



Sunday Lunch

12-3PM (LAST ORDERS)

Nibbles

GREEN OLIVES 4.50 / KIDS HUMMUS (GF) 3.50 / 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

ROASTED KOHLRABI & GARLIC HUMMUS (GF) 8.25

Topped with pickled pink radish, roof garden flowers & dehydrated 'no waste' vegetable crackers

PEANUT SATAY TOFU SKEWER (GF) 9.00

Topped with crunchy peanut, fresh chilli & spring onion served with a smashed cucumber edamame & dill salad

NECTARINE, COURGETTE & 'RICOTTA' SALAD (GF) 9.00

Roasted nectarines, raw courgette, pickled rhubarb, cashew nut 'ricotta', pomegranate, fennel leaf, rocket, Lollo Rosso, Radicchio leaves & herb oil.

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

WARM CHOCOLATE CHERRY SPONGE (GF) 8.25

Berries, vanilla ice-cream, white chocolate and beetroot soil, cherry cream & roof garden Cola leaf

STICKY TOFFEE PUDDING 8.50

Vanilla ice-cream, toffee sauce, apple crisp, walnuts

STRAWBERRY & CREAM MOUSSE (GF) 8.50

Lavender shortbread, fresh strawberries, whipped cream, strawberry & vanilla coulis, lemon verbena

AFFOGATO (GF) 6.95

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
Add date syrup 50p

FRUIT SCONES (GF) 4.25

Warm Cranberry, raisin & orange scone, whipped vanilla coconut cream & dark cherry 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 17.50 / Smaller 14.95

NECTARINE, COURGETTE & 'RICOTTA' SALAD (GF) 14.95

Roasted nectarines, raw courgette, pickled rhubarb, cashew nut 'ricotta', pomegranate, fennel leaf, rocket, Lollo Rosso, Radicchio leaves & herb oil.

ADD: HERB WEDGES OR SWEET POTATO WEDGES 4.50

SWEET CHILLI TOFU BOWL (GF) 16.50

Sweet potato, tofu, black beans & jasmine rice with shredded greens, pickled cucumber & pink radish, spring onions, coriander & house sweet chilli sauce

MASSAMAN VEGETABLE CURRY (GF) 17.50

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

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