



Dinner

Wed-Sat 5.30-8pm (Close 10pm)

HELP YOURSELF TO TABLE GAMES,
CONVERSATION JARS & TAROT CARDS
IN BASKET BY FRONT DOOR

NIBBLES & STARTERS

ARTISAN BREAD BOARD 6.00

NOA's bakehouse Bloomer & focaccia bread served with Garlic oil & balsamic dip

NECTARINE & 'RICOTTA' SALAD (GF) 9.00

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

PILIPINO ADOBO BAO DUMPLINGS 9.50

Filled with mushrooms & jackfruit in a creamy coconut & wild garlic sauce, pink pickled radish, chopped onion, garlic & chive

SOUP OF THE DAY (GF*) 7.00

Served with warm Noa's bread & garlic oil
*gf swap 1.00

PEANUT SATAY TOFU SKEWER (GF) 9.00

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

BAKED CAMEMBERT

(FOR 1 OR TO SHARE) (GF*) 16.00

baked in the oven with garlic oil served with red onion chutney, fresh herbs & toasted Focaccia (10 minutes to bake)
*gluten free swap

MAPLE & PUMPKIN SPICED POPCORN 4.00 (GF)

Popcorn drizzled in maple syrup & sprinkled with pumpkin spices

GREEN OLIVES 4.50 (GF)

HOMEMADE PARSNIP CRISPS 3.50 (GF)

Seasoned with maple, garlic & onion

ROASTED MIXED NUTS 4.00 (GF)

Peanuts, monkey & pistachio

ROASTED KOHLRABI & GARLIC HUMMUS (GF) 8.25

with pickled radish & dehydrated 'no waste' vegetable crackers

MAINS

NECTARINE & 'RICOTTA' SALAD (GF) 14.95

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

Why not add a warm potato side!

MASSAMAN VEGETABLE CURRY (GF) 17.50

Aubergine, cauliflower, chickpea & squash in a massaman sauce, topped with crispy shallots, golden raisins, sweet tamarind dressing, fresh coriander & chilli with Jasmine coconut rice & peas

WHITE SESAME SHOYU RAMEN (GF) 17.50

Vermicelli rice noodles in a white sesame broth with crispy tofu, shredded oyster mushrooms, sesame braised pak choi & carrot salad, sweetcorn & nori, peanut chilli crunch, blood orange furikake & fresh coriander

SEE BOARD FOR PASTA SPECIAL

SAUSAGES & MASH (GF) 17.00

Housemade butterbean, walnut & paprika sausages, wholegrain mustard mash, ruby sauerkraut, roasted carrots and broccoli, rich tomato & mushroom jus

SEE BOARD FOR SPECIALS

Cauliflower cheese topped with cumin lentils & parsley (GF) 5.00 / House Fermented Kimchi (GF) 3.00
Mixed salad with dressing (GF) 4.50 / Roasted Seasonal Vegetables with Herb Butter (GF) 5.00

SIDES: Sweet potato wedges (GF) 4.50 / Herb potato wedges (GF) 4.50 / Warm Noa's seeded bloomer bread with garlic oil 1.95

PUDDINGS

STICKY TOFFEE PUDDING 8.50

Served warm with toffee sauce, vanilla ice cream, crushed caramelised walnuts, cinnamon & apple crisps

AFFOGATO (GF) 7.00

2 scoops of vanilla ice cream & a double shot of Noa's Bakehouse coffee
*add a shot of Tia Maria / Brandy 3.00

STRAWBERRY & CREAM MOUSSE (GF) 8.50

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

WARM CHOCOLATE CHERRY SPONGE (GF) 8.50

Cherries, vanilla ice-cream, white chocolate & beetroot soil, cherry cream & roof garden Cola tea

2 SCOOPS OF VANILLA ICE-CREAM (GF) 4.00

SEE COUNTER FOR CHOCOLATE & COOKIES

CINNAMON APPLE & PB (GF) 5.25

Fresh wedges of apple, sprinkled with Cinnamon, drizzled with date syrup served with crunchy peanut butter for dipping

HOT DRINKS

AMERICANO	3.00
DOUBLE ESPRESSO	2.50
LATTE / CAPPUCCINO / FLAT WHITE	4.00
MOCHA	5.25
VIETNAMESE ICED COFFEE	5.00
Espresso, almond mylk, cardamon & dates	
SYRUP: Vanilla / caramel	.50
ADD A CBD SHOT- HEMP EXTRACT 2MG	2.00

Hot Chocolate

REVITALISE HOT CHOCOLATE	4.50
Raw cacao powder, maca & coconut blossom	
BLENDSMITHS WHITE CHOCOLATE	5.50
Madagascan vanilla & Peruvian cocoa butter	
BLENDSMITHS CHILLI CHOCOLATE	5.50
Cocoa, Ceylon cinnamon & Indian chilli	
SUPERBLEND MUSHROOM HOT CHOCOLATE	6.00
Cacao, Chaga, Rhodiola, Ashwagandha & B12	
HAPPY HOT CHOCOLATE	6.00
Cacao, Peppermint, Matcha & CBD	

ORGANIC MUSHROOM COFFEE

LONDON NOOTROPICS 4.50
SUPERFOOD MUSHROOM & ADAPTOGENIC COFFEE
CAPPUCCINO / LATTE / FLAT WHITE / AMERICANO
FLOW - Mental clarity, focus & brain fog
ZEN - Feel alert, calm & balanced
MOJO - Endurance, vitality & immune boost
FOUR SIGMATIC COFFEE
SERVED IN A SMALL OR LARGE CAFETIERE £4.50/7.50-
THINK (DARK ROAST)
CHAGA & LIONS MAIN
Cognitive function, brain health & memory
GUT HEALTH (MEDIUM ROAST)
CHAGA, TURKEY TAIL, PRO + PREBIOTICS
Support overall wellbeing & digestion
BALANCE (1/2 CAFFEINE)
CHAGA, ASHWAGANDHA, TULSI & ELEUTHERO
Reduce stress, boost positive mood & energy
CALM (DECAF)
CHAGA & REISHI MUSHROOM
Destress, boost mood, improve sleep

SUPERFOOD LATTES

SERVED HOT OR ICED 4.25
PUMPKIN SPICE
MUMBAI RAILWAY CHAI
PINK CHAI
BEETROOT & CACAO
TURMERIC & WARMING SPICES
GUARANA & CACAO
BLUE BUTTERFLY PEA
AFRICAN ROOIBOS
ACTIVATED CHARCOAL
LIQUORICE
GREEN MATCHA

Liqueur Coffee

Made with Noa bakehouse coffee, plant based cream & choice of liqueur:

TIA MARA
BRANDY
VODKA
IRISH
7.00

