



## DINE WITH NOVELLI

### MENU ONE JUNE 2019

**£35 PER-PERSON**, PRICES INCLUDE VAT

**MINIMUM NUMBERS APPLY**

#### FOR STARTER

ROASTED TOMATO AND RED PEPPER SOUP, BASIL OIL AND GARLIC CROUTONS (v)

PRESSED HAM HOCK, PICCALILI AND SOURDOUGH TOAST

SMOKED MACKEREL CAESAR SALAD

#### FOR MAIN

CONFIT LAMB SHOULDER, DAUPHINOISE. BROCCOLI AND CHORIZO VINAGRETTE

PEA RISOTTO, CRÈME FRAICHE AND ITALIAN CHEESE (V)

ROASTED COD, MUSSEL, LENTIL AND SALSA VERDE

#### FOR DESSERT

BUTTERMILK PANACOTTA, RHUBARB AND LAVENDER

DARK CHOCOLATE MOUSSE, HONEYCOMB AND ORANGE

SELECTION OF CHEESE WITH GRAPES AND CRACKERS

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



Novelli Signature dish. (V) No meat or fish. (Vc) Vegan option. \*Approximate uncooked weight. Food allergies and food intolerance: We welcome enquiries from customers who wish to know whether any meals contain particular ingredients. Prices include VAT.



## DINE WITH NOVELLI

### MENU TWO JUNE 2019

**£40 PER-PERSON**, PRICES INCLUDE VAT

**MINIMUM NUMBERS APPLY**

#### FOR STARTER

PORTAVOGIE CRAB, FENNEL, PEAR AND BROWN BREAD BISUITS

SMOKED DUCK AND GRAPEFRUIT SALAD, TOASTED SEEDS AND TRUFFLE DRESSING

GRILLED AUBERGINE, TAHINI AND POMEGRANATE DRESSING (v)

#### FOR MAIN

OX CHEEK BOURGUIGNON, CHAMP AND BONE MARROW JUS

LOCAL HALIBUT, HISPI CABBAGE, SALSFY AND DULSE BUTTER SAUCE

GRILELD POLENTA, RATATOUILLE, FENNEL AND GOATS CHEESE (v)

#### FOR DESSERT

TARTE TATIN, BOURBON ICE CREAM

JACK IN A BOX

SELECTION OF CHEESE WITH GRAPES AND CRACKERS

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## DINE WITH NOVELLI

### MENU THREE JUNE 2019

**£50 PER-PERSON**, PRICES INCLUDE VAT

**MINIMUM NUMBERS APPLY**

#### FOR STARTER

NATIVE LOBSTER COCKTAIL

BEEF CARPACCIO, WATERCRESS, PARMESAN AND CRISPY GARLIC

GOATS' CHEESE PARFAIT, HAZELNUT, CHICORY AND WATERCRESS (v)

#### FOR MAIN

FILLET OF BEEF, OXTAIL, FONDANT POTATO AND TRUFFLE SAUCE

GRILLED HALIBUT, BROCCOLI, SMOKED ALMOND PESTO AND ROASTED CHICKEN BUTTER SAUCE

THYME GNOCCHI, SALT BAKED BEETROOT AND TRUFFLE VINAGRETTE (v)

#### FOR DESSERT

CHOCOLATE AND SALTED CARAMEL FONDANT, CARAMELISED HAZELNUT AND ESPRESSO ICE CREAM

CHAMPAGNE JELLY, POACHED FRUITS AND STRAWBERRY SORBET

SELECTION OF CHEESE WITH GRAPES AND CRACKERS

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