

FOR THE TABLE

SMOKED ALMONDS **Ve** £4.50

YELLOW DOOR ARTISAN BREAD **V** £8.50
Olive oil, balsamic vinegar & tapenade

MARINATED OLIVES **Ve** £5.50

CARAMELISED HUMMUS & CRISPY
CHICKPEAS **V** £6.00
Grilled flatbread

HORS D'OEUVRES

TUNA TARTLET £12.50

Filo basket, seared tuna steak, cucumber & turnip pearls, fennel tops & chilli served on avocado mousse

ROASTED QUINOA SALAD **Ve** £9.00

Spiced lentils, feta, garden symphony mint, tomato tuille and a quenelle of Zhoug

ONION SOUP £12.50

Luxury Monique French onion soup, generously topped with Comté cheese mix and a parmesan encrusted puff pastry lid

HAM HOCK TERRINE £12.50

With a jammy egg, chive mayonnaise & brioche croutons

TOMATO & MUSHROOM BRUSCHETTA **Ve** £9.50

Concasse tomato, shallot & exotic mushroom

SOUP DU JOUR **Ve** £7.00

Irish wheaten bread

PRIX FIXE

Available daily to 7pm

2 Courses £26.00 | 3 Courses £30.00

HORS D'OEUVRES

SOUP DU JOUR **Ve**

Irish wheaten bread

HAM HOCK TERRINE

With a jammy egg, chive mayonnaise & brioche croutons

TOMATO & MUSHROOM BRUSCHETTA **Ve**

Concasse tomato, shallot & exotic mushroom

MAIN COURSES

NOVELLI HALF ROTISSERIE CHICKEN

Curly kale, Lyonnaise potatoes & Diane sauce

BELFAST ALE BATTERED HADDOCK

Tartare sauce, hand cut chips & mushy peas

CARAMELISED CAULIFLOWER STEAK **Ve**

Pickled Romanesco, grilled gem & mixed seeds

DRY AGED 10oz* SIRLOIN (£13.00 supplement)

Hand cut triple-cooked chips, grilled tomato, Portobello mushroom and your choice of sauce

DESSERTS

NOVELLI ETON MESS **V**

Chantilly cream, macerated berries & meringue shards

TIRAMISU AU CHOCOLAT ET CAFÉ

Mascarpone cheese

ICE CREAM **V**

Served with meringue shards & home-made honeycomb

MAIN COURSES

NOVELLI HALF ROTISSERIE CHICKEN £23.50

Curly kale, Lyonnaise potatoes & Diane sauce

PAN SEARED STONE BASS £24.75

Roasted parsnip, broad beans, peas, chorizo vinaigrette and toasted walnuts

BELFAST ALE BATTERED HADDOCK £21.00

Tartare sauce, hand cut chips & mushy peas

LAMB ROSETTE PRINTANIERE £26.75

Cannon of lamb persillade, vibrant bean à la Française, pommes Anna, red win jus

LIQUORICE BRAISED OX CHEEKS

RICOTTA RAVIOLO £25.50

48-hour ox cheek, brioche crouton, maison herbs salade, leek velouté

CARAMELISED CAULIFLOWER STEAK **Ve** £17.00

Pickled Romanesco, grilled gem & mixed seeds

NOVELLI GRILL

Dry aged steaks, served with Portobello mushroom, grilled tomato, hand cut triple-cooked chips and your choice of sauce

DRY AGED 10oz* RIBEYE £36.00

DRY AGED 10oz* SIRLOIN £34.00


6oz* MEDITERRANEAN BURGER £20.00

Grilled halloumi, shallot, pepper, tomato and chilli jam & pommes allumettes

SIDES £5.00: HAND CUT TRIPLE COOKED CHIPS **V** | POMMES ALLUMETTES **V** | IRISH MASH **V** | LYONNAISE POTATOES | NOVELLI HOUSE SALAD **V** | TENDER STEM BROCOLLI, FLAKED ALMONDS & CHILLI **V**

SAUCES £4.00: PEPPERCORN SAUCE | GARLIC BUTTER **V** | DIANE SAUCE | BEEF JUS

Ask your server to see our full dessert menu

 Novelli Signature dish. **V** No meat or fish. **Ve** Vegan option. *Approximate uncooked weight. A discretionary service charge of 10% will be added to your bill. Prices include VAT. **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.