



Dinner Wed-Sat 5.30-8pm

NIBBLES & STARTERS

GREEN OLIVES 4.50 (GF)

ARTISAN BREAD BOARD 6.00

NOA's bakehouse Bloomer & Ross bakery focaccia bread served with Garlic oil & balsamic dip

SUMMER SALAD 8.95 (GF)

Roasted courgette & peach, Cumin roasted cauliflower, creamed cannellini, quinoa, radicchio & rocket, fresh basil, pickled rhubarb & peach vinegarett

HOISIN CAULIFLOWER PANGAKES 9.50

Roasted cauliflower marinated in soy & Chinese five spices served with (3) CHINESE pancakes, spring onions, cucumber & hoisin sauce

HOMEMADE PARSNIP CRISPS 3.50 (GF)

Seasoned with maple, garlic & onion

PLANTAIN CRISPS 4.00 (GF)

wild garlic *or* nice & spicy

WOODLAND FOREST NUTS 4.50

Truffle & garlic mixed nuts

BAKED CAMEBERT (FOR 1 OR TO SHARE) (GF*) 14.00

baked in the oven with garlic oil served with red onion chutney, fresh herbs & toasted Focaccia (10 minutes to bake) *gluten free swap

ROASTED SWEET POTATO HUMMUS (GF) 7.50

Topped with roasted beetroot, sesame, dill, garlic oil & served with vegetable crackers

ROASTED MIXED NUTS 4.00 (GF)

Peanuts, monkey & pistachio

MAPLE & PUMPKIN SPICED POPCORN 4.50 (GF)

Popcorn drizzled in maple syrup & sprinkled with pumpkin spices

SOUP OF THE DAY (GF*) 7.00

Served with Noa's bread & garlic oil *gluten free swap 1.00

SHARING BOARD (GF*) 18.50

Sweet potato hummus, Creamed cannellini, Tomato & balsamic chutney, Dehydrated spiced beetroot & tomato crisps, Vegetable crackers, Noa Bakehouse focaccia, Nocellara green olives, Maple & pumpkin spiced popcorn, house kimchi & pickle selection

MAINS

SAUSAGE & MASH 16.95 (GF)

Walnut & butterbean sausages with wholegrain mustard mash, Hispi cabbage sauerkraut, roasted carrot & broccoli, red wine gravy

SUMMER SALAD 14.00 (GF)

Roasted courgette & peach, Cumin roasted cauliflower, creamed cannellini, quinoa, radicchio & rocket, fresh basil, pickled rhubarb & peach vinegarett
ADD A SIDE OF POTATO WEDGES 4.50

KAJU MALUWA CURRY 16.50 (GF)

Smooth & creamy Sri Lankan Cashew curry with curried apple filled aubergine rolls, crunchy cashew & coconut crumble, rice, peas, spring onions, chilli & coriander

SWEET POTATO & BLACKBEAN BURGER 16.95 (GF*)

with tomato & balsamic chutney, house pickled beetroot, butterbean mayo & rocket leaves, Noa Bakehouse bun served with herb wedges and rhubarb & beetroot ketchup. *Gf bread swap £1

THAI GREEN NOODLE BOWL 16.95

Spicy Thai green broth, Udon noodles, pan fried soy oyster mushrooms, broccoli, bean sprouts, sesame braised carrot, edamame, spring onion, chilli & coriander

SHAWARMA MUSHROOM SKEWER (GF*) 16.95

Topped with peach dressing & walnut Dukkah served with Kisir bulgar wheat & tomato salad, sumac red onion, sweet potato hummus, cucumber tzatziki & spinach tortilla

SEE SPECIALS BOARD FOR PASTA DISH

SIDES: DIRTY SWEET POTATO WEDGES TOPPED WITH YUZU, SOY & SESAME DRESSING, CHILLI, SPRING ONIONS & CORIANDER (GF) 6.00

MIXED SALAD 4.50 / PLAIN SWEET POTATO WEDGES 4.50 / HERB POTATO WEDGES / BREAD WITH GARLIC OIL 1.50

PUDDINGS

STRAWBERRY SHORTCAKE CHEEZECAKE 8.25 (GF)

Chantilly cream, meringue shard, Strawberry coulis & fresh mint

STICKY TOFFEE PUDDING 8.50

Served warm with Toffee sauce, vanilla ice cream, caramelised Walnuts, cinnamon & APPLE CRISPS

CHOCOLATE MOCHA TART 8.50 (GF)

Peppermint cream, mint chocolate shard, & fresh raspberries

AFFOGATO (GF) 6.95

2 scoops of vanilla ice cream & a double shot of Noa's Bakehouse coffee *add a shot of tia maria / brandy extra 3.00

CINNAMON APPLE & PB 5.00 (GF)

Fresh wedges of apple, sprinkled with Cinnamon, drizzled with date syrup served with peanut butter for dipping

SMOOZE FRUIT ICE LOLLY 3.00 (GF)

Coconut & Pink guava

CHOCOLATES / COOKIES / MINTS FOR SALE ON FRONT COUNTER

HOT DRINKS

AMERICANO	2.95
DOUBLE ESPRESSO	2.50
LATTE / CAPPUCINO / FLAT WHITE	3.80
MOCHA	5.25
VIETNAMESE ICED COFFEE	4.50
Espresso, almond mylk, cardamon & dates	
SYRUP: Vanilla / caramel	.50
ADD A CBD SHOT- HEMP EXTRACT 2MG	1.50
REVITALISE HOT CHOCOLATE	4.25
Cacao powder, maca & coconut sugar	
BLENDSMITHS WHITE CHOCOLATE	5.50
Madagascar vanilla & Peruvian cocoa butter	
BLENDSMITHS CHILLI CHOCOLATE	5.50
Cocoa, Ceylon cinnamon & Indian chilli	
HAPPY HOT CHOCOLATE	6.00
Cacao, Peppermint, Matcha & CBD	

MUSHROOM COFFEE

FOUR SIGMATIC
ORGANIC COFFEE WITH MUSHROOMS
FOR FUNCTIONAL HEALTH SUPPORT
SMALL OR LARGE CAFETIERE
4.50/7.50-
THINK
ORGANIC COFFEE, CHAGA & LIONS MAIN
DEFEND
ORGANIC COFFEE WITH PROBIOTICS, PREBIOTICS,
CHAGA & TURKEY TAIL MUSHROOMS.
IMMUNE SUPPORT
ORGANIC COFFEE, VITAMIN D & ZINC, CHAGA &
TURKEY TAIL MUSHROOMS,
MYLK CHOICE: Oat / Almond / Coconut / Soya

SUPERFOOD LATTES

SERVED HOT OR ICED 4.25
PUMPKIN SPICE
MUMBAI CHAI
BEETROOT & CACAO
TURMERIC & WARMING SPICES
GUARANA & CACAO
BLUE BUTTERFLY PEA
AFRICAN ROOIBOS
ACTIVATED CHARCOAL
LIQUORICE
GREEN MATCHA

HERBAL TEAS
SEE SEPARATE
TEA MENU

