



Dinner

Wed - Sat 5.30 - 8pm



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

NIBBLES & STARTERS

GREEN OLIVES 4.50 (GF)

ARTISAN BREAD BOARD 6.00

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

ROASTED APPLE & SQUASH SALAD (GF) 8.95

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

GHOST CHILLI & YUZU CHICKPEA CRISPS 2.50 (GF)

WILD GARLIC PLANTAIN CRISPS 4.00 (GF)

MAPLE & PUMPKIN SPICED POPCORN 4.50 (GF)

Popcorn drizzled in maple syrup & sprinkled with pumpkin spices

HOMEMADE PARSNIP CRISPS 3.50 (GF)

Seasoned with maple, garlic & onion

BAKED CAMEMBERT

(FOR 1 OR TO SHARE) (GF*) 14.00

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

SOUP OF THE DAY (GF*) 7.00

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

ROASTED MIXED NUTS 4.00 (GF)

Peanuts, monkey & pistachio

ROASTED CELERIAC & GARLIC HUMMUS (GF) 7.95

Topped with roasted Romano red pepper & chickpeas, soy toasted seeds & garlic oil served with vegetable crackers

BLACKBERRY & BALSAMIC TOFU (GF) 8.95

Crispy Tofu Bites in Blackberry & Balsamic Tofu, Lotus Root Crisps, Fresh Blackberries, Spring Onion, Fresh Coriander & Sesame

MAINS

WALNUT & BUTTERBEAN SAUSAGES (GF) 16.95

Housemade sausages, sweet potato fondant, with parsnip hash, roasted broccoli, Hispi cabbage sauerkraut, fresh parsley, tomato & mushroom jus

ROASTED APPLE & SQUASH SALAD (GF) 14.00

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

WHY NOT ADD a warm side of wedges 4.50

MASSAMAN VEGETABLE CURRY (GF) 16.95

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

AUBERGINE KATSU BURGER 16.95

Marinated aubergine steak in panko bread crumbs, Katsu curry butterbean mayo, pickled Daikon radish & cucumber, rocket, Noa's toasted bun, sweet potato wedges

PEANUT & SESAME NOODLES (GF) 16.95

Rice noodles, creamy peanut & sesame sauce, pan fried mushroom, onions, housemade kimchi, roasted broccoli, sesame carrot salad, chilli peanut crunch, fresh coriander

SEE SPECIALS BOARD

FOR PASTA DISH

Cauliflower cheese topped with cumin lentils & parsley (GF) 5.00 / House Fermented Kimchi (GF) 2.50 / 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 1.50

PUDDINGS

BLACKBERRY & LEMON POSSET (GF) 8.25

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

CHOCOLATE & SWEET POTATO FUDGE BROWNIE (GF) 8.25

Warm with vanilla ice cream, dark chocolate sauce, crushed pecans & orange Za'atar

CRANBERRY & APRICOT SPOTTED DICK (GF) 7.95

Vanilla oat custard & cranberry powder

STICKY TOFFEE PUDDING 8.50

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

AFFOGATO (GF) 6.95

2 scoops of vanilla ice cream & a double shot of Noa's Bakehouse coffee
**add a shot of tia maria / brandy 3.00*

CINNAMON APPLE & PB (GF) 5.00

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

2 SCOOPS OF VANILLA ICE-CREAM (GF) 4.00

HOT DRINKS

AMERICANO 3.00
DOUBLE ESPRESSO 2.50
LATTE / CAPPUCINO / FLAT WHITE 4.00
MOCHA 5.25
VIETNAMESE ICED COFFEE 4.95
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
Cacao powder, maca & coconut sugar
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
CAPPUCINO / 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

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 LIQUORICE
GREEN MATCHA

Liqueur Coffee

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

TIA MARA
BRANDY
VODKA
IRISH
7.00

