

**Seasonal, Fresh, Wholesome and Homemade Plant-food:  
MADE AT MANNA – all vegan!**



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**STARTERS – 9.60**

**Soup of the day** – Our intensive and nutritious **Creamy Seasonal soup**; served with a loaf slice or crackers.

**Fresh vegetable popcorn** – mix raw veg florets, steamed, marinated and shallow fried in our mixed-spice batter for a crunchy and flavoured bite, served with smoky cheese sauce dip.

**Tofu Autumn basket filled with mushroom and mung bean & lentil stew** – a fulfilling, and nutritious thick mushroom & lentil stew served on our smoky marinated tofu waffle basket.

**Ravioli Pasta** – mushroom, onion and spinach Sautee, served with a tomato & garlic sauce

**MAIN COURSE – 16.80**

**Sausages, warm greens, and mash** – creamy herby mash topped with our sausages, served with nutritious warm greens, battered onion rings and red onion gravy.

**Ale infused pumpkin chilli on a Yorkshire flat**– our ever-popular Yorkshire pudding base with aged-marinated Jackfruit & veg in a kidney bean, pumpkin, tomato and mushroom stew; served with crispy roast potatoes.

**Curry Platter** – mild to medium wholesome vegetables & lentil curry served with cardamon rice, our flat bread and Bombay potatoes topped in homemade sauce.

**Mushroom steak** – marinated portobello mushroom steak, grilled, in a bun with salad and cheese, with a side of pickle, coleslaw and fries.

**Savoury Pancakes** – American style chickpea pancakes with oven-baked mixed greens, mushroom & peppers, served with slices of homemade sausage & gravy.

**DESSERTS – 9.60**

**Trio Delight** – mince pie, vanilla ice cream and orange chocolate ganache served with walnuts

**Apple Crumble:** served with homemade crumble & custard.

**Viennese buttercream filled biscuit** served with rum & raison ice cream.

**Sweet pancake** – apple & pear infused with cinnamon, topped with cream, and drizzled with honey.

A Service charge of a minimum 15% is not included. Minimum £18 spend per person occupying tables.

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**Champagne and Fiz**

Jean Pierre **FLEURY champagne** – honey scents from a blend of best chardonnay and pinot noir grapes – **55**

**Giol** doc Treviso **Frizzante** – semi-sparkling pale straw yellow with greenish highlights – **30**

**Denbies Wines UK** – **Sparkling** – top class sparkling made in the Surrey Hills - **38**

**Rose Wine**

**Denbies Wines UK** – **Dark Rose** – delightful fresh rose made in the Surrey Hills– **30**

**Red Wine**

Domaine Bousquet – **Pinot Noir** . organic 2017. A bright, ruby red with cherry & plum & smoky aromas – **35**

**Denbies Wines UK** – **Red** – delightful house red made in the Surrey Hills– **32**

**White Wine**

**Denbies Wines UK** – **Flint Valley White** – light and delicious, made in the Surrey Valleys – **30**

**Sancerre, aoc Vignoble dauny** – Sauvignon blanc, refreshingly clean, grassy grapefruit and granny smith - **38**

**Verdicchio superior (org)** – striking citrus fruits with attractive nutty flavours from east coast Italy – **36**

**Signos de origen – chardonnay** – biodynamic vineyards, fresh flavours of apricot, peach & tropical fruits - **35**

***WINE BY THE GLASS***

**Rose, Red or White** ... House wine by glass – **7.50** / or **Denbies Pinot Noir** (hint of black cherries) – **8.50**

***BEER, CIDER & SHOTS***

**Freedom Lager /Helles/ Pils/ Pale Ale** (330ml)– **5.50**

**Non-Alcohol** beer – **4.50**

**Apple cider** - premium (500ml) – **7.00**

**25mm shots** (premium Jelly's organic **Vodka**, Scottish **Whisky**, UK **Gin**) – **4.50**

***SEASONAL FRUIT DRINKS & MINERAL WATER***

Homemade fresh farm **Apple Lemonade** or **Pear fruit** option of the day (266ml) – **4.80**

**Mineral Water- Natural** or **Sparkling** UK sourced: 70cl bottle - **4.80** / 330ml bottle – **2.80**

***TEA & COFFEE***

Black, espresso, white (oat milk) – **3.80** / Double espresso – **4.80** / Selection of Herb teas, or plain - **3.60**

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