



Lunch

WED-SAT 12-2PM (LAST ORDERS)

PB & BANANA ON TOAST (GF*) 8.00

(2) Noa's Bloomer topped with crunchy peanut butter, smashed banana, sprinkled with cacao-maca powder, drizzled with date syrup & cacao nibs

SOUP OF THE DAY (GF*) 7.00

(See specials board) *gluten free roll swap 1.00

MEAL DEALS 11.50

1/2 Soup & 1/2 Supergreen Caesar wrap

Or

1/2 Soup & 1/2 Summer Salad (GF*)
Add a slice of bread for your soup 1.50

Or

1/2 Caesar wrap & 1/2 Summer Salad

SUPERGREEN CAESAR WRAP 10.50

Spinach wrap, warm roasted broccoli & chickpeas, jackfruit, Caesar dressing, crispy aubergine 'bacon', cashew parmesan, baby gem lettuce (gf* swap 1.00)

SUMMER SALAD 14.00 (GF)

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

Add Sweet potato wedges / Herb wedges 4.50

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

Warmed in the oven, drizzled with oil & fresh herbs served with red onion chutney & toasted focaccia (10mins bake time) GF bread swap 2.00

EXTRA SIDES:

DIRTY SWEET POTATO WEDGES (GF) 6.00

Topped with Yuzu, soy & sesame dressing, fresh chilli, spring onion and coriander

PLAIN SWEET POTATOES WEDGES / SIDE SALAD & DRESSING (GF) 4.50

Juicy Green olives 4.50 / Mixed nuts 4.00 /
Slice of Noa's bloomer or focaccia with garlic oil 1.50
Artisan Bread board, balsamic & garlic oil 4.50

(GF) GLUTEN FREE PRODUCT (GF) CAN BE ADJUSTED*

WINE 175ML GLASS, BEER & CIDER
PINOT GRIGIO WHITE / ROSE 12% 5.50
CHARDONNAY 11.5% 6.50
SAUVIGNON BLANC 12.5% 6.50
MERLOT 13% / MALBEC 13.5% 6.50
PINOTAGE 13.5% 175ML 6.50

ZERO ALCOHOL LAGER 0.0% 4.50
ORGANIC APPLE CIDER (GF) 5% 6.00
STEEPLE CHASE, PALE ALE 4.4% 5.50
ALHAMBRA ESPECIAL LAGER 5.4% 5.50
FRISBY LAGER 4.2% 5.50
SAM SMITHS STRAWBERRY BEER 5.1%

PASTA DISH OF THE DAY

See wall board

STICKY SESAME TOFU BOWL 15.00 (GF)

Tofu with sweet & sticky sesame sauce, edamame rice & Furikake seasoning, sesame braised carrot salad, house kimchi, pickled cucumber, roasted broccoli, nori seaweed & fresh coriander

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 16.50 (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

SUNDAY ROAST (GF) SERVED ON SUNDAYS 12-3PM

Roasted butternut squash, date & nut loaf, turmeric Yorkshire pud, roasties, carrots & beetroot, broccoli, red cabbage with apple & raisins, Cauli-cheese, orange & cranberry stuffing, red wine & onion gravy. Normal 16.95 / Smaller 14.95

Something sweet

FRUIT SCONE (GF) 4.25

Warm Cranberry, raisin & orange scone, whipped vanilla coconut cream & dark cherry jam

CINNAMON APPLE & PB (GF) 5.00

Apple wedges topped with cinnamon & date syrup & served with crunchy peanut butter to dip

PEACH & CASHEW 'RICOTTA' SUMMER TART (GF) 8.25

Date & walnut crust, citrus polenta soil, vanilla icecream, pomegranate reduction

RICH DARK CHOCOLATE MOIST CAKE (GF) 8.25

chocolate tossed popcorn, fresh raspberry, white chocolate sauce, beetroot powder

STICKY TOFFEE PUDDING 8.50

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

AFFOGATO (GF) 6.95

2 scoops of vanilla ice-cream & double espresso

FRUIT ICE LOLLY (GF) 3.00

Coconut & guava