Drinks

COCKTAILS

HEDGEROW PROSECCO 9
PROSECCO & LIQUEUR:
ELDERFLOWER LIQUEUR
BLACKCURRANT CASSIS
OR STINGING NETTLE SYRUP

ESPRESSO MARTINI 10
COFFEE LIQUEUR, VODKA & ESPRESSO,
CACAO POWDER, ESPRESSO BEANS

BLOODY MARY 9.50 / VIRGIN 6.00
TOMATO JUICE, VODKA, CELERY,
SRIRACHA TABASCO, WORCHESTER SAUCE,
BLACK PEPPER & LEMON

PIMMS COCKTAIL 9
FRESH FRUIT, GARDEN MINT, CUCUMBER
AND LEMONADE
BRITISH SUMMER IN A GLASS

DARK & STORMY 9.50
DARK RUM, FRESH LIME JUICE, MINT,
GINGER BEER, ANGOSTURA BITTERS

BRAMBLE 9.50
FYNODEREE DRY GIN, FORAGED
BLACKBERRY & LIME SYRUP,
BLACKCURRANT LIQUEUR, GINGER BEER,
FRESH ROSEMARY

GIN & TONIC 9.00

ISLE OF MAN FYNODEREE GINS
DRY MANX GIN
ELDERSHEE ROSE OR KERALA CHAI
EDIBLE FLOWERS & HERBS

DARKBERRY GIN
BERRIES, MINT & HERBS

ALOE & CUCUMBER GIN
REFRESHING. WITH CUCUMBER & MINT

RHUBARB & GINGER LONDON GIN
SWEET, TANGY & BALANCED

THE MELODIST–BOTANICAL GIN
GREEN TEA, LEMONGRASS, YUZU,
ANGELICA & BAY LEAF

FEVERTREE MIXER INCLUDED :
TONIC /LIGHT/ GINGER ALE / SODA /LEMONADE

ORGANIC CIDER & FRUIT BEER

SAMUEL SMITHS

MEDIUM DRY CIDER
ORGANIC APPLE (GF) 550ML, 5% 6.00

ORGANIC FRUIT BEER
STRAWBERRY OR RASPBERRY 355ML, 5.1% 5.50

ZERO ALCOHOL

KROMBACHER LAGER 0.0% 330ML 5.00

VANDESTREEK PLAYGROUND I. P.A <0.5% 330ML 5.00
PACKS ALL THE PUNCH YOU EXPECT FROM AN I.P.A

ARTISAN ALES

ROUND CORNER BREWING BEERS
AWARD WINNING UK BEER:

STEEPLE CHASE, PALE ALE 4.4% 440ML 6.00
JUICY HOPS, CITRUS, BITTERNESS

ZORRO MEXICAN LIME 4.4% 440ML 6.00 (GF)
CRISP, CITRUS, REFRESHING LAGER

BREWDOG PUNK I.P.A 5.4% 330ML 5.50
CRISP, TROPICAL, BITTERNESS

LAGER

ALHAMBRA ESPECIAL LAGER, 5.4% 330ML 5.50
INSPIRED BY CZECH PILSNER

KROMBACHER PILS LAGER, 4.8% 330ML 5.50
CRISP, SMOOTH, REFRESHING

THREE SPIRIT - BOTANICAL ALCHEMY ELIXERS (50ML & MIXER) 9.00–*CHOOSE YOUR MOOD...*

ALCOHOL FREE DOESN'T HAVE TO MEAN PLEASURE FREE BOTTLES AVAILABLE TO BUY TO TAKE HOME TOO.

THE LIVENER
JUICY . FIERY . FUN
THE PERFECT PICK ME UP POWERED BY GUAYUSA, SCHISANDRA & ENERGISING PLANTS. ENLIVENED BY VIBRANT BERRIES, BRIGHT AROMATICS & TONGUE TINGLING HEAT FROM GINGER & ACV. (CAFFEINE)
PERFECT WITH FEVERTREE GINGER ALE

THE SOCIAL ELIXER
DARK . BITTERSWEET . CURIOS
ELEVATE YOUR MOOD & BRING DEEPER CONNECTIONS WITH LIONS MANE & YERBA MATE. DAMANIA, TULSI & CACAO TO LIFT YOUR SPIRITS, REDUCE INHIBITIONS & LEAVE YOU BLISSFUL
PERFECT WITH FEVERTREE TONIC / GINGER ALE

THE NIGHT CAP
DECADENT. WOODY . SMOOTH
A DREAMY SLOW SIPPER. RELAX & UNWIND WITH TREE SAPS, AROMATIC PLANTS & BRIGHT SPICES. LEMON BALM, VALERIAN & HOPS ENTWINE WITH COMPLEX NOTES OF WOOD & SPICE.
PERFECT WITH FEVERTREE GINGER ALE

RED WINE

LES OLIVIERS MERLOT/ MOURVEDRE 14%
FRANCE175ML 7.00 / BOTTLE 26.00
DEEP, SMOOTH TANNINS, RIPE RED FRUITS

FALSE BAY PINOTAGE, SOUTH AFRICA 13.5%
175ML 6.50/ BOTTLE 25.00
COASTAL, WILD FERMENT, CASK AGED

REWILD MALBEC, ARGENTINA 13.5%
175ML 6.50 / BOTTLE 25.00
INTENSE AND VIBRANT. FLAVOURS OF RIPE BLACKCURRANT, BLACKBERRY & PLUM.

