



NOVELLI®
AT CITY QUAYS

RESTAURANT MENU



Welcome to my restaurant Novelli here at City Quays, a stylish Mediterranean and French influenced brasserie with a touch of Irish flair. We source our ingredients, ethically, sustainably, from local supplier's using the freshest seasonal produce

I'm Jean-Christophe Novelli, 5 out of 5 AA Rosette, multi-Michelin Star award winning chef, AA chef of the year, MBE, author, and restaurateur. I began my exciting career at the tender age of fourteen as a baker in my hometown of Arras, Northern France, before becoming the private Head Chef at Elie de Rothschild at the age of twenty. After moving to the UK, where I ran Keith Floyd's Maltster's Arms, I then won my first of four Michelin stars as Chef Patron at Gorleston Mill, before becoming head chef at the Four Seasons Hotel Hyde.

I had a restaurant empire across France, UK, and South Africa, before opening the Novelli Academy which is voted one of the Top 25 Cooking Academies in the world.

It's a pleasure to have you here at Novelli City Quays

BON APPETIT

PRIX FIXE

2 Courses **£21.95** | 3 Courses **£26.95** | Includes coffee

HORS D'OEUVRES

CHEF'S SOUP

Artisan bread, Irish butter, sea salt

BRUSCHETTA CONCASSE AND BASIL ^{Ve}

Sourdough, sweet roasted tomatoes, fresh basil

CHORIZO FRITO AL VINO

Red wine, garlic, rosemary, toasted sourdough

PEAR & IRISH CASHAL BLUE SALAD ^V

Toasted walnuts, chicory, olive oil, black pepper

MAIN COURSES

RICOTTA GNOCCHI ^V

Pepper coulis, spinach, purple sprouting broccoli

ROAST MOURNE LAMB RUMP

Black garlic ketchup, buttered leeks, salsa verdi

NOVELLI 6oz* CHUCK STEAK BURGER

House pickles, Raclette cheese, pommes allumettes

NOVELLI HALF ROTISSERIE CHICKEN

Garlic & rosemary Irish butter, confit potatoes, grilled gem, Madeira sauce

DRY AGED 8oz* RUMP STEAK

Hand cut chips, roasted tomato, mushroom and your choice of sauce

(£6.00 supplement)

^{Ve} Vegan main course option available

DESSERTS

CRÈME BRÛLÉE ^V

Orange Cointreau

NOVELLI WHITE CHOCOLATE PANNA COTTA

Lemon, mint & olive oil strawberries

NOVELLI CHOCOLATE BROWNIE ^{Ve}

Coconut sorbet

ICE CREAM OR SORBET SELECTION

Ask for today's choice

FOR DESSERT

CRÈME BRÛLÉE ^V £7.00

Orange Cointreau

NOVELLI WHITE CHOCOLATE PANNA COTTA £7.00

Lemon, mint & olive oil strawberries

NOVELLI MINUTE BAKE

TARTE TATIN ^V £7.00

Bourbon ice cream "I'm worth the wait!"

NOVELLI CHOCOLATE BROWNIE ^{Ve} £7.00

Coconut sorbet

PEAR AND MANUKA HONEY TART ^V £7.00

Milk chocolate creme, pear sorbet

BALLYLISK TRIPLE ROSE

CHEESEBOARD £8.00

Grapes, Irish black butter, crackers

Cheeseboard for 2 **£13.50** | Cheeseboard for 4 **£24.00**

^V No meat or fish. ^{Ve} 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.

APRIL 22 NOVELLI REST

FOR THE TABLE

SMOKED ALMONDS ^{Ve} £4.00

MANZANILLA MARINATED OLIVES ^{Ve} £4.00

FOCACCIA, OLIVE OIL, BALSAMIC ^V £4.25

ITALIAN BREADSTICKS £4.50

Black olive tapenade

HORS D'OEUVRES

CHORIZO FRITO AL VINO £7.25

Red wine, garlic, rosemary, toasted sourdough

MY OWN RUSTIC FRENCH ONION SOUP £7.50

Oven baked en crouete "I'm worth the wait"

IRISH PRESSED PORK £8.00

Homemade piccalilli, baby cress

NOVELLI GOAT'S CHEESE PARFAIT £7.50

Mooncoin baby beetroot, oat biscuits

BRUSCHETTA CONCASSE AND BASIL ^{Ve} £7.00

Sourdough, sweet roasted tomatoes, fresh basil

ROASTED KILKEEL SCALLOPS "A LA JOHN" £9.95

Cauliflower & squid ink purée, toasted hazelnuts, apple

PEAR & IRISH CASHAL BLUE SALAD ^V

Small **£7.25** | Large **£14.00**

Toasted walnuts, chicory, olive oil, black pepper

MAIN COURSES

NOVELLI HALF ROTISSERIE CHICKEN £15.00

Garlic & rosemary Irish butter, confit potatoes, grilled gem, Madeira sauce

SUMAC GLAZED AUBERGINE ^{Ve} £13.50

Spiced kohlrabi & dukkha, tahini dressing

NOVELLI MEDALLION OF DUCK £18.00

Rhubarb compote, anise roast pear syrup, Irish mash, rhubarb crisps

RICOTTA GNOCCHI ^V £13.50

Pepper coulis, spinach, purple sprouting broccoli

BELFAST ALE BATTERED HADDOCK £15.00

Tartare sauce, hand cut chips, peas

ROAST MOURNE LAMB RUMP £18.00

Black garlic ketchup, buttered leeks, salsa verdi

NOVELLI CONFIT HALIBUT £18.00

White bean velouté, baby gem, king oyster mushroom, truffle oil, Parmesan, roasted sweet potatoes

NOVELLI GRILL

Co Tyrone dry aged steaks, served with oven roasted tomato, Portobello mushroom and your choice of side and sauce

10oz* RIBEYE **£28.00** | 8oz* SIRLOIN **£24.00** | HANNAN'S SUGAR PIT PORK 10oz* **£18.00**

CO TYRONE DRY AGED TOMAHAWK STEAK 30oz* | To Share **£60.00**

Served with mushroom, tomato and your choice of two sides and two sauces

STEAK FRITES **£19.00**

8oz* minute steak (best served pink) Café de Paris butter, pommes allumettes

NOVELLI 6oz* CHUCK STEAK BURGER **£15.50**

House pickles, Raclette cheese, pommes allumettes

FOR THE SIDE

SIDES £4.00: HAND CUT CHIPS ^V | POMMES ALLUMETTES ^V | IRISH MASH ^V
SEASONAL MIXED GREENS ^{Ve} | NOVELLI HOUSE SALAD ^V | BROCCOLI, ALMONDS, CHILLI ^{Ve}

SAUCES £3.00: PEPPERCORN SAUCE | BÉARNAISE SAUCE ^V | GARLIC BUTTER ^V

CAFÉ DE PARIS BUTTER | MADEIRA SAUCE