



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 suppliers 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 Maltsters 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 £26.00 | 3 Courses £30.00

HORS D'OEUVRES

SOUP DU JOUR **V**
Irish wheaten bread
& whipped butter

NOVELLI SALAD **V**
Orange segments, whipped ricotta,
walnut & radicchio

ROAST CHORIZO
Feta, pickled red onion
& grilled flat bread

CLASSIC PRAWN COCKTAIL
Garlic croutons, parmesan, Marie rose & gem lettuce

MAIN COURSES

**NOVELLI HALF
ROTISSERIE CHICKEN**
Curly kale, hasselback new potatoes
& Diane sauce

**6oz* MEDITERRANEAN
CHUCK STEAK BURGER**
Grilled halloumi, pepper, onion
& tomato chilli jam, pommes allumettes

DRY AGED 8oz* RUMP STEAK
Triple-cooked chips, grilled tomato,
mushroom and your choice of sauce
(£8.00 supplement)

BELFAST ALE BATTERED HADDOCK
Tartare sauce, hand cut chips
& mushy peas

NOVELLI TAGINE **Vc**
Savoury slow cooked stew, spiced root vegetables
& scented couscous

DESSERTS

CHOCOLATE SOUFFLÉ
Candied walnuts
& Madagascar vanilla ice cream

**WHITE CHOCOLATE
PANNA COTTA**
Mixed summer berries

**SELECTION OF DRAYNES
ICE CREAM** **V**
Meringue pieces & honeycomb

FOR DESSERT

NOVELLI MINUTE BAKED TARTE TATIN **V** £12.00
Teeling whisky ice cream *"I'm worth the wait"*

TIRAMISU £9.00
Mascarpone cheese

NOVELLI FILO CONES **V** £9.00
Crème pâtissier

WHITE CHOCOLATE PANNA COTTA £9.00
Mixed summer berries

"JACK IN THE BOX" £10.00
See server

CHEESE BOARD £12.00
French, Irish, blue cheeses with grapes, crackers & black butter

CHOCOLATE SOUFFLÉ £9.00
Candied walnuts & Madagascar vanilla ice cream

DRAYNES ICE CREAM **V** £7.00
Meringue pieces & honeycomb

FOR THE TABLE

SMOKED ALMONDS **Vc** £4.50

MARINATED OLIVES **Vc** £5.50

CARAMELISED HUMMUS & CRISPY CHICKPEAS **V** £4.50
Grilled flat bread

BAKED FOCACCIA **V** £8.50
Olive oil, balsamic, tapenade

HORS D'OEUVRES

SOUP DU JOUR **V** £9.00
Irish wheaten bread & whipped butter

KILKEEL WHITE CRAB £9.00
Avocado mousse, pink grapefruit segments & chicory

MY OWN RUSTIC FRENCH ONION SOUP £11.00
Oven baked en crouete *"I'm worth the wait"*

CRÊPE PANCAKE £9.50
Mushroom duxelles & creamy blue cheese sauce

ROAST CHORIZO £12.50
Feta, pickled red onion & grilled flat bread

NOVELLI SALAD **V** £9.00
Orange segments, whipped ricotta, walnut & radicchio

CLASSIC PRAWN COCKTAIL £9.50
Garlic croutons, parmesan,
Marie rose & gem lettuce

MEDITERRANEAN SALAD **Vc** £9.00
Courgette, aubergine, tomato, red onion
& red bell pepper with tomato reduction

MAIN COURSES

IRISH LAMB £26.00
Roast potato gnocchi, French beans,
black olive & tomato concasse

CRISPY PORK BELLY £25.00
Tender stem broccoli, compressed apple
& black butter sauce

POACHED SALMON DARNE £24.00
Cucumber pearls, vanilla tomato square
& parsley butter sauce

**BELFAST ALE BATTERED
HADDOCK** £20.00
Tartare sauce, hand cut chips
& mushy peas

**CARAMELISED
CAULIFLOWER STEAK** **V** £19.50
Pepsi cola glaze, poached duck egg
& steamed lettuce

NOVELLI TAGINE **Vc** £19.50
Savoury slow cooked stew,
spiced root vegetables
& scented couscous

NOVELLI HALF ROTISSERIE CHICKEN £22.50
Curly kale, hasselback new potatoes & Diane sauce

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 £35.00 | **DRY AGED 10oz* SIRLION** £34.00 | **DRY AGED 8oz* RUMP STEAK** £29.00

6oz* MEDITERRANEAN CHUCK STEAK BURGER £19.50
Grilled halloumi, pepper, onion & tomato chilli jam, pommes allumettes

SIDES

SIDES £5.00: **HAND CUT TRIPLE COOKED CHIPS** **V** | **POMMES ALLUMETTES** **V**
IRISH MASH **V** | **NOVELLI HOUSE SALAD** **V** | **HASSELBACK POTATO & AIOLI**
MIXED SEASONAL GREENS, SESAME SEEDS & SESAME OIL **V** |
ROASTED CARROT ZATAR & HAZELNUT BROWN BUTTER

SAUCES £3.00: **PEPPERCORN SAUCE** | **BÉARNAISE SAUCE** **V** | **GARLIC BUTTER** **V**
DIANE SAUCE | **BEEF JUS**

V No meat or fish. **Vc** 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.