Sunday Lunch

Nibbles

12–3PM (LAST ORDERS)

GREEN OLIVES 4.50 / MIXED NUTS (GF) 4 / PARSNIP CRIPS (GF) 4
MAPLE & PUMPKIN SPICED POPCORN (GF) 4 / ARTISAN BREAD BOARD, BALSAMIC VINEGAR & GARLIC OIL 6

Starters

SOUP OF THE DAY (GF*) 7.00
With warm Noa's bread & garlic oil *gf swap 1.00

IRANIAN SPREAD & CRACKERS (GF) 8.25
Mirza Ghasemi Iranian aubergine & tomato spread topped with lemon oil, pomegranate & fresh parsley served with almond & thyme crackers

PEANUT SATAY TOFU SKEWER (GF) 9.00
Topped with crunchy peanut, fresh chilli & spring onion served with a smashed cucumber edamame & dill salad

WARM ROASTED BEETROOT & 'FETA' SALAD (GF) 15.00
Roasted beetroot, creamy beetroot hummus, chestnuts, marinated tofu 'feta', pickled shallots, soy toasted seeds, spinach, rocket & Lollo Rosso, fresh dill & apple cider vinegarette.

BAKED CAMEMBERT (FOR 1 OR TO SHARE) 16.00 (GF*)
Warmed in the oven, drizzled with oil & fresh herbs served with red onion chutney & toasted focaccia (10mins bake time) **gf bread swap 2.00*

Something Sweet

CHOCOLATE & SALTED CARAMEL TART (GF) 8.95
Shortbread base, rich chocolate filling, salted caramel, mango & passionfruit sauce, vanilla cream

STICKY TOFFEE PUDDING 8.95
Vanilla ice-cream, toffee sauce, apple crisp, walnuts

BANOFFEE POT (GF) 8.50
Banana parfait with peanut cookies, brandy caramel sauce, caramelised banana, whipped cream & nutmeg

AFFOGATO (GF) 7.00
2 scoops of vanilla ice-cream & double espresso

CINNAMON APPLE & PB (GF) 5.25
Apple wedges topped with cinnamon & date syrup & served with crunchy peanut butter to dip

VANILLA ICE-CREAM (GF) 4.00
2 scoops of vanilla ice-cream

FRUIT SCONE (GF) 4.50
Warm Cranberry, raisin & orange scone, whipped Lentil cream & jam

Mains

SUNDAY ROAST (GF)
Porcini & parsnip nutloaf, apple & apricot stuffing, turmeric Yorkshire pudding, herb roast potatoes, carrot & swede mash, lemon buttered Savoy cabbage & peas, beetroot cauliflower cheese, red wine gravy.
Normal 17.95 / Smaller 14.95

WARM ROASTED BEETROOT & 'FETA' SALAD (GF) 15.00
Roasted beetroot, creamy beetroot hummus, chestnuts, marinated tofu 'feta', pickled shallots, soy toasted seeds, spinach, rocket & Lollo Rosso, fresh dill & apple cider vinegarette.
ADD: HERB WEDGES OR SWEET POTATO WEDGES 4.50

VIBE BURGER (GF*) 17.50
Sweet potato, black bean & harissa burger, lemon dill mayo, slow roasted beef tomato, pickled beetroot & cucumber, sweet gem lettuce, poppy seed bun with herb potato wedges

MASSAMAN VEGETABLE CURRY (GF) 17.95
Aubergine, cauliflower, chickpea & butternut squash in a creamy, spicy massaman sauce, topped with crispy dehydrated shallots, golden raisins, sweet tamarind dressing, fresh coriander & chilli. Jasmine coconut rice

SEE WALL BOARD FOR SPECIALS

*****Chocolates & cookies available to buy on the front counter!*****

Liqueur Coffee

Made with Noa bakehouse coffee, plant based cream, Coconut blossom sugar & choice of liqueur:

TIA MARA / BRANDY /VODKA / WHISKEY 7.00

(GF) GLUTEN FREE PRODUCT (GF) CAN BE ADJUSTED*