



NOVELLI PRIX FIXE MENU

Two Course £15.00

APPETISERS

MY OWN FRENCH ONION SOUP 
En croute

RAVIOLI APERTI CON FUNGHI 
Open mushroom ravioli, truffle oil, spinach, nutmeg, Pecorino cheese

FLATBREAD AND MEZE DIP
Hummus, guacamole, salt cod brandade, harissa dip

CORNDALE CHORIZO
Cavolo nero, patatas bravas, Manchego cheese

ENTRÉES

TUNA STEAK NIÇOISE
Baby gem, Irish local potatoes, French beans, tomatoes, olives,
anchovy fillets, hard-boiled egg, French vinaigrette dressing

8oz* FLAT IRON
Local aged beef, twice-cooked chips, oven roasted tomato Provençal,
flat Portobello mushroom

ROTISSERIE CHICKEN 
Pommes allumettes, rich beef jus

ROASTED SQUASH RISOTTO 
Barley, spelt, Pecorino cheese, crispy leeks

DESSERTS

LIMONCELLO POSSET 
Lemon sherbet, white chocolate tuille

BLACK CHERRY ALMOND BAKEWELL 
Black cherry sorbet

NOVELLI MINUTE BAKED TARTE TATIN  
Bourbon ice cream

SELECTION OF ICE CREAM OR FRUIT SORBETS 

ADD A SIDE

Twice-cooked chips	£3.00	Pommes allumettes	£3.00
Dauphinoise potatoes	£3.50	Colcannon mash potato	£3.50
Novelli house salad	£4.50	French beans and shallots	£3.50
Mediterranean roasted vegetables	£4.50	Roasted garlic field mushrooms	£3.00



Novelli Signature dish.  No meat or fish.  Vegan option. 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.



NOVELLI®
AT CITY QUAYS



Sunday Brunch Menu

2 courses for £18.95

3 courses for £22.95

CHEF'S TABLE STARTERS

Selection of Continental Meats, Cheeses, Pickles, Sundried Tomatoes, Salads, Olives, Artisan Breads, Hummus, Terrines, Tabbouleh & Soup de Jour

Plated Main Course

Chicken Breast & Leg with Madeira Sauce

Haunch of Wild Irish Venison

Loin of Sugar Pit Pork with Apple & Cider Sauce

All served with Rosemary Roasted New Potatoes, Celeriac Mash, Panache of Vegetable

Pan seared Salmon, Café de Paris Butter with Roasted New Potatoes & a Panache of Vegetables

Roasted Squash Risotto with Barley, Spelt, Pecorino Cheese & Crispy Leeks (V)
(Roasted Squash Risotto can be made Vegan if required)

CHEF'S TABLE DESSERTS

Chef's selection of desserts