

Sunday Lunch



Nibbles

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

Starters

SOUP OF THE DAY (GF*) 7.00 (See specials board)

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

ROASTED APPLE & SQUASH SALAD (GF) 8.95 / 14.00 MAIN *

Roasted apple & butternut squash, crumbled tofu Feta, spiced squash puree, pickled celery, crispy cumin lentils, rocket, spinach & winter berry vinegarette

KOREAN OYSTER MUSHROOM SKEWER (GF) 8.95

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

BAKED CAMEMBERT (FOR 1 OR TO SHARE) 14.00 (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

Mains

SUNDAY ROAST (GF)

Roasted butternut squash, date & nut loaf, turmeric Yorkshire pudding, herb roasted potatoes, carrots & beetroot, broccoli, Red cabbage with apple & raisins, Cauliflower cheese, orange & cranberry stuffing, red wine & onion gravy. Normal 16.95 / Smaller 14.95

AUBERGINE KATSU BURGER 16.95

Marinated Aubergine Steak in Panko Breadcrumbs, Katsu Curry Butterbean Mayo, Pickled Daikon Radish, Pickled Cucumber, Rocket, Noa Bakehouse Bun, with Sweet Potato Wedges *gf swap 1.00

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 with Jasmine coconut rice & peas

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

12-3PM (LAST ORDERS)

SEE WALL BOARD FOR SPECIALS

Sides

GREEK-STYLE LOADED SWEET POTATO WEDGES (GF) 6.00

Jackfruit Kokkinisto, crumbled tofu Feta, fresh mint

PLAIN SWEET POTATOES WEDGES / HERB WEDGES (GF) 4.50

ROASTED SEASONAL VEGETABLES (GF) 5.00

SIDE SALAD (GF) 4.50 / FERMENTED KIMCHI (GF) 2.50

Something Sweet

BLACKBERRY & CREAM CRUMPETS 7.50

Warm Housemade Crumpets, Blackberry Curd, Whipped Lentil Cream & Crushed Pecans

CRANBERRY & APRICOT SPOTTED DICK (GF) 7.95

Vanilla Oat Custard & Cranberry Powder

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

BLACKBERRY & LEMON POSSET (GF) 8.25

With beetroot & white chocolate soil, whipped cream, berries & pistachio biscotti

AFFOGATO (GF) 6.95

2 scoops of vanilla ice-cream & double espresso

FRUIT SCONE (GF) 4.25

Warm Cranberry, raisin & orange scone, whipped vanilla coconut cream & dark cherry jam

CINNAMON APPLE & PB (GF) 5.00

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

VANILLA ICE-CREAM (GF) 4.00

2 scoops of vanilla ice-cream

Liqueur Coffee

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

TIA MARA / BRANDY / VODKA 7.00

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