

# Brunch & Lunch

**WED – SAT 12–2PM** (LAST ORDERS CLOSE 3PM)

## **PB & BANANA ON TOAST (GF\*) 9.00**

Noa's seeded bloomer toasted with crunchy peanut butter, smashed banana, sprinkled with cacao-maca powder, drizzled with date syrup & cacao nibs

## **MEDITERRANEAN MUSHROOM SCRAMBLE (GF\*) 13.50**

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\*) 13.50**

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

## **SOUP OF THE DAY (GF\*) 7.50** (See specials board)

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

## **SUMMER VIBES SANDWICH (GF\*) 11.00**

Balsamic marinated tomato & aubergine caprese sandwich, cashew 'mozzarella', basil pesto, rocket, Noa bakehouse focaccia \*gf swap 1.00

## **MEAL COMBOS (GF\*) 12.00**

1/2 Soup & 1/2 summer Vibes sandwich

*Or*

1/2 Soup & 1/2 asparagus & courgette salad

*Add bread warm with garlic oil for your soup 2.00*

*Or*

1/2 summer Vibes sandwich & 1/2 asparagus & courgette salad

## **SIDES**

Plain sweet potatoes wedges (gf) 4.50

Herb potato wedges (gf) 4.50

Mixed Side Salad & dressing (gf) 4.50

House Fermented Kimchi (gf) 3.50

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

**PLEASE LET US KNOW ABOUT ANY ALLERGIES WHEN ORDERING**

## **MANX MENU DISH**

## **MANX BEETROOT & BLACK BEAN BURGER (GF\*) 17.95**

House-baked Manx beetroot 'brioche' bun, pickled beetroot, cucumber & gherkin, slow cooked Manx tomato, foraged wild garlic mayo, Manx potato - herb wedges, fresh dill (\*gf)



## **ASPARAGUS, COURGETTE & 'FETA' SALAD (GF) 15.00**

With tofu 'feta', panfried asparagus, pickled rhubarb, toasted quinoa, courgette, chard leaf & pickled stems, kale puree, frisee, herbs & mango chilli vinaigrette

*Why not add a hot potato side*

## **WHOLE BAKED CAMEMBERT (GF\*) 16.00**

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

## **SPECIALS SEE WALL BOARD**

## *Something Sweet*

### **CHOCOLATE & HAZELNUT TORTE (GF) 7.95**

whipped vanilla lentil cream, dark berry compote, rosemary syrup & crushed roasted hazelnut

### **STICKY TOFFEE PUDDING 8.95**

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

### **RASPBERRY & WHITE CHOCOLATE PAVLOVA (GF) 7.95**

whipped raspberry lentil cream, white chocolate, raspberry coulis, fresh raspberries & mint

### **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

### **AFFOGATO (GF) 7.00**

2 scoops of vanilla ice-cream & double espresso

### **ROOIBOS AFFOGATO (GF) 8.50**

2 scoops of vanilla ice-cream & double rooibos Espresso. Sprinkled with cinnamon (*caffeine free*)

### **2 SCOOPS OF VANILLA ICECREAM (GF) 4.00**