

NOVIKOV


ITALIAN RESTAURANT

STARTERS

SALADS


Mixed Salad & Crispy Spring Vegetables V	£17 <i>140kcal</i>
Grilled, Marinated & Roasted Vegetables	£12 <i>see buffet for kcal</i>
Classic Novikov Burrata	£22 <i>505kcal</i>
Buffalo Mozzarella, Caprese style	£18 <i>417kcal</i>
Greek Style Tomato Salad with Feta Cheese V	£18 <i>248kcal</i>
King Crab, Avocado & Sicilian Datterino Tomatoes	£58 <i>349kcal</i>
Seafood Salad (Scallops, Red Prawns, Squid, Octopus)	£59 <i>328kcal</i>
Warm Octopus, Potato & French Beans	£29 <i>462kcal</i>

CARPACCIO & TARTARE

Tartare & Carpaccio Selection, Gold Oscietra Caviar (FOR 2)	£90 <i>154kcal per person</i>
Scottish Salmon Tartare, Yogurt Dressing & Quail Eggs	£18 <i>343kcal</i>
Yellow Fin Tuna Tartare, Gold Oscietra Caviar (10gr)	£42 <i>224kcal</i>
Sea Bass Carpaccio with Taggiasca Olives	£21 <i>143kcal</i>
Scarlet Mediterranean Prawn Carpaccio	£59 <i>95kcal</i>
Beef Carpaccio, Parmesan Cheese & Rocket Salad 	£23 <i>216kcal</i>

SALUMI, BRUSCHETTA & APPETISERS

Selection of Charcuterie & Cheese (FOR 2)	£42 <i>882kcal per person</i>
Bruschetta selection (FOR 2)	£28 <i>531kcal per person</i>
Porchetta from Lazio, Slow Cooked in Wood Oven	£21 <i>323kcal</i>
Parma Ham & Melon	£23 <i>191kcal</i>
Spanish Bellota Ham "5J" & Tomato Bruschetta (60gr)	£26 <i>322kcal</i>
Bresaola from Valtellina D.O.P, Lemon Dressing	£16 <i>145kcal</i>
Bruschetta, Burrata, Tomato with Gold Powder	£21 <i>860kcal</i>
Bruschetta, Purple Sprouting, Black Olives & Capers	£18 <i>412kcal</i>
Bruschetta, 'Nduja, Burrata with Gold Powder	£18 <i>944kcal</i>

Bruschetta with Lardo & Black Truffle	£22 <i>957kcal</i>
Baked Aubergine Parmigiana	£27 <i>697kcal</i>
Vitello Tonnato with Black Truffle 	£29 <i>474kcal</i>
Novikov Royal Caviar (50gr)	£99 <i>135kcal</i>
Novikov Gold Oscietra(50gr)	£90 <i>135kcal</i>

FRIED

Italian Style Mixed Deep-Fried Seafood (FOR 2 OR 1)	£65/£33 <i>1470kcal per 2 person / 735kcal per person</i>
Baby Calamari, Espellette Pepper & Tartar Sauce	£23 <i>936kcal</i>
Argentinian Prawns with Tartar Sauce	£21 <i>824kcal</i>
Herb Crusted Deep Fried Buffalo Mozzarella	£22 <i>691kcal</i>

WOOD OVEN PIZZA

Pizza with Soft Cheeses & Black Truffle	£56 <i>1124kcal</i>
Pizza with Seafood	£56 <i>900kcal</i>
Black Pizza with Burrata, Smoked Swordfish, Caviar & Rocket	£56 <i>1164kcal</i>

CHEF'S SPECIALS

STARTER	
Octopus Skewer, Padron Peppers & Red Onions	£21 <i>229kcal</i>
PASTA	
Homemade Gnocchi, Gorgonzola & Walnuts	£18 <i>747kcal</i>
Pasta Carbonara in Baby Parmesan Wheel	£32 per person
MIN 2 PERS.	<i>458kcal per person</i>



In our quest for excellence & the best & freshest produce, Novikov Restaurant is now growing our own varieties of micro herbs, salad & vegetables at Brent Eleigh Walled Garden in Suffolk. We hope you enjoy too.

