



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.

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