

# 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

**MANX MENU VEGETABLE 'SEAFOOD' CHOWDER (GF\*) 9.50**  
With warm Noa Rye Bread & wild garlic butter (gf 1.00)

**KOREAN OYSTER MUSHROOM SKEWER (GF) 8.95**  
BBQ marinated Oyster mushroom skewer with Gochujang sauce, sesame, yuzu tossed slaw, pickled cucumber, fresh coriander

**BAKED CAMEBERT (FOR 1 OR TO SHARE) 15.00 (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

**BLOOD ORANGE, WALNUT & 'RICOTTA' SALAD (GF) 9.00/14.50**  
Whipped cashew nut 'ricotta', blood orange, candied walnuts, fennel, black grapes, cinnamon pickled rhubarb, rocket, radicchio, blood orange vinaigrette

## Mains

### SUNDAY ROAST (GF)

Porcini & parsnip nutloaf, apple & apricot stuffing ball, turmeric Yorkshire pudding, herb roast potatoes, carrot & swede mash, lemon buttered Savoy cabbage & peas, beetroot cauliflower cheese, red wine gravy.  
Normal 16.95 / Smaller 14.95

### 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. Jasmine coconut rice

### 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

### MANX MENU LASAGNE 16.95

Beetroot, tomato, chilli & green lentil ragu creamy watercress bechamel, cashew nut 'parmesan', tarragon pesto, crispy kale, dehydrated red cabbage powder, crushed roast potatoes & foraged nettle

12-3PM (LAST ORDERS)

SEE WALL BOARD FOR SPECIALS

## Sides

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

**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

### MANX MENU CARROT CAKE SWISS ROLL 8.50

Lemon buttercream quinoa crumble, carrot puree, fennel syrup & apple compote

### 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 blossom sugar & choice of liqueur:

TIA MARA / BRANDY / VODKA / WHISKEY 7.00

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