



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

Available daily to 7pm

2 Courses **£28.00** | 3 Courses **£34.00**

HORS D'OEUVRES

SOUP DU JOUR
Irish wheaten bread

CHICKEN WINGS
Hot sauce, celery, blue cheese

CRAB CRÈME BRÛLÉE
Pickled cucumber, croûton toast

WILD MUSHROOM & TRUFFLE ARANCINI
Aioli and parmesan

MAIN COURSES

NOVELLI HALF ROTISSERIE CHICKEN
Sautéed cavolo Nero and warm chickpea salsa

BUTTER ROASTED WILD MUSHROOM & NETTLE GNOCCHI
Parmesan, sage & roasted walnut dressing

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

10oz* DRY AGED SIRLOIN
Portobello mushroom, grilled tomato, triple cooked chips & choice of sauce
(£13.00 supplement)

DESSERTS

PEAR & BLACKBERRY CRUMBLE
Whiskey ice cream

RICE PUDDING
Lemon curd and raspberries

NOVELLI VANILLA BEAN CRÈME BRÛLÉE
With shortbread biscuit

SELECTION OF ICE CREAM
Honeycomb, meringue, berries

FOR THE TABLE

SMOKED ALMONDS **£5.00**

BAKED FOCACCIA **£8.00**
Olive oil, balsamic vinegar & tapenade

MARINATED OLIVES **£5.00**

CARAMELISED HUMMUS & CRISPY CHICKPEAS **£6.00**
Garlic flatbread

HORS D'OEUVRES

SOUP DU JOUR **£7.00**
Irish wheaten bread

NOVELLI FRENCH ONION SOUP **£12.50**
Luxury Monique French onion soup, generously topped with Comté cheese mix and a parmesan encrusted puff pastry lid *"I'm worth the wait"*

CONFIT DUCK & FOIE GRAS TERRINE **£13.50**
Toasted brioche and fig chutney

PAN FRIED SCALLOPS **£14.00**
Black pudding, crushed potato, chive cream and dried apple

CRAB CRÈME BRÛLÉE **£13.00**
Pickled cucumber, croûton toast

WILD MUSHROOM & TRUFFLE ARANCINI **£9.00**
Aioli and parmesan

MAIN COURSES

SEAFOOD BOUILLABAISSA **£27.00**
Mixed fish grill with baby fennel & aubergine confit

HALIBUT **£25.00**
Sweetcorn & 'nduja espuma, crispy 'nduja, sweetcorn galette, sweetcorn purée

PORK FILLET **£23.00**
Calvados and mustard cream, Roscoff onion tart tartin, and creamed cabbage

NOVELLI HALF ROAST CHICKEN **£24.50**
Sautéed cavolo Nero and warm chickpea salsa

BUTTER ROASTED WILD MUSHROOM & NETTLE GNOCCHI **£19.00**
Parmesan, sage & roasted walnut dressing

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** **£35.00**

6oz* CHARGRILLED BEEF BURGER **£21.00**
Smoked pancetta jam, melted Manchego & pommes allumettes

SAUCES £4.00: PEPPERCORN SAUCE | GARLIC BUTTER | DIANE SAUCE

SIDES

£5.00

TRIPLE COOKED CHIPS | **POMMES ALLUMETTES**
IRISH MASH | **NOVELLI HOUSE SALAD**
TENDER STEM BROCCOLI, FLAKED ALMONDS & CHILLI

FOR DESSERT

PEAR & BLACKBERRY CRUMBLE **£9.00**
Whiskey ice cream

RICE PUDDING **£8.00**
Lemon curd and raspberries

NOVELLI VANILLA BEAN CRÈME BRÛLÉE **£8.00**
With shortbread biscuit

SELECTION OF ICE CREAM **£7.00**
Honeycomb, meringue, berries

ARTISAN CHEESEBOARD **£15.00**
Crackers and chutney
(Please check with your server for today's selection)

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.