

FOR THE TABLE

ARTISAN BREAD 	£4.75	FLATBREAD AND MEZE DIP	£5.75
Abernethy hand churned butter		Hummus, guacamole, harissa mayonnaise	
MANZANILLA MARINATED OLIVES 	£4.00	TAPAS SHARER	£12.00
Pimento, thyme, garlic, Gerlos onions, capers, orange and lemon zest		Spanish cheese croquettes, olives, Chorizo sausage, tapenade, whitebait, confit lemon mayo	

FOR STARTER

MUSHROOM DENTELLE CREPE  	£7.00
Gently cooked Portobello and Porcini mushrooms duxelle with blue cheese, steamed in a thin pancake	
LOCAL SEARED SCALLOP	£9.75
Watercress puree, grilled batons of chorizo, dijon mustard, red wine vinegar, shaved Granny Smith	
NOVELLI BAKED GOATS' CHEESE  	£7.75
Potato skirt, fried radicchio, celeriac, aubergines, confit lemon, sundried tomato, basil coulis, truffle oil	
ROSE PRAWN COCKTAIL	£9.25
Avocado, cognac sauce Michelle, soda bread, Irish butter	
IRISH SOURIE HAM HOCK TERRINE	£8.00
Spring leeks, xeres, jumbo gherkins, toasted Irish soda bread	
MY OWN RUSTIC FRENCH ONION SOUP 	£7.25
Oven baked en croute "I'm worth the wait"	
TOMATO AND MOZZARELLA SALAD 	Small £6.95 Large £13.50
Toons Bridge mozzarella, Heirloom tomato, black olive, marjoram and basil	

FROM THE ROTISSERIE

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

LOIN OF SUGAR PIT PORK	£17.50
Poached Granny Smith apple, filled with Clonakilty black pudding compote and cider jus on the side	
ROSEMARY IRISH LEG OF LAMB	£18.50
Andalusian style flageolet cream, garlic green beans	
POULET RÔTI - ROASTED CHICKEN 	
Choose from: Plain / Herb / Novelli rub	
• Half chicken	£14.75
• Quarter breast and wing	£11.25

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

• White almond cauliflower mash	• Madeira sauce
• Champ	• Rich beef jus
• Dauphinoise potato	• Apple and cider
• Pommes allumettes	

FROM THE GRILL

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


10oz* RIBEYE	£28.00
8oz* FILLET	£31.00
8oz* FLAT IRON	£19.00
Why not add a bottle of wine selected by Jean-Christophe? Alevé Malbec, Pays d'Oc	£25.00
Sauce: Peppercorn, béarnaise, Madeira, café de Paris butter	£3.00
NOVELLI 6oz* SALT AGED PRIME BURGER 	£13.00
Pommes allumettes and choice of topping	
Classic French: cured bacon, blue cheese, crispy shallots	
Mediterranean: roasted peppers, halloumi, chilli tomato jam	

FROM THE RANGE

ATLANTIC COD DEMI-SEL	£17.95
Pan roasted semi cured cod medallions, fondue plum tomatoes, thyme, garlic and honey, grilled gem lettuce, sauce Choron	
FISHERMAN'S CATCH	P.O.D
Fish of the day	
CONFIT DUCK AND BRAISED LENTILS	£19.50
Cured and confit leg of duck, crispy skin, braised puy lentils, poached Morteau sausage and red wine jus	
LOCAL MOUCLADE AND FRITES	£13.50
Marinière style local mussels, shallots, onions, garlic, endive, reblochon cheese, tarragon oil	
BELFAST BLACK AND BRISKET PIE	£15.00
Shin beef, mushrooms, stout, hot water crust, sweetstem cauliflower	
CHICKEN VIN BAROLO 	£18.50
Braised chicken vin Barolo, cocoa chocolate, vanilla cocotte, pink fir apple potato	
GOATS' CHEESE RATATOUILLE 	£13.00
Confit garlic polenta, quenelles of ratatouille, goats' cheese crème, confit fennel, gremolata and sliced olives	

FOR THE SIDE

Twice-cooked chips	£3.25	Champ	£3.50	Novelli house salad	£4.75
Pommes allumettes	£3.25	Dauphinoise potatoes	£3.50	Mediterranean roasted vegetables	£4.75
White almond cauliflower mash	£3.50	French beans and shallots	£3.25	Roasted garlic field mushrooms	£3.25

 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®
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