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

PASTA, RISOTTO & SOUP

Risotto with Asparagus & Black Truffle	£34 <i>685kcal</i>
Tonnarelli "In the Parmesan Wheel" with Sarawak Black Pepper MIN 2 PERS.	£26 per person <i>396kcal per person</i>
Tagliolini with Tomatoes from Gragnano V	£21 <i>365kcal</i>
Linguine with Native Lobster & Tomato	£54 <i>466kcal</i>
Tagliolini with Blue Crab Meat & Courgettes	£28 <i>403kcal</i>
Spaghetti with Clams, Bottarga, Garlic & Chilli	£29 <i>335kcal</i>
Linguine with Scottish Langoustines	£56 <i>456kcal</i>
Sheep Ricotta & Spinach Ravioli	£21 <i>461kcal</i>
Tagliolini with Pecorino Cheese & Black Pepper	£21 <i>529kcal</i>
Tagliatelle with Yorkshire Wagyu Bolognese	£32 <i>464kcal</i>
Novikov Classic Minestrone	£18 <i>96kcal</i>

SIDES **V** £9.00

Mixed Grilled Vegetables	<i>75kcal</i>
Green Beans	<i>67kcal</i>
Spinach with Butter	<i>56kcal</i>
Mixed Salad	<i>88kcal</i>
Datterino Tomato Salad	<i>114kcal</i>
Mashed Potatoes	<i>296kcal</i>
Broccoli	<i>84kcal</i>
Garden Peas	<i>117kcal</i>
Roast Potatoes with Rosemary	<i>325kcal</i>
Truffle Chips to share for 2	£15.00 <i>699kcal per port</i>

SAUCES £5.00

Green Peppercorn	<i>126kcal</i>
Gravy	<i>30kcal</i>
Mushroom	<i>144kcal</i>
Chimichurri	<i>159kcal</i>

MINIMUM SPEND £50.00 PER PERSON

NOVIKOV GUEST WI-FI

Username: novikov guest

Adults need around 2000 calories a day.

MAIN COURSES

FISH

WHOLE FISH

Dover Sole Meuniere or Grilled 500gr	£58 <i>926kcal / 546kcal</i>
Sea Bass with Crudaiola Sauce	£120
Grilled, Wood Oven Roasted or Salt Crusted	<i>621kcal</i>
Seabream	MARKET PRICE <i>453kcal</i>
Grilled Native Lobster	MARKET PRICE <i>425kcal</i>

GRILLED/WOOD FIRED OVEN


Grilled Mixed Seafood (FOR 2 OR 1)	£120/£60 <i>1470kcal/735kcal</i>
Grilled Sea Bass Fillet with Salmoriglio Sauce	£42 <i>447kcal</i>
Wood Oven Roasted Scottish Langoustines	£49 <i>431kcal</i>
Scarlet Mediterranean Prawns & Parsley	£70 <i>264kcal</i>
Grilled Scottish Salmon	£26 <i>264kcal</i>
Fish & Vegetables Skewer (Scallop, Prawns, Salmon, Octopus)	£45 <i>285kcal</i>
Monkfish Tail, Grilled Courgettes & Crudaiola	£35 <i>415kcal</i>

MEAT

JOSPER AND MEAT BOARD

Spanish Beef Sirloin with Rocket Salad 300gr	£46 <i>854kcal</i>
Italian Marango Beef Rib 40 Days Matured 500gr	£58 <i>575kcal</i>
Beef Fillet Tagliata with Rocket & Parmesan 220g	£55 <i>367kcal</i>
Grass-Fed Beef Rib-Eye Steak 350gr	£53 <i>738kcal</i>
Australian Wagyu Sirloin 220gr 	£85 <i>606kcal</i>
Cornish Lamb Cutlets with Chimichurri 250gr 	£52 <i>703kcal</i>
Veal Cutlet 350gr	£52 <i>710kcal</i>

WOOD FIRED OVEN

Corn Fed Chicken with Honey & Mustard 	£28 <i>644kcal</i>
Segovian Suckling Pig with Apple	£59 <i>557kcal</i>
Kid Goat with Carasau Bread	£59 <i>889kcal</i>
Baby Lamb Leg with Herbs Breadcrumbs	£38 <i>1011kcal</i>
Lamb Shoulder in Clay with Garlic & Rosemary	£49 <i>958kcal</i>