

nooch

bar & kitchen

Bar Snacks

Home baked focaccia with EVOO and balsamic	4.5
Gordal olives *	4
House roasted nuts *	3
Balsamic onions	

Small Plates & Sides

Seasonal soup with warm house-made focaccia **	6
Homemade falafel with tahini sauce and pickled veg *	7
Daal with spiced tattie scones	8
Seasonal salad **	7
Bowl of hand cut chips (oregano salt +0.5) *	4
Nooch truffle chips with garlic mayo*	6.5

Daily sandwich (available until 4.30pm) - ask for today's selection

Add cup of soup or salad to any dish +2.5

Bigger Dishes

Nooch mac with seasonal veg	13
Korean fried mushroom burger in brioche bun with kimchi slaw** (add chips +2)	11
Haggis and creamy leek bake	12.5
Pulled mushroom sub with dipping gravy sauce	11


add garlic bread

Puddings

Ask for selection of daily puddings and cakes

Our kitchen uses products containing gluten, nuts, and other allergens. Please speak to staff regarding any allergies or dietary requirements you may have.

* Gluten Free ** Gluten Free Option

 Our entire menu is 100% plant-based

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Espresso
Double Espresso
Filter
Americano
Flat white
Latte
Cappuccino
Cortado
Macchiato
Hot chocolate
Chai latte
Matcha latte
Selection of Clipper teas

All coffee freshly roasted by Pure Roasters
Choose from soya, GF oat, almond or coconut milk
Decaf tea/coffee available

Soft Drinks

Raspallion: burnt lemon, dry lime or ginja ninja
Coke or Coke zero
Im Bru or diet Im Bru
Kombucha (various)
Smoothie or milkshake (ask for this week's blend)
Orange or a| or Sugar Free Karma Kola
Make any coffee iced!

2.25

2.75

2.5

3

3.25

3.5

3.5

3
3.25
3.5
3.5
3.5
2.75

25
2
2
3.25
4
2