STARTERS

Daily Vegetable Selection V ON REQUEST see buffet for kcal £14 Our chefs carefully select the freshest & most flavourful vegetables each day to create a delicious & nutritious assortment for you to enjoy.

SALADS Mixed Salad & Autumn Vegetables V	£20
Wined Sulda & Addamin Vegetables V	140kcal
Caesar Salad	£28
	662kcal
Classic Novikov Burrata	£25
	505kcal
Buffalo Mozzarella, Caprese style	£22
	417kcal
Greek Style Tomato Salad with Feta Cheese V	£22
	248kcal
King Crab, Avocado & Sicilian Datterino Tomatoes	£48
	349kcal
Seafood Salad	£40
Warm Octonus, Datata & Franch Baans	328kcal
Warm Octopus, Potato & French Beans	£30 462kcal
	4021001
CARPACCIO & TARTARE	
Scottish Salmon Tartare, Yogurt Dressing & Quail Eggs	£22
Bluefin Tuna Tartare	£30
	210kcal
Bluefin Tuna Tartare with Gold Oscietra Caviar (10gr)	£60
	224kcal
Sea Bass Carpaccio with Taggiasca Olives	£24
Sed Bass cal paceto with Taggiased Olives	143kcal
	1-JACUI
Beef Carpaccio, Parmesan Cheese & Rocket Salad 🛛 😂	£26
	216kcal
SALUMI, BRUSCHETTA & APPETISERS	
Selection of Charcuterie & Cheese (FOR 2)	£50
	er person
Parma Ham & Melon	f25
	191kcal
Spanish Bellota Ham "5J" & Tomato Bruschetta (60gr)	£30
	322kcal
Bresaola from Valtellina D.O.P, Lemon Dressing	£18
	145kcal

OLIVE OIL AND BALSAMIC BOX £50

£23 545kcal

Adults need around 2000 calories a day

Bruschetta, Burrata, Tomato with Gold Powder

Baked Aubergine Parmigiana	£28
	697kcal
Vitello Tonnato with Black Truffle 🍪	£30
	474kcal
Novikov Royal Caviar (50gr)	£130
	135kcal
Novikov Gold Oscietra (50gr)	£110
	135kcal
FRIED	
Italian Style Mixed Deep-Fried Seafood	£70/£35
1470kcal per 2 person / 735kc	al per person
Baby Calamari, Espellette Pepper & Tartar Sauce	£25
	936kcal
Argentinian Prawns with Tartar Sauce	£25
-	824kcal
WOOD OVEN PIZZA	
Pizza with Soft Cheeses & Black Truffle	£58
	1124kcal
Black Pizza with Seafood	£58
	1177kcal

CHEF'S SPECIALS

PASTA Baked Gnocchi, Buffalo Mozzarella and Tomatoes	£28 438kcal
Novikov pasta Carbonara	£29 458kcal
MAIN Veal Cutlet Milanese Seafood Extravaganza (ask your waiter)	£67 1090kcal
Carnivore Collection for the Greedy Gluttons (ask your waiter)	

Our menu contains allergens.

If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order, however we cannot fully guarantee that the food in these premises will be free from allergens.

NOVIKOV GUEST WI-FI

Username: novikov guest

NOVIKOV ITALIAN RESTAURANT

PASTA, RISOTTO & SOUP

Risotto with Asparagus & Black Truffle	£35 685kcal
Tonnarelli with parmesan cheese & Sarawak Black Pepper.	£24 264kcal
Tagliolini with Tomatoes from Gragnano V	£23 365kcal
Linguine with Lobster & Tomato	£65 466kcal
Black Tagliolini with Crab Meat & Courgette	£30 403kcal
Spaghetti with Clams, Bottarga, Garlic & Chilli	£32 335kcal
Tagliolini with Pecorino Cheese & Black Pepper	£22 529kcal
Tagliatelle with Yorkshire Wagyu Bolognese	£32 464kcal
Pumpkin Soup, Toasted Hazelnut, Butter & Sage	£21 165kcal
Ricotta & Spinach Ravioli	£22 461kcal

SIDES V	£9.00
Chef's Vegetable Selection	see buffet for kcal.
Mixed Grilled Vegetables	75kcal
Green Beans	67kcal
Spinach with Butter	56kcal
Green Salad	88kcal
Datterino Tomato Salad	114kcal
Mashed Potatoes	296kcal
Broccoli	84kcal
Roast Potatoes with Rosemary	325kcal
Truffle Chips to share for 2	£15.00
	699kcal per port

SAUCES

Green Peppercorn	126kcal
Gravy	30kcal
Mushroom	144kcal
Chimichurri	159kcal

Brent Eleigh Walled Garden

In our quest for excellence and the freshest of produce, Novikov Chefs have teamed up with the gardeners at Brent Eleigh Walled Garden in Suffolk. A selection of micro herbs, seasonal vegetables and salads are grown lovingly, and are delivered direct to our door. We hope you enjoy too.

MINIMUM SPEND £60.00 PER PERSON

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the total bill.

MAIN COURSES FISH

£35	FISH	
685kcal	WHOLE FISH	
£24 264kcal	Dover Sole Meuniere or Grilled 500gr 926	£65 kcal /546kcal
£23 365kcal	Sea Bass Salt Crusted, Crudaiola Sauce	£125 621kcal
£65 466kcal £30	Sea Bass Wood Oven Roasted or Grilled, Potatoes, Tomatoes, Olives & Capers Berry	£135 1471kcal
403kcal £32	Seabream MA	RKET PRICE 453kcal
335kcal £22	Grilled Native Lobster MA	RKET PRICE 425kcal
529kcal	GRILLED/WOOD FIRED OVEN	
£32 464kcal	Grilled Mixed Seafood (FOR 2 OR 1) 147	£120/£60 Okca/ 735kcal
£21 165kcal	Grilled Sea Bass Fillet with Salmoriglio Sauc	e £42 447kcal
£22 461kcal	Scarlet Mediterranean Prawns & Parsley	£68 264kcal
£9.00	Wood Oven Roasted Langoustines	£50 431kcal
et for kcal. 75kcal	Grilled Scottish Salmon	£29 264kcal
67kcal 56kcal 88kcal	Fish & Vegetables Skewer (Scallop, Prawns, Salmon, Octopus)	£45 285kcal
114kcal	Monkfish Tail, Grilled Courgettes & Crudaic	ola £37

Monkfish Tail, Grilled Courgettes & Crudaiola £37 415kcal

MEAT

JOSPER AND MEAT BOARD

per port		
	Italian Marango Beef Rib 40 Days Matured 500	gr £58
£5.00		575kcal
	Beef Fillet Tagliata with Rocket & Parmesan 220	Og £55
126kcal		367kcal
30kcal	Grass-Fed Beef Rib-Eye Steak 320gr	£53
144kcal	Chilean Wagyu Sirloin 220gr 🍪	661kcal £85
159kcal		606kca
	Cornish Lamb Cutlets with Chimichurri 250gr 🔮) £52
		703kcal
	Grilled Veal Cutlet 350gr	£65
		710kcal
hefs have	WOOD FIRED OVEN	
Suffolk.	Corn Fed Baby Chicken, Honey & Mustard 🎂	£32
grown		644kcal
	Kid Goat with Carasau Bread	£60
		889kcal
	Baby Lamb Leg with Herbs Breadcrumbs	£40
		1011kcal
	Lamb Shoulder in Clay with Garlic & Rosemary	£56
		958kcal