

# Sunday Lunch

12-3PM (LAST ORDERS)



## Starters

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

With warm Noa's Bakehouse seeded bloomer & garlic oil (\*gf swap bread) *See specials board*

### **NOA BAKEHOUSE WARM BREAD BOARD 6.50**

Focaccia & bloomer with olive oil & balsamic

### **BARBECUE MARINATED CORN RIBS (GF) 7.95**

Lemon mayo dip, cashew nut parmesan & sumac seasoning, fresh coriander, lime

### **PEANUT SATAY TOFU SKEWER (GF) 9.00**

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

### **FERMENTED BLOOD ORANGE SALAD (GF) 9.00**

Whipped cashew & tofu 'ricotta' topped with blood orange, fennel, radicchio, pickled rhubarb, red grapes, rocket, basil oil & orange vinaigrette

### **BAKED CAMEMBERT (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**

Vanilla ice-cream, rooibos espresso & cinnamon

### **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



### **MANX MENU DISH (GF\*)**

#### **MANX BEETROOT & BLACKBEAN BURGER 17.95**

House baked beetroot brioche bun, layered pickled beetroot, cucumber & slow cooked tomato with gherkin & herbs. With foraged wild garlic mayo & herb roasted Manx potato wedges

#### **SUNDAY ROAST (GF)**

Porcini & parsnip nutloaf, apple & apricot stuffing, turmeric Yorkshire pudding, herb roast potatoes, carrot & swede mash, roast beetroot, lemon buttered Savoy cabbage & peas, cauliflower cheese & red wine gravy.

Normal 17.95 / Smaller 14.95

#### **FERMENTED BLOOD ORANGE SALAD (GF) 15.00**

Whipped cashew & tofu 'ricotta' topped with blood orange, fennel, radicchio, pickled rhubarb, red grapes, rocket, basil oil & orange vinaigrette  
**ADD HERB WEDGES OR SWEET POTATO WEDGES 4.50**

#### **RENDANG CURRY (GF) 17.95**

Aubergine, cauliflower & chickpeas in a rendang sauce, jasmine rice with garden peas, sesame carrot salad, fresh coriander & spring onion, toasted coconut shards & tamarind & chilli oil

### **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 / AMARETTO  
7.00

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