

manja manja

“Mangia, mangia!” – meaning “Eat, eat” – is an affectionate phrase we often heard our Italian grandmother say as she put food on the table. Our name is a playful nod to this memory, instantly taking us back to when we tucked into her heartfelt, homemade recipes.

Our menu is designed to be shared, and dishes will arrive at different times.

CICCHETTI/SMALL PLATES

Pollo Cotoletta, salt potato and anchovy parmesan sauce	£10
Glazed lamb sausage, camellia bean and pomegranate DF, GF	£12
Flat iron steak, umami fava bean glaze, cabbage crudo DF, GF on request	£12
Mackerel and beetroot tartare, horseradish and pane carasau GF on request	£9
Salt cod croquettes, roasted garlic and red pepper jam	£10
Crispy polenta, smoked cods roe and cress	£10
Burrata, fermented carrot, honey and pistachio GF, N, V	£8
Roasted red peppers, Scamorza and anchovies GF	£8
Smoked aubergine, smashed beans and toasted seeds DF, GF, VGN	£7
Beetroot, radicchio, walnuts and blood orange DF, GF, N, VGN	£7
Aubergine Parmigiana, tenderstem and chilli lemon dressing V	£9/16
Summer pea and broadbean risotto with mint jelly DF & VGN on request, GF	£7/14
Creamy crab and tomato casarecce with gremolata	£12/23
Beef shin, pork and porcini mushroom lasagna, truffle béchamel	£9/18

SHARING BOARDS

Charcuterie meat board sourced from Iford Manor and served with a selection of pickles, chutneys and bread GF on request	£15
West Country cheese board, served with a selection of pickles, chutneys and bread GF on request, V	£15

PIZZETTA

Bianco, confit garlic, chard and cream cheese V	£8
Goats cheese, roasted grape walnut dressing N V	£9
Nduja, ricotta, hot honey and oregano	£10
Bocconcini, anchovy and sage	£8

SIDES

Courgette, rocket and parmesan salad	£6
Homemade bread and oil V	£4
Marinated olives DF, GF, VGN	£4
Salt roasted potato, roast garlic parmesan and anchovy sauce GF, DF and V on request	£5



