

**Seasonal, Fresh, Wholesome and Delicious Plant-food
MADE @ MANNA – All dishes are vegan.**



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Welcome, and thank you for choosing Manna, Primrose Hill

MANNA “SUNDAY ROAST” SPECIAL

Wellington * of a black bean & seitan base with homemade puff pastry, wrapping a duxelles of marinated greens, topped with a choice of **Mushroom** or **Red Onion** gravy...

Plated with the following:

Yorkshire pudding – fluffy but firm no-egg homemade Yorkshire topped with gravy.

Roasted potatoes – seasoned in olive oil and fresh rosemary, thrice turned, and crispy.

Hasselback potato – Hasselback style, baked, fanning out to reveal the fluffy inner potato topped with a creamy cheese sauce, or creamy gratin baked potato layers (on the day)

Seasonal Vegetables - steamed, pan-fried or gridled– a selection of farm fresh seasonal vegetables to complement the full roast.

* **GF option** – need advance notice: **Tofu slice** - our glazed & marinated oven baked tofu topped with nut crumble, or glazed tofu sausage (on the day).

ONLY £19.80

DRINKS OVERLEAF...

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 – **N/A**

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

White Wine

Mont Albano **Pinot Grigio** – light sweet and hint of old spice – **28**

Denbies Wines UK – Flint Valley White – light and delicious, made in the Surrey Valleys – **300**

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 ... Excellent House wine by glass – **7.50**

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 **Seasonal 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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