WHITE WINE

REWILD SAUVIGNON BLANC, CHILE 12.5%
175ML 6.50/ BOTTLE 25.00
A VIBRANT SAUVIGNON BLANC WITH ZESTY CITRUS & TROPICAL FRUIT
(1 TREE PLANTED FOR EVERY BOTTLE SOLD)

SEACHANGE CHARDONNAY
PUGLIA ITALY, 11.5%
175ML 7.00 / BOTTLE 26.00
LEMON, LIME AND CITRUS ZEST ON THE NOSE. WONDERFULLY ROUNDED

BELLA MODELLA - PINOT GRIGIO, WHITE ITALY 12%
175ML 6.25/ BOTTLE 23.00
DRY, FRESH & DELICATE WITH CITRUS NOTES

ROSE & PROSECCO

BELLA MODELLA ROSE 12%
175ML 6.25/ BOTTLE 23.00
LUSCIOUS STRAWBERRY & KIR ROYALE NOTES.

PROSECCO

SEACHANGE PROSECCO ITALY 11%
125ML 7.00 / BOTTLE 30.00
An incredible company funding projects to clean the rubbish From our oceans & documentaries

SOFT STILL & SPARKLING DRINKS

TRIP SPARKLING PRESSE WITH CBD 4.50
LEMON & BASIL
MINT & ELDERFLOWER
PEACH & GINGER
WITH MAGNESIUM & LIONS MANE
BLOOD ORANGE & ROSEMARY
MINT & CUCUMBER

HIP HOP KOMBUCHA 4.50
CHERRY & BLACKBERRY CBD
BLUEBERRY & GINGER **4.25**
GINGER & YUZU **4.25**
APPLE & ELDERFLOWER **4.25**

COUNTER CULTURE LIGHT KOMBUCHA 4.50
LEMONGRASS & GINGER
MANGO, LIME & GINGER
RASPBERRY & ELDERFLOWER
HIBISCUS & RHUBARB

FOLKINGTONS PURE FRUIT JUICES 4.25
ORANGE / PINEAPPLE / SUMMER BERRY
APPLE / STILL RASPBERRY LEMONADE /
TOMATO / CRANBERRY / MANGO

SPARKLING LEMON & MINT 4.00
SPARKLING ELDERFLOWER 4.00
SPARKLING APPLE & RHUBARB 4.00

PUINCHY SPARKLING DRINKS 4.25 / 4.50*
LOW CALORIE WITH VITAMIN D & C
PEACH, GINGER & CHAI
CUCUMBER, YUZU & ROSEMARY

BLUEBERRY *HYDRATION & ELECTROLYTES**
MANGO *HYDRATION & ELECTROLYTES**
MEXICAN LIME *HYDRATION ELECTROLYTES**

LIQUID GOLD 7.00
FRESHLY SQUEEZED -ORANGES, APPLES, CARROTS, GINGER, TURMERIC & PEPPER

KARMA 4.245
COLA / SUGAR FREE COLA / LEMONADE
GINGER BEER

FEVERTREE MIXERS 3.50
TONIC /LIGHT TONIC
GINGER ALE / LEMONADE
SODA

VITA COCONUT WATER 3.95

MINERAL WATER
STILL / SPARKLING GLASS 3.00

Dinner

Wed – Sat 5.30 – 8pm (Close 10pm)

HELP YOURSELF TO TABLE GAMES, CONVERSATION JARS & TAROT CARDS IN BASKET BY FRONT DOOR

NIBBLES & STARTERS

ARTISAN BREAD BOARD 6.00
NOA's bakehouse Bloomer & focaccia bread served warm with Garlic oil & balsamic dip

WARM BEETROOT & 'FETA' SALAD (GF) 9.00
Roasted beetroot, creamy beetroot hummus, chestnuts, marinated tofu 'feta', pickled shallots, soy toasted seeds, spinach, rocket & Lollo Rosso, fresh dill & apple cider vinegarette.

