

# Sunday Lunch

12-3PM (LAST ORDERS)

## Starters

### SOUP OF THE DAY (GF\*) 7.50

With warm Noa's bread & garlic oil \*gf swap

### PILIPINO ADOBO BAO DUMPLINGS 9.50

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

### PEANUT SATAY TOFU SKEWER (GF) 9.00

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

### WARM BEETROOT & 'FETA' SALAD (GF) 9.00

Roasted beetroot, creamy beetroot hummus, chestnuts, marinated tofu 'feta', pickled shallots, soy toasted seeds, spinach, rocket & Lollo Rosso, fresh dill & apple cider vinegarette.

### BAKED CAMEBERT (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

### CHOCOLATE CHERRY MOUSSE (GF) 7.95

Cinnamon cookie crumble, balsamic cherry compote, whipped lentil cream

### STICKY TOFFEE PUDDING 8.95

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

### PEAR FRANGIPANE TART 7.95

Vanilla anglaise, cinnamon, blackberry compote

### AFFOGATO (GF) 7.00

2 scoops of vanilla ice-cream & double espresso

### ROOIBOS AFFOGATO (GF & CAFFEINE FREE) 8.50

2 scoops of vanilla ice-cream & rooibos espresso

### CINNAMON APPLE & PB (GF) 5.25

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

### FRUIT SCONE (GF\*) 4.50

Warm Cranberry, raisin & orange scone, whipped Lentil cream & 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 17.95 / Smaller 14.95

### WARM BEETROOT & 'FETA' SALAD (GF) 15.00

Roasted beetroot, creamy beetroot hummus, chestnuts, marinated tofu 'feta', pickled shallots, soy toasted seeds, spinach, rocket & Lollo Rosso, fresh dill & apple cider vinegarette.

ADD :HERB WEDGES OR SWEET POTATO WEDGES 4.50

### VIBE BURGER (GF\*) 17.95

Sweet potato, black bean & harissa burger, lemon dill mayo, slow roasted beef tomato, pickled beetroot & cucumber, sweet gem lettuce, poppy seed bun with herb potato wedges

### SHAHI MASALA CURRY (GF) 17.95

Marinated tofu 'paneer', creamy cashew & tomato curry sauce, jasmine rice, garden peas, kachumber tomato & cucumber salad, soy yoghurt drizzle, fresh coriander & spring onion

## SEE WALL BOARD FOR SPECIALS

\*\*Chocolates & cookies available to buy on the front counter!\*\*

## Liqueur Coffee

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

TIA MARA / BRANDY / VODKA / WHISKEY / AMARETTO  
7.00

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