



Sunday Lunch

12-3PM (LAST ORDERS)



Nibbles

GREEN OLIVES 4.50 / CELERIAC & GARLIC HUMMUS, VEG CRACKERS (GF) 7.95 / KIDS HUMMUS (GF) 3.50 / MIXED NUTS (GF) 4
PARSNIP CRIPS (GF) 4 / MAPLE & PUMPKIN SPICED POPCORN (GF) 4 / ARTISAN BREAD BOARD, BALSAMIC VINEGAR & GARLIC OIL 6

Starters

SOUP OF THE DAY (GF*) 7.00

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

MANX MENU VEGETABLE 'SEAFOOD' CHOWDER (GF*) 9.50

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

KOREAN OYSTER MUSHROOM SKEWER (GF) 8.95

BBQ marinated Oyster mushroom skewer with Gochujang sauce, sesame, yuzu tossed slaw, pickled cucumber, fresh coriander

BLOOD ORANGE, WALNUT & 'RICOTTA' SALAD (GF) 9.00

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

BAKED CAMEMBERT (FOR 1 OR TO SHARE) 15.00 (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 & 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

MANX MENU CARROT CAKE SWISS ROLL 8.50

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

AFFOGATO (GF) 6.95

2 scoops of vanilla ice-cream & double espresso

CINNAMON APPLE & PB (GF) 5.00

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

KIDS VANILLA ICE-CREAM (GF) 4.00

2 scoops of vanilla ice-cream
Add Chocolate sauce / date syrup 50p

FRUIT SCONE (GF) 4.25

Warm Cranberry, raisin & orange scone, whipped vanilla coconut cream & dark cherry 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 16.95 / Smaller 14.95

MASSAMAN VEGETABLE CURRY (GF) 16.95

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

MANX MENU LASAGNE 16.95

Beetroot, tomato, chilli & green lentil ragu creamy watercress bechamel, cashew nut 'parmesan', tarragon pesto, crispy kale, dehydrated red cabbage powder, crushed roast potatoes & foraged nettle

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

ADD :HERB WEDGES OR SWEET POTATO WEDGES 4.50

STICKY SESAME TOFU BOWL 16.00 (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

SEE WALL BOARD FOR SPECIALS

Liqueur Coffee

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

TIA MARA / BRANDY / VODKA / WHISKEY 7.00

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