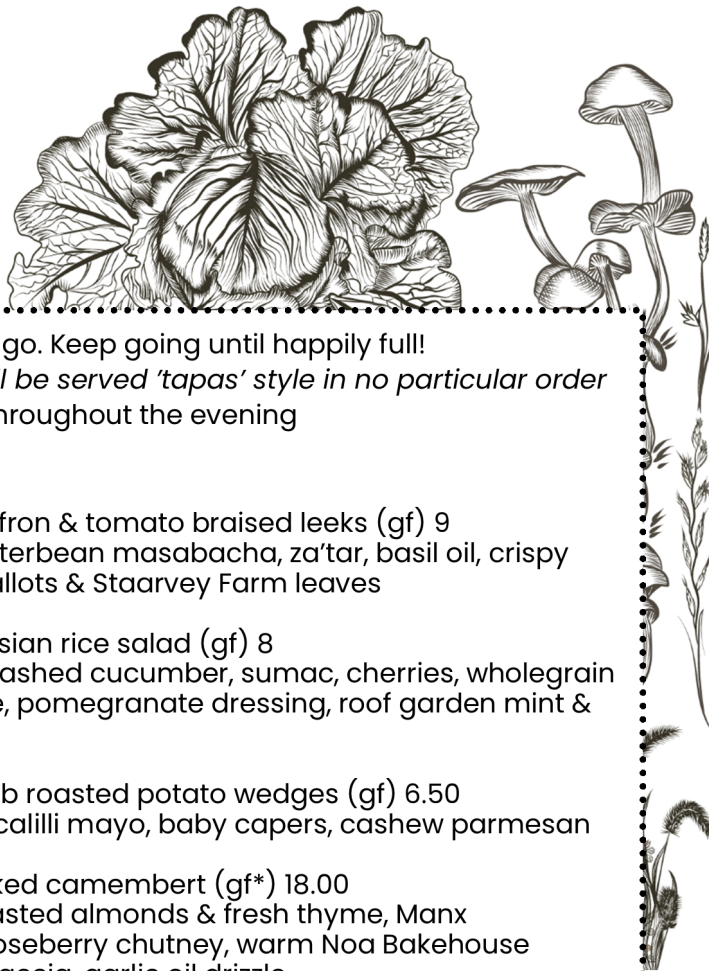


the Plates...

Evening small plates August / September 2026

100% Plant based 'Tapas style' dining

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 small plates per person. *Dishes will be served 'tapas' style in no particular order*
For a more leisurely flow of food order small amounts throughout the evening

Nibbles & Bread

Roasted garlic & miso hummus (gf) 9
Apricot chilli crunch, thyme & sea salt crackers

Tzatziki dip (gf) 5
Beetroot & paprika crisps

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

Rosmary Focaccia 3.00

Schar Seeded Roll (gf) 3.00

Saffron & tomato braised leeks (gf) 9
Butterbean masabacha, za'tar, basil oil, crispy
shallots & Staarvey Farm leaves

Persian rice salad (gf) 8
Smashed cucumber, sumac, cherries, wholegrain
rice, pomegranate dressing, roof garden mint &
dill

Herb roasted potato wedges (gf) 6.50
Piccalilli mayo, baby capers, cashew parmesan

Baked camembert (gf*) 18.00
Toasted almonds & fresh thyme, Manx
gooseberry chutney, warm Noa Bakehouse
focaccia, garlic oil drizzle

Desserts

Cherry chocolate Eton mess (gf) 9
cacao meringue, chocolate mouse, balsamic
cherry compote, , crushed pistachio, dark
chocolate shavings & rose

Mango, lime & coconut trifle (gf) 9
Mango sponge, mango & lime compote, coconut
cream, lime gel, toasted almond & mint

Sticky toffee pudding 9
Toffee sauce, vanilla ice cream, crushed
caramelised walnuts, cinnamon & apple crisps

House made sorbet 1 scoop (gf) 4.50

Noa's 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, 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

Small Plates

Whipped smoked tofu 'taramasalata' (*gf) 9
Radish, Staarvey Farm leaves & fresh chives,
garlic oil, crispy Noa Bakehouse focaccia

Hoisin mushroom 'duck' pancakes (gf*) 10.50
Five spice roasted mushrooms, (3) pancakes,
fresh spring onion & cucumber, hoisin sauce
*gf swap - lettuce leaves
extra pancakes 50p

Roasted aubergine (gf) 8.50
Cannellini cream, zhoug, date syrup & crushed
pistachio

Paella (gf) 10.50
Fennel & red pepper, chorizo spiced kohlrabi,
peas, Staarvey Farm peashoots & lemon oil

Carbonara (gf*) 10.50
Toasted nori seaweed, celeriac katsoubushi,
rocket, 'Parmesan' & green onion oil

Tomato gazpacho (gf) 9
Cherry tomatoes, peach, pickled rhubarb, fennel,
crumbled soy cheese curds, basil oil

Braised hispi cabbage (gf) 9.50
Romesco sauce, seaweed crunch, parsley

