

FOR THE TABLE

SMOKED ALMONDS **Ve** £4.50

BAKED FOCACCIA **Ve** £8.50
Olive oil, balsamic vinegar & tapenade

MARINATED OLIVES **Ve** £5.50

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

HORS D'OEUVRES

NOVELLI SEAFOOD CHOWDER £11.00
Seasonal fish, potato & crusty roll

WINTER SUPERFOOD SALAD **V** £9.00
Quinoa, roasted beet, cherry tomato, pomegranate, tender stem
broccoli & lemon dressing

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

SOUP DU JOUR **Ve** £6.00
Irish wheaten bread

ROASTED CHORIZO £12.50
Feta, pickled red onion & grilled flatbread

CONFIT DUCK LEG £12.00
Chicory, grapefruit & sesame seed dressing

CALAMARI £9.00
Lemon & herb aioli

PRIX FIXE

Available daily to 7pm

2 Courses £26.00 | 3 Courses £30.00

HORS D'OEUVRES

SOUP DU JOUR **Ve**
Irish wheaten bread

WINTER SUPERFOOD SALAD **V**
Quinoa, roasted beet, cherry tomato, pomegranate, tender stem
broccoli & lemon dressing

ROASTED CHORIZO
Feta, pickled red onion & grilled flatbread

CALAMARI
Lemon & herb aioli

MAIN COURSES

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

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

EXOTIC MUSHROOM RISOTTO **Ve**
Artichoke & truffle honey

6oz* MEDITERRANEAN CHUCK STEAK BURGER
Smoked bacon, halloumi & pommes allumettes

DESSERTS

POACHED PEAR **V**
Candied walnuts & mascarpone

TREACLE TART **V**
Blood orange sorbet

WHITE CHOCOLATE PANNA COTTA
Mixed winter berries

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

MAIN COURSES

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

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

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

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

DAUBE OF BEEF £25.00
Oyster mushroom, onion, saffron cauliflower purée, pomme
purée & beef jus

PAN SEARED SEABASS £23.50
Potato gnocchi, tender stem broccoli, crème au vin blanc

EXOTIC MUSHROOM RISOTTO **Ve** £19.50
Artichoke & truffle honey

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* SIRLOIN £33.00

6oz* CLASSIC FRENCH CHUCK STEAK BURGER £19.50
Smoked bacon, blue cheese & pommes allumettes

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

SIDES £5.00: HAND CUT TRIPLE COOKED CHIPS **V** | POMMES ALLUMETTES **V** | IRISH MASH **V** | NOVELLI HOUSE
SALAD **V** | HASSELBACK POTATO & AIOLI | ROASTED ROOT VEGETABLES **V**

Ask your server to see our full dessert menu