



### For The Table

MARINATED OLIVES **Ve** £5.50

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

SMOKED ALMONDS **Ve** £4.50

CARAMELISED HUMMUS & CRISPY CHICKPEAS **V** £4.50  
Grilled flat bread

### To Start

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

ROASTED BUTTERNUT  
SQUASH & CHILLI  
SOUP **Ve** £9.00  
Irish wheaten bread

ROAST CHORIZO £12.50  
Feta, pickled red onion & grilled  
flat bread

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

### The Main Event

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

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

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

DAUBE OF BEEF £25.00  
Oyster mushroom, onion,  
saffron cauliflower puree,  
pomee puree & beef jus

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

TURKEY ROULADE £25.00  
Pork & sage stuffing, ham croquette, seasonal vegetables, roast potato & pomme puree

### 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 £33.00

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

### Sides

**SIDES £5.00**

HAND CUT TRIPLE COOKED CHIPS | POMMES ALLUMETTES  
IRISH MASH | NOVELLI HOUSE SALAD | HASSELBACK POTATO & AIOLI  
CHRISTMAS VEGETABLES: Parsnip, Carrot, Brussels sprouts

**SAUCES £4.00**

PEPPERCORN SAUCE | BÉARNAISE SAUCE | DIANE SAUCE | GARLIC BUTTER | BEEF JUS

**V** No meat or fish. **Ve** 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.



## *Desserts*

**SPICED APPLE & PLUM CRUMBLE £9.00**

Crème anglaise

**POACHED PEAR £9.00**

Candied walnuts & mascarpone

**TREACLE TART £9.00**

Blood orange sorbet

**TRADITIONAL CHRISTMAS PUDDING £9.00**

Baileys crème anglaise

**WHITE CHOCOLATE PANNA COTTA £9.00**

Mixed winter berries

**CHEESE BOARD £15.00**

French, Irish, blue cheeses with grapes,  
crackers & black butter

**DRAYNES ICE CREAM £6.00**

Please ask a member of staff for today's selection

## *Festive Cocktails*

**HOT BUTTERED RUM £12.00**

Red Bonny rum, Baileys whipped cream,  
Christmas spiced butter, vanilla sugar

**STABLE MULE £12.00**

Bowsaw bourbon, pear, lime, cinnamon,  
ginger beer, nutmeg

**TINSEL MARTINI £12.00**

Peppermint infused Ukiyo vodka, cranberry,  
lime, pomegranate, rhubarb

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