

FOR THE TABLE

SMOKED ALMONDS ^{Ve} £5.00

MARINATED OLIVES ^{Ve} £5.00

BAKED FOCACCIA ^{Ve} £8.00
Red pepper tapenade, olive oil, balsamic
vinegar & parmesan

JAMÓN IBÉRICO £12.00
Croûtes & tomato

STARTERS

SOUP DU JOUR ^V £7.00
Guinness wheaten bread

KILKEEL CRAB & ASPARAGUS SALAD £13.00
Baby leaves, orange, asparagus, tarragon
emulsion, croûtes & confit egg yolk

CONFIT DUCK LEG £13.00
Puy lentil 'nduja cassoulet & sweet potato purée

BURRATA ^V £12.00
Heirloom tomatoes, pistachio pesto, basil leaves & croûtes

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"*

WILD MUSHROOM & TRUFFLE ARANCINI ^V £9.00
Truffle mayo, parmesan & rocket

MAIN COURSES

NOVELLI HALF ROAST CHICKEN £24.50
Pomme pave, parsnip purée, tenderstem broccoli & jus gras

SEARED HALIBUT £25.00
Cauliflower purée, wild mushroom, pine nuts &
truffle and shellfish jus

PORK FILLET £23.00
Roast baby potatoes, hispi cabbage, pesto, pistachio & jus

BUTTER ROASTED GNOCCHI ^{Ve} £19.00
Wild mushrooms, pine nuts, rocket & truffle cream

NOVELLI GRILL

DRY AGED 10oz* RIBEYE £36.00 | DRY AGED 10oz* SIRLOIN £35.00

*Served with Portobello mushroom, grilled tomato,
hand-cut chips & your choice of sauce*

6oz* BEEF BURGER £21.00

Smoked bacon jam, melted Manchego, peppered mayo & hand-cut chips

SIDES £5.00: HAND-CUT CHIPS ^V | POMMES FRITES ^V | BUTTERY CHAMP ^V
NOVELLI HOUSE SALAD ^{Ve} | TENDERSTEM BROCCOLI ^V | HONEY GLAZED CARROTS ^V

SAUCES £4.00: PEPPERCORN CREAM | BONE MARROW JUS | ROASTED GARLIC BUTTER ^V
TRUFFLE MUSHROOM CREAM

Ask your server to see our dessert menu