

# Wed-Sat 5.30 -8 pm

**GREEN OLIVES 4.50 (GF)** 

**ARTISAN BREAD BOARD 4.50** 

NOA'S BAKEHOUSE BLOOMER & ROSS BAKERY FOCACCIA BREAD SERVED WITH GARLIC OIL & BALSAMIC DIP

WILD GARLIC PLANTAIN CRISPS 3.00 (GF)

APPLE CRISPS 3.00 (GF)

DEHYDRATED APPLES

VEGETABLE CRISPS 2.50 (GF)

CARROT, BEETROOT & SWEET POTATO

CHIPOTLE & LIME 2.50 (GF) OR SMOKEY BACON CRISPS

ACTIVATED SPROUTED SORGHUM

DIPS & CRACKERS 7.25 (GF\*)

SELECTION OF 3 DIPS SERVED WITH CUMIN CRACKERS

ROASTED MIXED NUTS 4.00 (GF\*)

PEANUTS, MONKEY NUTS & PISTACHIO

MAPLE & PUMPKIN SPICED POPCORN 4.00 (GF\*)

POPCORN DRIZZLED IN MAPLE SYRUP & SPRINKLED WITH PUMKIN SPICES

## STARTERS

BEETROOT, APPLE & FENNEL SALAD 8.50 (GF)

CREAMY CELERIAC & GARLIC HUMMUS, PICKLED RHUBARB, CANDIED WALNUTS ROCKET, FRESH MINT, MAPLE & DIJON MUSTARD DRESSING

HOISIN CAULIFLOWER PANCAKES 9.50

ROASTED CAULIFLOWER MARINATED IN SOY & CHINESE FIVE SPICE SERVED WITH CHINESE PANCAKES, SPRING ONIONS, CUCUMBER & HOISIN SAUCE

**BAKED CAMEMBERT** (FOR 1 OR TO SHARE) (GF\*) 14.00

WARMED IN THE THE OVEN WITH OIL & FRESH THYME SERVED WITH RED ONION CHUTNEY & TOASTED FOCACCIA (10 MINUTES TO BAKE) \*GLUTEN FREE SWAP

SPICY BBQ NACHOS 9.50

PULLED JACKFRUIT, CASHEW CHEEZE SAUCE, GUACAMOLE, SPRING ONION, FRESH CHILLIES & CORIANDER SERVED HOT

SHARING BOARD (FOR 2 ) (GF\*)18.50

SELECTION OF DIPS & HUMMUS TOASTED FOCACCIA BREAD & CRACKERS, FERMENTED VEG / HOUSE PICKLES /
OLIVES / APPLE CRISPS/ MAPLE & PUMPKIN SPICED POPCORN & MIXED ROASTED NUTS

SOUP OF THE DAY (GF\*) 6.95

SERVED WITH NOA'S BAKEHOUSE BREAD \*GLUTEN FREE SWAP 1.00

# MAINS

PUTTANESCA POTATO & BEAN STEW (GF\*) 15.00

POTATOES & BORLOTTI BEANS IN A RICH TOMATO, BLACK OLIVE, CAPER, GARLIC & CHILLI SAUCE WITH OYSTER MUSHROOMS & FRESH BASIL SERVED WITH TOASTED FOCACCIA & GARLIC OIL

BEETROOT, APPLE & FENNEL SALAD 13.50 (GF)

CREAMY CELERIAC & GARLIC HUMMUS, PICKLED RHUBARB, CANDIED WALNUTS, ROCKET, FRESH MINT, MAPLE & DIJON MUSTARD DRESSING ADD NEW POTATOES / WEDGES 4.00

RENDANG CURRY (GF) 16.50

AUBERGINE, CAULIFLOWER & CHICKPEA MALAYSIAN CURRY WITH COCONUT RICE, CARROT & SESAME SALAD, SPRING ONIONS, CHILLI, LIME & CORIANDER GARNISH

VIBE PLANT BASED BURGER 15.95 (GF\*)

SWEET POTATO & BLACK BEAN PATTY PICKLED BEETROOT & BEEF TOMATO, SMOKEY PAPRIKA MAYO, ROCKET & GHERKIN, SERVED IN A BAP WITH HERB **ROASTED POTATO WEDGES** \*GF BREAD SWAP £1

