



# 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

**SUMMER SALAD 8.95 (GF)**

Roasted courgette & peach, Cumin roasted cauliflower, creamed cannellini, quinoa, radicchio & rocket, fresh basil, pickled rhubarb & peach vinegarette

**HOISIN CAULIFLOWER PANCAKES 9.50**

Roasted cauliflower marinated in soy & Chinese five spices served with (3) CHINESE pancakes, spring onions, cucumber & hoisin sauce

**HOMEMADE PARSNIP CRISPS 3.50 (GF)**  
Seasoned with maple, garlic & onion

**PLANTAIN CRISPS 4.00 (GF)**

wild garlic  
or  
nice & spicy

**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

**ROASTED SWEET POTATO HUMMUS (GF) 7.50**

Topped with roasted beetroot, sesame, dill, garlic oil & served with vegetable crackers

**ROASTED MIXED NUTS 4.00 (GF)**

Peanuts, monkey & pistachio

**MAPLE & PUMPKIN SPICED POPCORN 4.50 (GF)**  
Popcorn drizzled in maple syrup & sprinkled with pumpkin spices

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

Served with Noa's bread & garlic oil  
\*gluten free swap 1.00

**SHARING BOARD (GF\*) 18.50**

Sweet potato hummus, Creamed cannellini, Tomato & balsamic chutney, Dehydrated spiced beetroot & tomato crisps, Vegetable crackers, Noa Bakehouse focaccia, Nocellara green olives, Maple & pumpkin spiced popcorn, house kimchi & pickle selection

## MAINS

**SAUSAGE & MASH 16.95 (GF)**

Walnut & butterbean sausages with wholegrain mustard mash, Hispi cabbage sauerkraut, roasted carrot & broccoli, red wine gravy

**SUMMER SALAD 14.00 (GF)**

Roasted courgette & peach, Cumin roasted cauliflower, creamed cannellini, quinoa, radicchio & rocket, fresh basil, pickled rhubarb & peach vinegarette  
ADD A SIDE OF POTATO WEDGES 4.50

**PASTA SPECIAL 14.00**

Mushroom ragu lasagna, tomato, chilli, basil, bechamel sauce, layers of pasta & cashew nut parmesan. Add a side: sweet potato wedges / side salad / roasted herb wedges £4

**SWEET POTATO & BLACKBEAN BURGER 16.95 (GF\*)**

with tomato & balsamic chutney, house pickled beetroot, butterbean mayo & rocket leaves, Noa Bakehouse bun served with herb wedges and rhubarb & beetroot ketchup.  
\*Gf bread swap £1

**THAI GREEN NOODLE BOWL 16.95**

Spicy Thai green broth, Udon noodles, pan fried soy oyster mushrooms, broccoli, bean sprouts, sesame braised carrot, edamame, spring onion, chilli & coriander

**SHAWARMA MUSHROOM SKEWER (GF\*) 16.95**

Topped with peach dressing & walnut Dukkah served with Kisir bulgar wheat & tomato salad, sumac red onion, sweet potato hummus, cucumber tzatziki & spinach tortilla

SEE SPECIALS BOARD FOR PASTA DISH

**SIDES: DIRTY SWEET POTATO WEDGES** TOPPED WITH YUZU, SOY & SESAME DRESSING, CHILLI, SPRING ONIONS & CORIANDER (GF) 6.00  
**MIXED SALAD 4.50 / PLAIN SWEET POTATO WEDGES 4.50 / HERB POTATO WEDGES / BREAD WITH GARLIC OIL 1.50**

## PUDDINGS

**PEACH & 'RICOTTA' SUMMER TART 8.25 (GF)**

Roasted peaches on a cashew nut ricotta, date & walnut crusted tart, citrus polenta soil, vanilla icecream, pomegranate reduction

**STICKY TOFFEE PUDDING 8.50**

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

**DARK CHOCOLATE MOIST CAKE 8.25 (GF)**

Fresh raspberry, cream, white chocolate sauce, chocolate tossed popcorn, beetroot powder

**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 extra 3.00

**CINNAMON APPLE & PB 5.00 (GF)**

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

**SMOOZE FRUIT ICE LOLLY 3.00 (GF)**

Coconut & Pink guava

CHOCOLATES / COOKIES / MINTS FOR SALE ON FRONT COUNTER

## HOT DRINKS

<b>REVITALISE HOT CHOCOLATE</b>	4.25
Cacao powder, maca & coconut sugar	
<b>BLENDSMITHS WHITE CHOCOLATE</b>	5.50
Madagascan vanilla & Peruvian cocoa butter	
<b>BLENDSMITHS CHILLI CHOCOLATE</b>	5.50
Cocoa, Ceylon cinnamon & Indian chilli	
<b>HAPPY HOT CHOCOLATE</b>	6.00
Cacao, Peppermint, Matcha & CBD	
<b>AMERICANO</b>	2.95
<b>DOUBLE ESPRESSO</b>	2.50
<b>LATTE / CAPPUCCINO / FLAT WHITE</b>	3.80
<b>MOCHA</b>	5.25
<b>VIETNAMESE ICED COFFEE</b>	4.50
Espresso, almond mylk, cardamon & dates	
<b>SYRUP: Vanilla / caramel</b>	.50
<b>ADD A CBD SHOT- HEMP EXTRACT 2MG</b>	1.50

## MUSHROOM COFFEE

<b>FOUR SIGMATIC</b>	
<b>ORGANIC COFFEE WITH MUSHROOMS FOR FUNCTIONAL HEALTH SUPPORT</b>	
<b>SMALL OR LARGE CAFETIERE</b>	4.50/7.50-
<b>THINK</b>	
<b>ORGANIC COFFEE, CHAGA &amp; LIONS MAIN</b>	
<b>DEFEND</b>	
<b>ORGANIC COFFEE WITH PROBIOTICS, PREBIOTICS, CHAGA &amp; TURKEY TAIL MUSHROOMS.</b>	
<b>IMMUNE SUPPORT</b>	
<b>ORGANIC COFFEE, VITAMIN D &amp; ZINC, CHAGA &amp; TURKEY TAIL MUSHROOMS,</b>	
<b>MYLK CHOICE: Oat / Almond / Coconut / Soya</b>	

## SUPERFOOD LATTES

SERVED HOT OR ICED 4.25  
**PUMPKIN SPICE**  
**MUMBAI CHAI**  
**BETROOT & CACAO**  
**TURMERIC & WARMING SPICES**  
**GUARANA & CACAO**  
**BLUE BUTTERFLY PEA**  
**AFRICAN ROOIBOS**  
**ACTIVATED CHARCOAL LIQUORICE**  
**GREEN MATCHA**

**HERBAL TEAS**  
SEE SEPARATE  
TEA MENU

