegrino **£1.95**  
 Acqua Panna **£1.95**  
 Elderflower Fizz / Ginger Beer **£2.90**  
 Freshly squeezed orange juice **£2.95**

## BEER



**Estrella Damm - 4.6%** - Pilsner style lager brewed in Barcelona to the original recipe from 1876. Estrella Damm is made with only 100% natural Mediterranean ingredients to deliver a refreshing and clean beer. **£3.95**



**Inedit Damm - 4.8%** - Inedit Damm is a truly unique beer brewed with malt, wheat, hops, liquorice, coriander and orange peel. Inedit was created by the Damm master brewers and world renowned chef, Ferran Adria, to be the perfect beer to pair with food. **£4.50**



**Er Boqueron - 4.8%** - Made using Mediterranean Sea water from Valencia, it is a light and refreshing beer. Perfect with tapas, fish, charcuterie. **£4.95** (GF)



**La Socarrada - 6%** - Gastronomic beer brewed with rosemary and rosemary honey. Triple malt, double fermentation without added gas, unfiltered and unpasteurized. **£4.95** (GF)



**VIXIN CIDRE PEAR OR APPLE - 4.5%** A classic Champagne French Cidre from Normandy with a crisp & fresh finish. A proper thirst quencher. **£6.50**