



NOVELLI®
AT CITY QUAYS

RESTAURANT À LA CARTE



AT CITY QUAYS

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 supplier's 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 Maltster's 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 £24.00 | 3 Courses £28.00

HORS D'OEUVRES

CHEF'S SOUP DU JOUR
Guinness wheaten, whipped butter

LOCAL BEETROOT & JAWBOX GIN CURED SALMON
Salmon pate, wheaten loaf

DUCK RILLETTES
Gizzards, pistachios and jumbo gherkin

SUPERFOOD SALAD
Bulgur wheat, broccoli, avocado, lentils, sunflower seeds, baby spinach, lemon dressing

MAIN COURSES

NOVELLI HALF ROTISSERIE CHICKEN
Dauphinoise potatoes, sautéed kale, beef jus

NOVELLI 6oz* CHUCK STEAK BURGER
House pickles, Cheddar cheese, pommes allumettes

DRY AGED 8oz* RUMP STEAK
Triple-cooked chips, grilled tomato, mushroom and your choice of sauce (£8.00 supplement)

BELFAST ALE BATTERED CATCH
Tartare sauce, hand cut chips, mushy peas

RISOTTO
Roasted squash and sage, crispy leek

DESSERTS

NOVELLI CHOCOLATE BROWNIE
Coconut sorbet

SALTED CARAMEL TART
Salted caramel sauce, whiskey ice cream

CRÈME BRÛLÉE
Orange Cointreau

ICE CREAM
Please ask your server for today's selection

FOR DESSERT

NOVELLI WINTER BERRIES VACHERIN £9.50
Gun powder gin & grenadine, white chocolate

NOVELLI CHOCOLATE BROWNIE £9.50
Coconut sorbet

NOVELLI MINUTE BAKE TARTE TATIN £10.00
Bourbon ice cream "I'm worth the wait!"

CRÈME BRÛLÉE £9.50
Orange Cointreau

SALTED CARAMEL TART £9.50
Salted caramel sauce, whiskey ice cream

PEAR AND CARAMELISED WHITE CHOCOLATE GALETTE £9.50

BALLYLISK TRIPLE ROSE CHEESEBOARD £8.00
Grapes, Irish black butter, crackers
Cheeseboard for 2 £14.50 | Cheeseboard for 4 £25.00

FOR THE TABLE

SMOKED ALMONDS £4.50

MARINATED OLIVES £5.00

HUMMUS, CRISPY CHICKPEAS £4.50
Grilled flat bread

BAKED FOCACCIA £6.50
Olive oil, balsamic, tapenade

HORS D'OEUVRES

CHEF'S SOUP DU JOUR £7.00
Guinness wheaten, whipped butter

LOCAL BEETROOT & JAWBOX GIN CURED SALMON £12.00
Salmon pate, wheaten loaf

DUCK RILLETTES £8.50
Gizzards, pistachios and jumbo gherkin

MY OWN RUSTIC FRENCH ONION SOUP £8.50
Oven baked en crouete "I'm worth the wait"

SUPERFOOD SALAD
Small £8.50 | Large £16.00
Bulgur wheat, broccoli, avocado, lentils, sunflower seeds, baby spinach, lemon dressing

CREPE PANCAKE £9.00
Mushroom duxelles, creamy blue cheese sauce

CRAB MONIQUE £12.50
Brioche rarebit, Gruyère cheese

CHICKPEA SALAD
Small £8.50 | Large £16.00
Sweet potato, pine nuts, olive oil

MAIN COURSES

NOVELLI HALF ROTISSERIE CHICKEN £20.00
Dauphinoise potatoes, sautéed kale, beef jus

BELFAST ALE BATTERED CATCH £18.50
Tartare sauce, hand cut chips, mushy peas

IRISH LAMB £23.00
Lamb rump, served pink, with braised chicory, watercress and garlic pesto

MOULES-FRITES £18.50
'Ndjua, fennel, fries

ROASTED BEEF SIRLOIN £23.00
Served pink with onion and grilled tenderstem

ROASTED IRISH COD £24.00
Cockle chowder, grilled cucumber

ROASTED CHICKEN £23.00
Trompette de la Mort, squash, mushroom ketchup

RISOTTO £17.50
Roasted squash and sage, crispy leek

CARAMELISED CAULIFLOWER STEAK £18.15
Cauliflower puree, pine nuts, salsa verde

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 £32.00 | **DRY AGED 8oz* RUMP STEAK** £25.50

NOVELLI 6oz* CHUCK STEAK BURGER £18.50
House pickles, Cheddar cheese, pommes allumettes

SIDES

SIDES £5.00: TRIPLE-COOKED CHIPS | POMMES ALLUMETTES | HONEY ROAST ROOT VEGETABLES | CREAMY MASH | DAUPHINOISE POTATOES | NOVELLI HOUSE SALAD | SEASONAL GREENS, TOASTED SESAME SEEDS, SESAME

SAUCES £4.00: PEPPERCORN SAUCE | BÉARNAISE SAUCE | GARLIC BUTTER | CAFÉ DE PARIS BUTTER | BEEF JUS

No meat or fish. 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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