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



<u>STARTERS – 9.60</u>

Soup of the day –Our intensive and nutritious <u>**Creamy Seasonal soup**</u>; 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 fresh warm greens and sauteed veg- our marinated tofu waffle basket filled with garlic infused warm greens topped with farm fresh sauteed vegetables (GF)

Mushroom and mung bean & lentil stew – a marinated and nutritious thick gravy stew served on a bed of creamy mash potatoes (GF)

<u>MAIN COURSE – 16.80</u>

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

Rowboat with stir fry- our ever-popular creamy polenta-base with aged-marinated grilled tofu topped with a veggie stir fry; served with warm greens. (GF)

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

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

DESSERTS – 9.60

Chocolate delight – *thick chocolate brownie, rounded with fresh fruit and a whipped cream or creamy ice cream topping*

Ice cream combo – inhouse selection served with our shortbread biscuit or crumble.

Spiced pear or Apple Crumble: served with homemade crumble & custard

Sponge cake (or cake of the day) freshly made served with fresh cream or ice cream.

(Kheer) Rice Pudding – a delicious Asian stye pudding infused with cardamon, saffron, almonds and raisons – on a bed of tasty crumble topped with cream.

DRINKS OVERLEAF

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