



NOVELLI®  
AT CITY QUAYS

RESTAURANT À LA CARTE





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** <sup>Ve</sup>

Sourdough, sweet roasted tomatoes, fresh basil

**CHORIZO FRITO AL VINO**

Red wine, garlic, rosemary, toasted sourdough

**PEAR & IRISH CASHEL BLUE SALAD** <sup>V</sup>

Toasted walnuts, chicory, olive oil, black pepper

**MAIN COURSES**

**NOVELLI 6oz\* CHUCK STEAK BURGER**

House pickles, Raclette cheese, pommes allumettes

**RICOTTA GNOCCHI** <sup>V</sup>

Pepper coulis, spinach, purple sprouting broccoli

**DRY AGED 8oz\* RUMP STEAK**

Hand cut chips, roasted tomato, mushroom and your choice of sauce  
*(£6.00 supplement)*

**NOVELLI HALF ROTISSERIE CHICKEN**

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

**BELFAST BLACK AND BRISKET PIE**

Shin beef, mushrooms, stout, hot water crust, glazed carrots, French beans, rich gravy

<sup>Ve</sup> Vegan main course option available

**DESSERTS**

**NOVELLI CHOCOLE DELICE**

Honeycomb, vanilla ice cream

**CRÈME BRÛLÉE** <sup>V</sup>

Orange Cointreau

**NOVELLI CHOCOLATE BROWNIE** <sup>Ve</sup>

Coconut sorbet

**ICE CREAM OR SORBET SELECTION**

Ask for today's choice

**FOR DESSERT**

**NOVELLI CHOCOLE DELICE** **£7.00**

Honeycomb, vanilla ice cream

**CRÈME BRÛLÉE** <sup>V</sup> **£7.00**

Orange Cointreau

**NOVELLI MINUTE BAKE**

**TARTE TATIN** <sup>V</sup> **£7.00**

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

**NOVELLI CHOCOLATE BROWNIE** <sup>Ve</sup> **£7.00**

Coconut sorbet

**CRÈME CARAMEL** <sup>V</sup> **£7.00**

Golden raisins, Calvados

**BALLYLISK TRIPLE ROSE**

**CHEESEBOARD** **£8.00**

Grapes, Irish black butter, crackers  
*Cheeseboard for 2* **£13.50** | *Cheeseboard for 4* **£24.00**

**FOR THE TABLE**

**SMOKED ALMONDS** <sup>Ve</sup> **£4.00**

**FOCACCIA, OLIVE OIL, BALSAMIC** <sup>V</sup> **£4.25**

**MANZANILLA MARINATED OLIVES** <sup>Ve</sup> **£4.00**

**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"*

**LOCAL BEETROOT & JAWBOX GIN CURED SALMON** **£9.00**

Abernathy butter, wheaten loaf

**BRUSCHETTA CONCASSE AND BASIL** <sup>Ve</sup> **£7.00**

Sourdough, sweet roasted tomatoes, fresh basil

**NOVELLI RAVIOLI APERTI CON FUNGHI** **£8.00**

Open mushroom ravioli, truffle oil, spinach, nutmeg, Pecorino cheese

**ROASTED KILKEEL SCALLOPS "A LA JOHN"** **£9.95**

Cauliflower & squid ink purée, toasted hazelnuts, apple

**PEAR & IRISH CASHEL BLUE SALAD** <sup>V</sup>

*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

**NOVELLI CONFIT HALIBUT** **£18.00**

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

**BELFAST ALE BATTERED HADDOCK** **£15.00**

Tartare sauce, hand cut chips, peas

**ROASTED ARTICHOKE RISOTTO** <sup>V</sup> **£14.00**

Roasted artichokes, truffle vinaigrette

**NOVELLI MEDALLION OF DUCK** **£18.00**

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

**RICOTTA GNOCCHI** <sup>V</sup> **£13.50**

Pepper coulis, spinach, purple sprouting broccoli

**BELFAST BLACK AND BRISKET PIE** **£15.50**

Shin beef, mushrooms, stout, hot water crust, glazed carrots, French beans, rich gravy

**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** <sup>V</sup> | **POMMES ALLUMETTES** <sup>V</sup> | **IRISH MASH** <sup>V</sup>  
**SEASONAL MIXED GREENS** <sup>Ve</sup> | **NOVELLI HOUSE SALAD** <sup>V</sup> | **BROCCOLI, ALMONDS, CHILLI** <sup>Ve</sup>

**SAUCES** **£3.00:** **PEPPERCORN SAUCE** | **BÉARNAISE SAUCE** <sup>V</sup> | **GARLIC BUTTER** <sup>V</sup>

**CAFÉ DE PARIS BUTTER** | **MADEIRA SAUCE**

<sup>V</sup> No meat or fish. <sup>Ve</sup> 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.