PILIPINO ADOBO BAO DUMPLINGS 9.50
Filled with mushrooms & jackfruit in a creamy coconut & wild garlic sauce, pink pickled radish, chopped onion, garlic & chive

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

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

BAKED CAMEMBERT (FOR 1 OR TO SHARE) (GF*)16.00
baked in the oven with garlic oil served with red onion chutney, fresh herbs & toasted Focaccia *(10 minutes to bake)*
**gluten free swap*

MAPLE & PUMPKIN SPICED POPCORN 4.00 (GF)
Popcorn drizzled in maple syrup & sprinkled with pumpkin spices

GREEN OLIVES 4.50 (GF)

HOMEMADE PARSNIP CRISPS 3.50 (GF)
Seasoned with maple, garlic & onion

ROASTED MIXED NUTS 4.00 (GF)
Peanuts, monkey & pistachio

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

MAINS

WARM 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.
Why not add a warm potato side dish

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

SHAHI MASALA CURRY (GF) 17.95
Marinated tofu 'paneer', creamy cashew & tomato curry sauce, jasmine rice, garden peas, kachumber tomato & cucumber salad, soy yoghurt drizzle, fresh coriander & spring onion

SAUSAGES & MASH (GF) 17.50
Housemade butterbean, walnut & paprika sausages, creamy wholegrain mustard mash, spicy house kimchi, roasted carrots and broccoli, rich tomato & mushroom jus

WHITE SESAME SHOYU RAMEN (GF) 17.95
Vermicelli rice noodles in a white sesame broth with crispy tofu, shredded oyster mushrooms, sesame braised pak choi & carrot salad, sweetcorn & nori, peanut chilli crunch, blood orange furikake & fresh coriander

SEE WALL BOARD FOR SPECIALS

SIDES:
Cauliflower cheese topped with cumin lentils & parsley (GF) 5.00 / House Fermented Kimchi (GF) 3.00
Mixed salad with dressing (GF) 4.50 **/** Roasted Seasonal Vegetables with Herb Butter (GF) 5.00
Sweet potato wedges (GF) 4.50 **/** Herb potato wedges (GF) 4.50 /Warm Noa's seeded bloomer bread with garlic oil 1.95

PUDDINGS

STICKY TOFFEE PUDDING 8.95
Served warm with toffee sauce, vanilla ice cream, crushed caramelised walnuts, cinnamon & apple crisps

CHOCOLATE & SALTED CARAMEL TART (GF) 8.95
Shortbread base, rich chocolate filling, salted caramel, dark cherry coulis, vanilla cream

AFFOGATO (GF) 7.00
2 scoops of vanilla ice cream & a double shot of Noa's Bakehouse coffee
*add *a shot of Tia Maria / Brandy 3.00*

2 SCOOPS OF VANILLA ICE-CREAM (GF) 4.00

SEE COUNTER FOR CHOCOLATE & COOKIES

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

CINNAMON APPLE & PB (GF) 5.25
Fresh wedges of apple, sprinkled with Cinnamon, drizzled with date syrup served with crunchy peanut butter for dipping

HOT DRINKS

AMERICANO	3.00
DOUBLE ESPRESSO	2.50
LATTE / CAPPUCCINO / FLAT WHITE	4.00
MOCHA	5.25
VIETNAMESE ICED COFFEE	5.50
Espresso, almond mylk, cardamon & dates	
SYRUP: *Vanilla / caramel*	.50
ADD A CBD SHOT- HEMP EXTRACT 2MG	2.00

Hot Chocolate

REVITALISE HOT CHOCOLATE 5.00
Raw cacao powder, maca & coconut blossom

BLENDSMITHS WHITE CHOCOLATE 5.50
Madagascan vanilla & Peruvian cocoa butter

BLENDSMITHS CHILLI CHOCOLATE 5.50
Cocoa, Ceylon cinnamon & Indian chilli

SUPERBLEND MUSHROOM HOT CHOCOLATE 6.00
Cacao, Chaga, Rhodiola, Ashwagandha & B12

HAPPY HOT CHOCOLATE 7.50
Cacao, Maca, Peppermint oil, Matcha & CBD

ORGANIC MUSHROOM COFFEE

LONDON NOOTROPICS 4.95
SUPERFOOD MUSHROOM & ADAPTOGENIC COFFEE
CHOOSE YOUR BLEND AND STYLE OF DRINK:
CAPPUCCINO / LATTE / FLAT WHITE / AMERICANO

FLOW - Mental clarity, focus & brain fog
ZEN - Feel alert, calm & balanced
MOJO - Endurance, vitality & immune boost

FOUR SIGMATIC COFFEE
SERVED IN A SMALL OR LARGE CAFETIERE £4.95/7.50-

THINK (DARK ROAST)
CHAGA & LIONS MAIN
Cognitive function, brain health & memory

GUT HEALTH / DEFEND (MEDIUM ROAST)
CHAGA, TURKEY TAIL, PRO + PREBIOTICS
Support overall wellbeing & digestion

BALANCE (1/2 CAFFEINE)
CHAGA, ASHWAGANDHA, TULSI & ELEUTHERO
Reduce stress, boost positive mood & energy

SUPERFOOD LATTES

SERVED HOT OR ICED 4.50
PUMPKIN SPICE
MUMBAI RAILWAY CHAI
PINK CHAI
BEETROOT & CACAO
TURMERIC & WARMING SPICES
GUARANA & CACAO
BLUE BUTTERFLY PEA
AFRICAN ROOIBOS
ACTIVATED CHARCOAL
LIQUORICE
GREEN MATCHA

Liqueur Coffee

Made with Noa bakehouse coffee, plant based cream & choice of liqueur:
TIA MARA
BRANDY
VODKA
IRISH
7.00