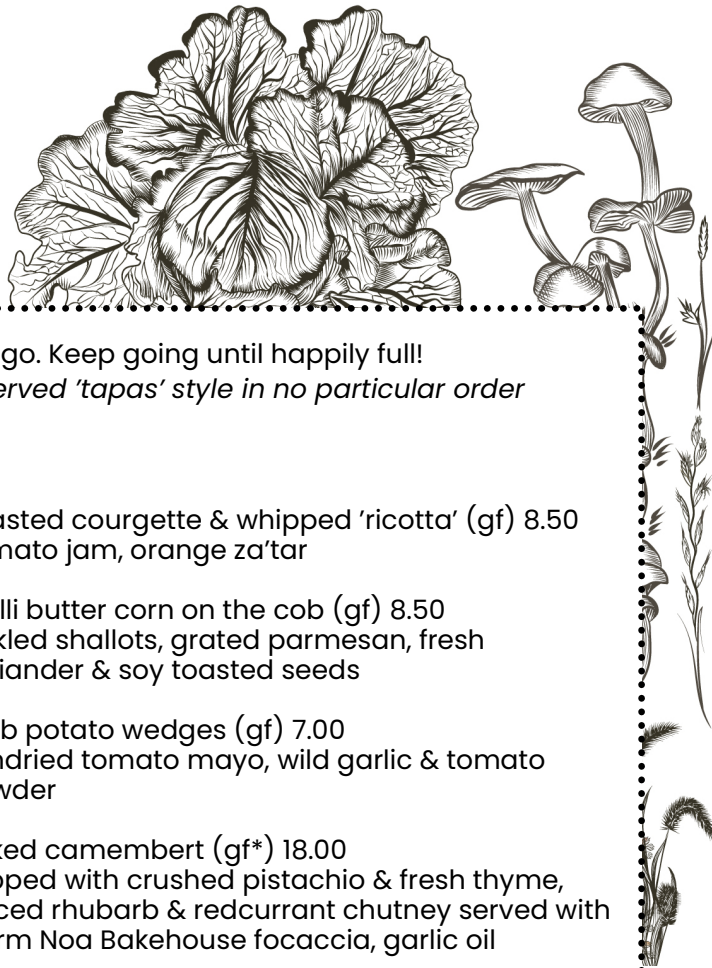


the Plates...

Dinner small plates July / August 2026

100% Plant based

Bookings From 5.30pm Wed—Sat until 8pm Close 10pm



Start with nibbles. Add small plates. Order more as you go. Keep going until happily full!
We recommend 2-3 plates per person. *Dishes will be served 'tapas' style in no particular order*

Nibbles & Bread

Walnut muhammara Syrian dip (gf) 8.50
pickled pomegranate, black sesame, thyme &
sea salt crackers

Sweet potato crisps (gf) 4.50
Sour yogurt, orange zaatar, chives & pickled
pomegranate

Crispy smoked tofu bites (gf) 6.50
piccalilli mayo & nori powder

Nocellara Green Olives (gf) 4.50

Selection of House Pickles (gf) 4.50

House fermented kimchi (gf) 3.50

Noa Bakehouse artisan bread served warm
& drizzled with garlic oil...
Seeded Bloomer 3.00
Rosemary Focaccia 3.00
Schar Seeded Roll (gf) 3.00

Small Plates

Watermelon & tofu feta salad 8.50 (gf)
Compressed watermelon, pickled cucumber,
mint, strawberry vinaigrette, lovage oil, crushed
pistachio

Hoisin mushroom 'duck' pancakes (gf*) 10.50
Five spice roasted mushrooms, (3) pancakes,
fresh spring onion & cucumber, hoisin sauce
*gf swap - lettuce leaves

Miso braised hispi cabbage (gf) 8.50
Peanut crumble, sweet tamarind sauce, tahini
yogurt, chilli oil.

Roasted cauliflower steak (gf) 9.00
Romesco sauce, baby capers, flaked
Almond & zhoug

Pasta a la tequila (gf*) 10.50
Spaghettoni, tomato & tequila sauce, basil pistou,
apricot chilli crunch, parmesan, fresh rocket

Aubergine Rockefeller (gf*) 8.50
Miso dashi marinated aubergine, cheese sauce,
spinach, herb breadcrumbs, parsley emulsion

Roasted courgette & whipped 'ricotta' (gf) 8.50
Tomato jam, orange za'tar

Chilli butter corn on the cob (gf) 8.50
Pickled shallots, grated parmesan, fresh
coriander & soy toasted seeds

Herb potato wedges (gf) 7.00
Sundried tomato mayo, wild garlic & tomato
powder

Baked camembert (gf*) 18.00
Topped with crushed pistachio & fresh thyme,
spiced rhubarb & redcurrant chutney served with
warm Noa Bakehouse focaccia, garlic oil

Desserts

Chocolate, coconut & date tart (gf) 8.25
Raspberry cream & fresh raspberries

Rhubarb & hibiscus fool (gf) 7.50
crushed meringue, pistachio biscotti

Sticky toffee pudding 9.00
Toffee sauce, vanilla ice cream, crushed
caramelised walnuts, cinnamon & apple crisps

House made sorbet 1 scoop (gf) 4.50

Noas House Blend Affogato (gf) 4.50
Espresso & a scoop of vanilla ice cream

Red Bush Affogato (gf) 5.50
Rooibos espresso & a scoop of vanilla ice cream
Fragrant & naturally caffeine free

*Chocolate bars, truffles & cookies are available to
buy on the front counter*

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES

(gf) - gluten free

(gf*) - gluten free swap needed