UDON TOFU KATSU 15.00

PANKO BREADED TOFU, SWEET CURRY SAUCE, THICK UDON NOODLES, PAK CHOI, EDAMAME, CORIANDER, CHILLIES & SPRING ONIONS



PASTA DISH a DAILY SPECIALS

PLEASE SEE THE WALL BOARD FOR TODAYS

SIDES: HERB POTATO WEDGES (GF) / SIDE SALAD (GF) 4.00 / SLICE OF BREAD WITH GARLIC OIL 1.00

PUDDINGS

A SELECTION OF 5 BOOJA BOOJA INDULGENT LIQUEUR CHOCOLATE TRUFFLES 10.00

CHAMPAGNE . RUM SOZZLED RAISIN . CHERRY COGNAC . ESPRESSO MARTINI . HAZELNUT CRUNCH

BLUEBERRY KOMBUCHA CHEEZECAKE (GF) 6.95

CRUNCHY OAT BASE, CREAMY CASHEWS, BLUEBERRY COMPOTE, LEMON PUREE & FRESH MINT

STICKY TOFFEE PUDDING 7.50

SERVED WARM WITH TOFFEE SAUCE, VANILLA ICE CREAM, CARAMELISED WALNUTS & CÍNNAMON

SMOOZE FRUIT ICE LOLLY 2.50

COCONUT & PINK GUAVA

AFFOGATO (GF) 6.50

2 SCOOPS OF VANILLA ICE CREAM & A SHOT OF NOA'S BAKEHOUSE COFFEE \*ADD A SHOT OF TIA MARIA / BRANDY **EXTRA 3.00** 

CINNAMON APPLE & PB (GF) 4.50

FRESH WEDGES OF APPLE, SPRINKLED WITH CINNAMON & DATE SYRUP WITH PEANUT **BUTTER FOR DIPPING** 

> SEE BOARD FOR DESSERT SPECIAL

#### **HOT DRINKS**

ESPRESSO	2.00
AMERICANO	2.80
LATTE	3.50
CAPPUCCINO	3.50
FLAT WHITE	3.40
MOCHA	4.00
VIETNAMESE ICED COFFEE	4.25
Double espresso, almond mylk blended	
with cardamon & dates	
With cardamon & dates MYLK CHOICE: Oat / Almond / Coconut / S CYRIID: Manilla / caramal	oya
CVDID: Vanilla / caramol	50

ADD A CBD SHOT- HEMP EXTRACT 2MG 1.50

**<u>HOT CHOCOLATE</u>** ORGANIC CACAO & MACA 3.95

Feel good natural energy for body & mind ADD SUPERFOOD MUSHROOMS 1.00

### MUSHROOM COFFEE

FOUR SIGMATIC SUPERFOOD COFFEE SMALL OR LARGE CAFETIERE 4.00/6.95 CHOOSE THINK OR BALANCE...

THINK Organic Coffee, Chaga & Lions Main

FOR YOUR BRAIN & BODY. DRINK WHENEVER YOUR BRAIN NEEDS AN ENERGISING GET-IT-TOGETHER HUG.

BALANCE
ADAPTAGEN COFFEE - ASHWAGANDA & CHAGA
A BLEND OF AYURVEDA HERBS TO SUPPORT STAMINA, ENDURANCE, OVERALL WELL BEING, UPLIFT MOOD, SUPPORT DIGESTION & PROMOTE BALANCED ENERGY.

VIBE PLANT BASED CAFÉ

VIBRANT . INSPIRING . BEAUTIFUL

# SUPERFOOD LATTES

SERVED HOT OR ICED 3.80 **PUMPKIN SPICE** MUMBAI CHAI BEETROOT & CACAO **TURMERIC & WARMING SPICES GUARANA & CACAO** BLUE BUTTERFLY PEA AFRICAN ROOIBOS **GREEN MATCHA** 

ACTIVATED CHARCOAL LIQUORICE

HERBAL TEAS

SEE SEPARATE MENU



Menus correct as of 15/09/23. We reserve the right to amend, remove, and or change dishes owing to availability of produce or for other operational reasons. We update our Facebook page regularly with menu changes.