

# manja manja

Christmas '24

|                         |   |            |
|-------------------------|---|------------|
| <b>Aperitif drink</b>   | Plum and thyme bellini  | £10        |
| <b>Antipasti</b>        | Nocellara olives DF, GF, VGN  | £4         |
|                         | Sourdough bread, oil and balsamic DF, VGN   | £4         |
|                         | West Country cheeseboard, served with a selection of pickles, chutney, crackers and bread | £15        |
| <b>Cicchetti</b>        | Roasted potatoes, chive garlic mayo, spiced ketchup, parmesan GF                          | £7         |
|                         | Green salad, courgette, rocket, parmesan V/DF on request, GF                              | £5         |
|                         | Burrata, beetroot and pistachio V, GF, N  | £9         |
|                         | Salt-baked carrot, cauliflower, spiced compote, pomegranate VGN, GF, DF                   | £10        |
|                         | Crispy squid, roast garlic aioli  | £11        |
|                         | Cranberry & pink pepper cured monkfish, nectarine gel, hazelnuts GF, DF, N                | £13        |
|                         | Arancini w/ slow cooked bolognese, roast tomato and red wine sauce GF                     | £12        |
|                         | Fontina & walnut gnocchi V  | £11        |
|                         | Grilled nduja, goats cheese, green beans GF   | £12        |
| <b>Pizzetta</b>         | Margherita, basil, smoked salt V  | £8         |
|                         | Flatbread style topped with garlic aioli, parmesan, fresh truffle                         | £12        |
|                         | Gorgonzola, pear, onion chutney, pickled walnuts N  | £10        |
|                         | House fennel sausage, parma ham, shallot, burnt apple, crispy sage                        | £13        |
|                         | Turkey polpetta, cranberry and Calabrian chilli jam, focaccia bread sauce & sprout tops   | £14        |
| <b>Nonna's specials</b> | Lasagne, beef shin, pork, porcini mushrooms, truffle bechamel                             | £20        |
|                         | Mushroom & pine nut pie, onion purée, sautéed green beans VGN/DF on request               | £18        |
|                         | Roasted squash, crispy sage & hazelnut risotto VGN, GF, DF on request N                   | £18        |
|                         | Rigatoni, pulled confit duck leg, roasted mushrooms                                       | £21        |
|                         | Pesce del giorno / Fish of the day  | please ask |
|                         | Carne del giorno / Steak of the day   | please ask |

All our produce is made using locally sourced ingredients from quality suppliers. Pasta and pizza dough are made fresh in-house daily.

A discretionary 12.5% service charge is added to all bills.

Gluten-free pasta is available on request, but consideration must be made to the presence of flour in the kitchen and may be unsuitable for coeliacs.

