

## FOR THE TABLE

<b>HOUSE BREADS</b> 	£4.75	<b>FLATBREAD AND MEZE DIP</b>	£6.25
Artisan butter, tapenade		Hummus, tapenade, romesco	
<b>MANZANILLA MARINATED OLIVES</b> 	£4.00	<b>TAPAS SHARER</b> (2 or more sharing)	£12.50
Pimento, thyme, garlic, Gerlos onions, capers, orange and lemon zest		Spanish cheese croquettes, olives, Chorizo sausage, tapenade, crispy squid, harissa mayonnaise	

## FOR STARTER

<b>MUSHROOM CANNELLONI</b> 	£7.25
Portobello mushroom duxelle, hand rolled pasta, tarragon and rocket	
<b>LOCAL SEARED SCALLOP</b>	£9.75
Fondant celeriac, Clonakilty black pudding and Bramley apple	
<b>ST TOLA'S GOAT CURD AND GRILLED SQUASH</b> 	£7.50
Roasted butternut squash, whipped goat curd, hazelnut granola	
<b>PORTAVOGIE CRAB SALAD</b>	£9.75
Watercress, grapes, brown bread biscuit	
<b>MY OWN RUSTIC FRENCH ONION SOUP</b> 	£7.50
Oven baked en croute "I'm worth the wait"	
<b>LOCAL GAME TERRINE</b>	£8.50
Traditional pork and game terrine, pistachios, quince and grilled bread	
<b>SUPERFOOD SALAD</b>  	Small £7.50 Large £13.50
Quinoa, grilled broccoli, radish, pumpkin seeds, pomegranate, tahini dressing	

## FROM THE ROTISSERIE

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

<b>ROASTED CAULIFLOWER</b>	£12.50
Local cauliflower basted with rosemary & thyme butter	
<b>PORK LOIN</b>	£17.50
Loin and belly of local pork, fennel, sage, orange	
<b>POULET RÔTI – ROASTED CHICKEN</b>	
Choose from: Plain / Herb / Novelli rub	
• Half chicken	£14.75
• Quarter breast and wing	£11.50

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

• Truffle mash	• Madeira sauce
• Champ	• Rich beef jus
• Dauphinoise potato	• Tarragon and mustard veloute
• Pommes allumettes	

## FROM THE GRILL

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

<b>10oz* RIBEYE</b>	£28.00
<b>8oz* SIRLOIN</b>	£27.00
<b>8oz* FLAT IRON</b>	£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

**LOIN OF SUGAR PIT PORK** £18.00  
Poached Granny Smith apple, Clonakilty black pudding compote, cider jus

**NOVELLI 6oz\* SALT AGED PRIME BURGER**  £13.50  
Pommes allumettes and choice of topping


**Classic French:** cured bacon, blue cheese, crispy shallots  
**Mediterranean:** Portobello mushroom, aioli, rocket

## FROM THE RANGE

<b>ATLANTIC COD DEMI-SEL</b>	£18.50
Broccoli, smoked almond pesto, chicken jus	
<b>MOURNE LAMB RUMP</b>	£21.50
Roasted rump, confit breast of lamb, smoked aubergine, tomato and olive jus	
<b>PAN ROAST STONE BASS</b>	£19.50
Parsnip, chorizo, shellfish cream	
<b>PLAICE À LA GRENOBLOISE</b>	£14.50
Lemon, capers, brown butter, parsley	
<b>BELFAST BLACK AND BRISKET PIE</b>	£15.00
Shin beef, mushrooms, stout, hot water crust, glazed carrots	
<b>CLASSIC CHICKEN CHASSEUR</b> 	£17.50
Slow roast chicken supreme, confit leg, chestnut mushrooms, tomato, tarragon sauce	
<b>ROASTED ARTICHOKE RISOTTO</b> 	£13.50
Roasted artichokes, crispy artichokes, truffle vinaigrette	

## FOR THE SIDE

Novelli house salad  	£4.75	Truffle mash 	£4.00	Mixed greens 	£3.50
Twice-cooked chips	£3.50	Champ	£3.50	Honey and rosemary glazed carrots 	£3.50
Pommes allumettes 	£3.50	Dauphinoise potatoes 	£3.50		

 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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