

Brunch & Lunch



WED-SAT 12-2PM (LAST ORDERS)

PB & BANANA ON TOAST (GF*) 8.00

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

MEDITERRANEAN MUSHROOM SCRAMBLE (GF*) 12.95

Creamy turmeric tofu scramble on Noa's doorstep bloomer toasted, topped with marinated, oven roasted portobello mushroom & Romano sweet pepper, Zhoug & soy toasted seeds

SPICY KOREAN RAREBIT (GF*) 11.95

2 slices of Noa's toasted focaccia topped with Cheezy rarebit sauce, braised leeks, spicy gochujang sauce & homemade kimchi

MEAL DEALS (GF*) 11.50

1/2 Soup & 1/2 Supergreen Caesar wrap

Or

1/2 Soup & 1/2 Blood orange, walnut & 'ricotta' Salad
Add bread warm with garlic oil for your soup 1.50

Or

1/2 Caesar wrap & 1/2 Blood orange & walnut salad

SOUP OF THE DAY (GF*) 7.00 (See specials board)

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

MANX VEGETABLE 'SEAFOOD' CHOWDER (GF*) 9.50

With Noa Rye Bread & wild garlic butter (gf 1.00)

SUPERGREEN CAESAR WRAP (GF*) 10.50

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

PASTA & SPECIALS

SEE WALL BOARD

Sides

PLAIN SWEET POTATOES WEDGES /
HERB ROASTED POTATO WEDGES (GF) 4.50

MIXED SIDE SALAD & DRESSING (GF) 4.50

HOUSE FERMENTED KIMCHI (GF) 2.50

GREEN OLIVES 4.50 / MIXED NUTS (GF) 4.00

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

BLOOD ORANGE, WALNUT & 'RICOTTA' SALAD (GF) 14.50

Whipped cashew nut 'ricotta', blood orange, candied walnuts, fennel, black grapes, cinnamon pickled rhubarb, rocket, radicchio, blood orange vinaigrette

CORONATION CLUB SANDWICH 16.50

Layers of roasted coronation cauliflower & chickpeas, aubergine, raisins, pickled tomato & red onion, lettuce, lime pickle, Noas toasted wholegrain bread, coriander chutney, herb potato wedges

STICKY SESAME TOFU BOWL (GF) 16.00

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

BAKED CAMEBERT (FOR 1 OR TO SHARE) (GF*) 15.00

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

Something Sweet

FRUIT SCONE (GF) 4.25

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

MANX MENU CARROT CAKE SWISS ROLL 8.50

Lemon buttercream quinoa crumble, carrot puree, fennel syrup & apple compote

CHOCOLATE & SWEET POTATO FUDGE BROWNIE (GF) 8.25

Served warm with vanilla ice cream, dark chocolate sauce, crushed pecans & orange Za'atar

STICKY TOFFEE PUDDING 8.50

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

CINNAMON APPLE & PB (GF) 5.00

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

AFFOGATO (GF) 6.95

2 scoops of vanilla ice-cream & double espresso

Chocolate available to buy on the front counter!