

# **NOVELLI PRIX FIXE MENU**

Two Course £18.00 | Three Course £24.00

#### **APPETISERS**

SOUP DU JOUR •

Artisan bread

MUSHROOM DENTELLE CREPE ♥ №

Gently cooked Portobello and Porcini mushrooms, duxelle with blue cheese, steamed in a thin pancake

FLATBREAD AND MEZE DIP

Hummus, guacamole, salt cod brandade, harissa mayonnaise

IRISH SOURIE HAM HOCK TERRINE

Spring leeks, xeres, jumbo gherkins, toasted Irish soda bread

## **ENTRÉES**

**AROMATIC COD** 

Lightly spiced roast cod, curried lentils, spinach and puffed wild rice

8oz\* FLAT IRON

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

TOMATO AND MOZZARELLA SALAD ©

Toons Bridge mozzarella, Heirloom tomato, black olive, marjoram and basil

ROTISSERIE CHICKEN

Pommes allumettes, Madeira sauce

GOATS' CHEESE RATATOUILLE V

Confit garlic polenta, quenelles of ratatouille, goats' cheese crème, wedges of confit fennel, finished with gremolata and sliced olives

### **DESSERTS**

CHOCOLATE, STRAWBERRY CLAFOUTIS

Bourbon apricot glaze, minute baked

RHUBARB, ROSEWATER PANACOTTA V

Butter milk, lavender honey, amandine

NOVELLI MINUTE BAKED TARTE TATIN  $\mathcal{N}$ 

Bourbon ice cream "I'm worth the wait"

SELECTION OF ICE CREAM OR FRUIT SORBETS ©

## ADD A SIDE

Twice-cooked chips
Pommes allumettes
Phite almond cauliflower mash

£3.25
Champ
£3.50
Dauphinoise potatoes
£3.50
Dauphinoise potatoes
£3.50
French beans and shallots
£3.25
Roasted garlic field mushrooms
£3.25

Novelli Signature dish. No meat or fish. Vegan option. 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.

