

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.

Just as you would at Nonna’s house, order to share and expect dishes to arrive at varying times.

ANTIPASTI

Nocellara olives DF, GF, VGN £4

Charcuterie board, sourced from Iford Manor DF Or West Country cheese board V £15

both served with a selection of pickles, chutneys and bread GF on request

CICCHETTI/SMALL PLATES

Crispy squid with a roasted garlic aioli DF £10

Grilled plaice, sweet and sour peppers GF, DF £12

Pork cheeks, spiced tomato ragu, crispy garlic and herb polenta GF £12

Beef Polpette della Nonna, parmesan cream £12

Warm puy lentils, melting burrata, Nocellara and preserved lemon salsa V, GF £9

Mushroom and ricotta Agnolotti, parmesan broth, chive oil, sage, pine nuts N £12

Roasted butternut squash tart, onion relish, smoked fig butter, pickled hazlenuts V, N, DF/VGN on request £10

SIDES

Salt roasted potato, roast garlic, anchovy sauce, parmesan GF, DF/V on request £5

Courgette, rocket and paremsan salad GF, DF/V/VGN on request £5

Homemade bread and oil DF, VGN £4

NONNA’S SPECIALS

Celeriac and leek risotto with roasted chestnuts and burnt apple V, GF, VGN on request, DF on request £18

Slow cooked duck leg and roasted mushroom rigatoni £21

Beef shin, pork, porcini mushroom lasagna with truffle béchamel £20

Cauliflower frittelle, roasted carrots, salsa verde and cannellini bean purée VGN, GF, DF £17

Carne del giorno/Steak of the day Please ask

Pesce del giorno/Fish of the day Please ask

PIZZETTA

Margherita, basil, smoked salt, crispy chilli and garlic oil V £8

Capricciosa, artichoke heart, mushroom, olive, red onion, rocket V £9

Nduja, ricotta, hot honey, flaked almonds N £10

Bresaola, rocket and walnut pesto, lily peppers N £10

Crayfish, confit tomatoes, chilli, lemon and garlic £12