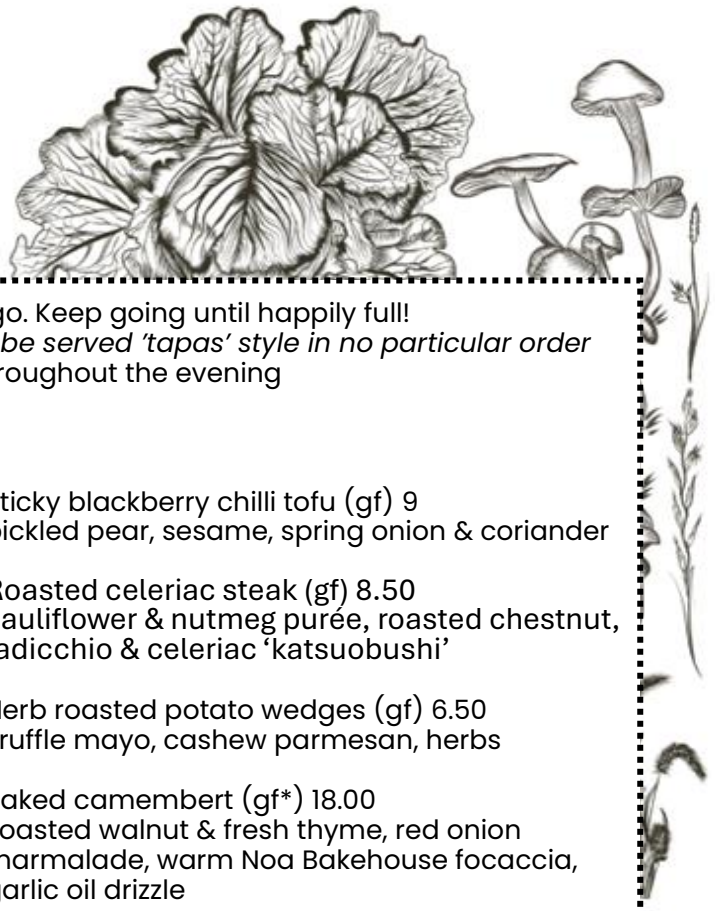
the **Plates...**

Evening small plates October / November 2026

100% Plant based 'Tapas style' dining

Bookings From 5.30pm Wed—Sat until 8pm Close 10pm



Start with nibbles. Add small plates. Order more as you go. Keep going until happily full!
We recommend 2-3 small plates per person. *Dishes will be served 'tapas' style in no particular order*
For a more leisurely flow of food order small amounts throughout the evening

Nibbles & Bread

Spiced butternut squash tirshy (gf*) 9
black olive & coriander, with warm flatbread

Roasted garlic & miso hummus (gf*) 9
apricot chilli crunch, crispy Noa focaccia

Crispy smoked tofu bites (gf) 6.50
tartare sauce, nori powder

Nocellara Green Olives (gf) 4.50

Selection of House Pickles (gf) 4.50

House fermented kimchi (gf) 3.50

Noa Bakehouse artisan bread served warm
& drizzled with garlic oil...
Seeded Bloomer 3.00
Rosmary Focaccia 3.00
Schar Seeded Roll (gf) 3.00

Small Plates

Blue cheese linguine (gf*) 10.50
rocket, toasted almond, pickled celery, fig jam

Roasted Swede (gf) 9.50
pickled jalapeño & green pepper, apple puree & mustard seed butter

Aubergine Banbanji (gf*) 8.50
herb breadcrumbs, pickled red onion, sesame & fresh coriander

Baked sweet potato (gf) 9.50
creamed cannellini, caramelised onion & mango amba, soy toasted seeds & herb oil, fresh mint

Roasted parsnip & pea risotto (gf) 10.50
harissa dressing, radicchio & pickled shallots

Coffee baked carrots (gf) 8.00
labneh, orange & hazelnut dukkah & rocket

Braised cabbage (gf) 9.50
Sriracha maple dressing, garlic mayo, crispy root vegetable & date crumble

Sticky blackberry chilli tofu (gf) 9
pickled pear, sesame, spring onion & coriander

Roasted celeriac steak (gf) 8.50
cauliflower & nutmeg purée, roasted chestnut, radicchio & celeriac 'katsuobushi'

Herb roasted potato wedges (gf) 6.50
Truffle mayo, cashew parmesan, herbs

Baked camembert (gf*) 18.00
Toasted walnut & fresh thyme, red onion marmalade, warm Noa Bakehouse focaccia, garlic oil drizzle

Desserts

Warm sweet potato & pecan brownie (gf) 9
Peanut butter, orange za'atar, chocolate sauce & vanilla ice cream

Blackberry posset (gf) 8.50
spiced apple compote, whipped cream & cinnamon oat & seed crumble

Sticky toffee pudding 9
Toffee sauce, vanilla ice cream, crushed caramelised walnuts, cinnamon & apple crisps

House made sorbet 1 scoop (gf) 4.50

Noa's House Blend Affogato (gf) 4.50
Espresso & a scoop of vanilla ice cream

Red Bush Affogato (gf) 5.50
Rooibos espresso & a scoop of vanilla ice cream
Fragrant & naturally caffeine free

Booja Booja Chocolate truffles £4 for 2
2 Orange or
2 Salted caramel or
2 Honeycomb

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES

(gf) - gluten free
(gf*) - gluten free swap needed