



# Dinner

Wed-Sat 5.30-8pm (Close 10pm)

HELP YOURSELF TO TABLE GAMES,  
CONVERSATION JARS & TAROT CARDS  
IN BASKET BY FRONT DOOR

## NIBBLES & STARTERS

### ARTISAN BREAD BOARD 6.00

NOA's bakehouse Bloomer & Ross bakery focaccia bread served with Garlic oil & balsamic dip

### 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

### PILIPINO ADOBO BAO DUMPLINGS 9.50

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

### SOUP OF THE DAY (GF\*) 7.00

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

### PEANUT SATAY TOFU SKEWER (GF) 8.95

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

### BAKED CAMEMBERT (FOR 1 OR TO SHARE) (GF\*) 16.00

baked in the oven with garlic oil served with red onion chutney, fresh herbs & toasted Focaccia (10 minutes to bake)  
\*gluten free swap

### MAPLE & PUMPKIN SPICED POPCORN 4.00 (GF)

Popcorn drizzled in maple syrup & sprinkled with pumpkin spices

### WILD GARLIC PLANTAIN CRISPS 4.00 (GF)

### GREEN OLIVES 4.50 (GF)

### HOMEMADE PARSNIP CRISPS 3.50 (GF)

Seasoned with maple, garlic & onion

### ROASTED MIXED NUTS 4.00 (GF)

Peanuts, monkey & pistachio

### ROASTED WILD GARLIC HUMMUS (GF) 7.95

with pickled radish & dehydrated 'no waste' vegetable crackers

## MAINS

### BLOOD ORANGE, WALNUT & RICOTTA SALAD (GF) 14.95

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

*Why not add a warm potato side!*

### MASSAMAN VEGETABLE CURRY (GF) 17.50

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

### SAUSAGE & MASH (GF) 17.00

Housemade butterbean, walnut & paprika sausages, wholegrain mustard mash, ruby sauerkraut, roasted carrots and broccoli, rich tomato & mushroom jus

### WHITE SESAME SHOYU RAMEN (GF) 17.50

Vermicelli rice noodles in a white sesame broth with crispy tofu, shredded oyster mushrooms, sesame braised pak choi & carrot salad, sweetcorn & nori, peanut chilli crunch, blood orange furikake & fresh coriander

### SEE BOARD FOR PASTA SPECIAL

### SEE BOARD FOR SPECIALS

Cauliflower cheese topped with cumin lentils & parsley (GF) 5.00 / House Fermented Kimchi (GF) 3.00 / Mixed salad with dressing (GF) 4.50 / Roasted Seasonal Vegetables with Herb Butter (GF) 5.00

**SIDES:** Sweet potato wedges (GF) 4.50 / Herb potato wedges (GF) 4.50 / Warm Noa's seeded bloomer bread with garlic oil 1.95

## PUDDINGS

### STICKY TOFFEE PUDDING 8.50

Served warm with toffee sauce, vanilla ice cream, crushed caramelised walnuts, cinnamon & apple crisps

### WARM CHOCOLATE CHERRY SPONGE (GF) 8.50

Cherries, vanilla ice-cream, white chocolate & beetroot soil, cherry cream & roof garden Cola leaf

### AFFOGATO (GF) 7.00

2 scoops of vanilla ice cream & a double shot of Noa's Bakehouse coffee  
\*add a shot of Tia Maria / Brandy 3.00

### 2 SCOOPS OF VANILLA ICE-CREAM (GF) 4.00

### SEE COUNTER FOR CHOCOLATE & COOKIES

### STRAWBERRY & CREAM MOUSSE (GF) 8.50

Lavender shortbread, fresh strawberries, whipped cream, strawberry & vanilla coulis, lemon verbena

### CINNAMON APPLE & PB (GF) 5.25

Fresh wedges of apple, sprinkled with Cinnamon, drizzled with date syrup served with crunchy peanut butter for dipping

## HOT DRINKS

AMERICANO	3.00
DOUBLE ESPRESSO	2.50
LATTE / CAPPUCCINO / FLAT WHITE	4.00
MOCHA	5.25
VIETNAMESE ICED COFFEE	5.00
Espresso, almond mylk, cardamon & dates	
SYRUP: Vanilla / caramel	.50
ADD A CBD SHOT- HEMP EXTRACT 2MG	1.50
CHOICE OF MILK: OAT / ALMOND / COCONUT / SOYA	

### Hot Chocolate

REVITALISE HOT CHOCOLATE	4.50
Raw cacao powder, maca & coconut blossom	
BLENDSMITHS WHITE CHOCOLATE	5.50
Madagascan vanilla & Peruvian cocoa butter	
BLENDSMITHS CHILLI CHOCOLATE	5.50
Cocoa, Ceylon cinnamon & Indian chilli	
HAPPY HOT CHOCOLATE	6.00
Cacao, Peppermint, Matcha & CBD	

## ORGANIC MUSHROOM COFFEE

### LONDON NOOTROPICS 4.50

SUPERFOOD MUSHROOM & ADAPTOGENIC COFFEE  
CAPPUCCINO / LATTE / FLAT WHITE / AMERICANO

FLOW - Mental clarity, focus & brain fog

ZEN - Feel alert, calm & balanced

MOJO - Endurance, vitality & immune boost

### FOUR SIGMATIC

SMALL OR LARGE CAFETIERE £4.50/7.50-

THINK (DARK ROAST)  
CHAGA & LIONS MAIN

Cognitive function, brain health & memory

GUT HEALTH (MEDIUM ROAST)

CHAGA, TURKEY TAIL, PRO + PREBIOTICS

Support overall wellbeing & digestion

BALANCE (1/2 CAFFEINE)

CHAGA, ASHWAGANDHA, TULSI & ELEUTHERO

Reduce stress, boost positive mood & energy

CALM (DECAF)

CHAGA & REISHI MUSHROOM

Destress, boost mood, improve sleep

## SUPERFOOD LATTES

SERVED HOT OR ICED 4.25

PUMPKIN SPICE

MUMBAI CHAI

BEETROOT & CACAO

TURMERIC & WARMING SPICES

GUARANA & CACAO

BLUE BUTTERFLY PEA

AFRICAN ROOIBOS

ACTIVATED CHARCOAL

LIQURICE

GREEN MATCHA

### Liqueur Coffee

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

TIA MARA

BRANDY

VODKA

IRISH

7.00

