

FOR THE TABLE

ARTISAN BREAD 	£4.50	MARINATED CARMONA OLIVES 	£3.50
Abernethy hand churned butter			
FLATBREAD AND MEZE DIP	£5.50	TAPAS SHARER	£12.00
Hummus, guacamole, salt cod brandade, harissa dip		Salt cod brandade, Spanish cheese croquettes, oxtail and onions, marinated olives	

FOR STARTER

RAVIOLI APERTI CON FUNGHI 	£7.00
Open mushroom ravioli, truffle oil, spinach, nutmeg, Pecorino cheese	
SEARED LOCAL SCALLOP	£9.50
Cured salmon belly, peas, sea vegetables, parsley root, guanciale	
GOAT'S CHEESE 	£7.50
Encased with a beetroot jelly, tomato, black olive	
ROSE PRAWN COCKTAIL 	£9.00
Avocado, cognac sauce Michelle, soda bread, Irish butter, Parmesan tuile	
MY OWN FRENCH ONION SOUP 	£6.50
En croute	
PRESSED PORK KNUCKLE	£7.50
Garlic cocoa beans, confit winter cabbage, fig chutney	
TUNA STEAK NIÇOISE <small>Small £8.00 / Large £15.00</small>	
Baby gem, Irish local potatoes, French beans, tomatoes, olives, anchovy fillets, hard-boiled egg, French vinaigrette dressing	

FROM THE ROTISSERIE

Slowly roasted to perfection in our rotisserie, sealing in the flavours and keeping it deliciously succulent.

LOIN OF SUGAR PIT PORK	£17.00
Roast celeriac, apple	
ONGLET	£18.00
Chanterelles, Jerusalem artichoke, shallots	
POULET RÔTI - ROASTED CHICKEN 	
Choose from: Plain / Herb / Novelli rub	
• Half chicken	£14.50
• Quarter breast and wing	£11.00
LAMB LOIN CUTLET 	£18.00
Roquefort cheese, caul fat, green lentil ragout, mushrooms	

All rotisserie cuts are served with a choice of potato and sauce:

- Colcannon mash
- Dauphinoise potato
- Pommes allumettes
- Madeira sauce
- Rich beef jus
- Apple and cider

FOR THE SIDE


Twice-cooked chips	£3.00	Pommes allumettes	£3.00
Dauphinoise potatoes	£3.50	Colcannon mash potato	£3.50
Novelli house salad	£4.50	French beans and shallots	£3.50
Mediterranean roasted vegetables	£4.50	Roasted garlic field mushrooms	£3.00

FROM THE GRILL

Local aged beef, served with twice-cooked chips, oven roasted tomato Provençal, flat Portobello mushroom.

10oz* RIBEYE	£27.50
8oz* FILLET	£29.50
8oz* FLAT IRON	£18.50
Sauce: Peppercorn, béarnaise, Madeira, café de Paris butter	£3.00

CHATEAUBRIAND 16oz* (min of 2 sharing)	£55.00
Local aged beef, served with twice-cooked chips, oven roasted tomato Provençal, flat Portobello mushroom and a choice of two sauces.	
Jean-Christophe recommends, Élevé Malbec, Pays d'Oc	£24.00

NOVELLI 6oz* SALT AGED PRIME BURGER 	£12.00
Pommes allumettes and choice of topping	
Classic French: cured bacon, blue cheese, crispy shallots	
Mediterranean: roasted peppers, halloumi, chilli tomato jam	

FROM THE RANGE

OSSO BUCCO RAGU	£17.00
Rose veal, red wine, tomatoes, aromatics, gremolata, pappardelle	
BUTTER CURED PORK BELLY	£18.00
Charred broccoli stalks, warm anchovy dressing, pigs jowl, mustard seed, calvados, dauphinoise potatoes	
HAUNCH OF WILD IRISH VENISON	£18.50
Compressed pear, honey parsnip, haggis croquette, juniper, blackberry gin	
FISHERMAN'S CATCH	P.O.D
Fish of the day	
PAN SEARED DUCK BREAST	£21.00
Celeriac choucroute, cranberries, puffed Bulgar wheat, fennel, wild rice	
SEARED TURBOT	£20.00
Oxtail hispi cabbage, salt baked celeriac	
BELFAST BLACK AND BRISKET PIE	£15.00
Shin beef, Girolles, stout, hot water crust, French beans	
ROASTED SQUASH RISOTTO 	£12.00
Barley, spelt, Pecorino cheese, crispy leeks	
CHICKEN VIN BAROLO 	£18.00
Braised chicken vin Barolo, cocoa chocolate, vanilla cocotte, pink fir apple potato	

 Novelli Signature dish.  No meat or fish.  Vegan option. *Approximate uncooked weight. A discretionary service charge of 10% will be added to your bill. **FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.** Prices include VAT.


AT CITY QUAYS



NOVELLI®
AT CITY QUAYS