



MOTHERS DAY LUNCH

SUNDAY 15TH MARCH

12—3pm

Minimum 2 courses £27 / 3 courses £ 36

Aperitif Bubbles

Glass of Champagne £10 / Prosecco £7

Hedgerow Prosecco with Elderflower or Cassis liqueur £9

Mimosa - Prosecco & freshly squeezed orange juice £7



Starter

Mulligatawny soup (*gf)

Lightly curried vegetable, apple & rice soup served with warm Noa seeded bloomer & garlic oil

Fermented blood orange salad (gf)

Fresh blood orange, fennel, whipped cashew & tofu 'ricotta', radicchio, Lollo rosso, rocket, pickled rhubarb, red grapes, basil oil, blood orange vinaigrette

Jhol momo dumplings

Mushroom tofu dumplings, tomato peanut sauce, spicy peanut chilli crunch, coriander

Baked camembert (*gf) (for 2 sharing only)

Garlic oil, red onion marmalade, warm Noa Bakehouse focaccia, fresh thyme



Main

Sunday roast (gf)

Red pepper, chickpea & tomato nut loaf, apple & apricot stuffing, turmeric Yorkshire pudding, cauliflower cheese, roasted tenderstem broccoli & carrot, lemon buttered savoy cabbage & peas, herb roast potatoes, red wine gravy

Rendang curry (gf)

Cauliflower, aubergine & chickpeas, sesame carrot salad, jasmine rice & peas, toasted coconut, spring onion & fresh coriander

Manx Menu Winner beetroot & black bean burger (*gf)

House-baked beetroot 'brioche' bun, pickled beetroot, cucumber & gherkin, slow cooked tomato & fresh dill with Manx potato herb wedges & locally foraged wild garlic mayo dip

Sweet

Sticky toffee pudding

Toffee sauce, vanilla ice cream, crushed caramelized walnuts, cinnamon & apple crisps

Crème caramel (gf)

Orange & raisin confit, pistachio biscotti

Amaretto chocolate torte (gf)

raspberry cream & fresh raspberries



Childrens Meal £12.50 / £15

Soup, Roast & Vanilla ice-cream

Limited spaces Book Now

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