

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*

### SET LUNCH MENU

MINIMUM OF TWO COURSES £22.00

THREE COURSES £26.00

TWO COURSES WITH A GLASS OF PROSECCO OR WINE £30.00

THREE COURSES WITH A GLASS OF PROSECCO OR WINE £34.00

#### FIRST COURSE

- ROCKET SALAD WITH 15 MONTH AGED PARMESAN & BALSAMIC VINEGAR 139kcal  
SALMON TARTARE WITH YOGHURT DRESSING 328kcal  
PORCHETTA FROM LAZIO WITH CORNISH SALAD 323kcal  
CLASSIC NOVIKOV BURRATA WITH SICILIAN DATTERINO TOMATOES 505kcal  
DEEP FRIED BABY SQUID, PRAWNS & COURGETTES 385kcal  
SEASONAL SALAD ✓ 140kcal

#### SECOND COURSE

- OVEN BAKED CORN FED BABY CHICKEN WITH ROASTED POTATOES 800kcal  
GRILLED SCOTTISH SALMON WITH GREEN BEANS 589kcal  
TORTELLI WITH 'NDUJA AND BURRATA, TOMATO SAUCE 369kcal  
TAGLIATELLE WITH DATTERINO TOMATOES, SHEEP CACIORICOTTA & BASIL 245kcal  
RISOTTO WITH ASPARAGUS ✓ 682 kcal

#### DESSERT OF THE DAY

- COCONUT PANNACOTTA WITH LEMONGRASS INFUSED PINEAPPLE CARPACCIO 201 kcal  
TIRAMISU 422 kcal

#### WINES

- PROSECCO EXTRA DRY, VILLA DOMIZIANO N.V.  
NOTIOS, GAIA, GREECE  
MONTEFALCO ROSSO, BOCALE 2017

*Adults need around 2000 kcal a day.*



Name of Wifi: NOVIKOV GUEST

Username : **novikov** - Password : **novikov2**

#### 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 on these premises will be free from allergens.

#### Photos

Please feel welcome to take pictures in the restaurant.

However, for privacy reasons, please refrain from taking pictures which involve other guests.

#### Set menu is served from 12.00 pm to 5.00 pm

All prices are inclusive of VAT.

A discretionary service charge of 15% will be added to the total bill.