



novi

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Concept

Novi is a culinary haven nestled in the heart of Cambridge, where the art of brunch, modern British small plates, and botanical cocktails converge to create an unparalleled dining and social experience.

We awaken your senses with a delightful brunch menu that combines classic favourites and innovative creations, redefining the way you start your day. Our modern British small plates showcase the rich tapestry of flavours from across the British Isles and beyond, transformed into delectable dishes for dinner.

Our cocktail bar is a sanctuary for mixology enthusiasts and those looking for a unique libation experience. Here, botanical-infused concoctions take centre stage, elevating your drinking experience to an art form.

For those who seek fresh air and a taste of the outdoors, our terrace offers an al fresco oasis which complements your dining and drinking adventures.

Novi also excels at hosting unforgettable events, whether it's a corporate gathering, an intimate celebration, or a grand soiree. Our event spaces are designed to create lasting memories.

At the core of our concept lies a commitment to creating an environment where good food, excellent cocktails, and shared moments come together.

We strive to be more than just a restaurant and cocktail bar; we aim to be a destination where every visit is an exploration of the best in modern British cuisine, innovative mixology, and the joy of connecting with friends, family, and fellow food and drink enthusiasts.



Brunch + Dinner

Embrace social, friendly and relaxed dining in our airy, light and welcoming eatery. With our minimalist, Scandi-inspired eating space, and buzzing, vibrant open kitchen, just grab a seat, a friend and a menu, and settle in.

BRUNCH

For an easygoing, colourful and generous brunch, from the wholesome and nutritious to the decadent and indulgent, Novi has you covered. Think poached eggs atop buckwheat waffles, to die for open sandwiches & toasties, and naturally a variety of bacon, sausage and egg options. Made entirely in house and using only the freshest produce and highest quality and welfare meat from local farms, you can guarantee the sunniest brunch whatever the English weather has in store.

BOTTOMLESS BRUNCH

Reward yourself, treat a loved one or just go big in celebration of brunch! Our bottomless brunch comes with free-flowing mimosas, Prosecco or bottles of Moretti, during your 90 minute time slot. Choose your brunch, opt for your drink of choice and enjoy!

SMALL PLATES

In the evening, we specialise in Modern British small to medium shareable plates, to be enjoyed by the table. Inspired by our own love of food, our skilled chefs have created unfussy and uncompromisingly delicious dishes where flavour is paramount. Using our Japanese BBQ and in house smoker we focus on chargrilling and smoking. Choose as many or few dishes as you like, just enjoy!

PRIVATE DINING

Our first floor private dining room is the perfect intimate space for your celebration. We can accommodate up to 40 guests, dining from a variety feasting style menus. We provide ourselves in bespoke planning with the personal touch.







Drinks

Stylish atmospheric spaces, celebrating the art of decent drinks. Pull up a stool, stand or gather around a table to enjoy our exclusive range of signature cocktails, craft beers and carefully considered wines.

MAIN BAR

Our main bar is a vibrant space always available for walk-ins, where we hope guests will be happy to share tables, connecting with others and enjoying great conversations over a drink with old and new friends. Focusing on quick drinks, with quality service. We offer a selection on signature homemade draught cocktails, spritzes, wine and craft beers.

THE LOFT: COCKTAIL BAR

Our elegant top floor cocktail bar – The Loft, is open on Friday & Saturday evenings, and offers a spot to relax and catch up over drinks. An innovative and unparalleled menu of herbaceous, fruity, sweet and spicy botanical cocktails is available year round at Novi, where a passionate team of in-house mixologists shake every creation to order.

With original and ingenious titles, as well as a homemade element in every drink, be it an aromatic, sweet syrup, a rich infusion or a fragrant shrub, you can guarantee a bespoke and delicious, hand crafted and memorable cocktail every time. Book a guaranteed spot to enjoy table service and a more intimate vibe.



Terrace

From bright and cheerful roof garden to snug and sheltered winter wonderland, our terrace is the place to be come rain or shine.

SUMMER SPACE

During the glorious, warmer months, our roof terrace becomes a lush green sun-trap, perfect for bathing in the light with a cocktail or enjoying the buzz of a warm summer evening. With planters bursting with palms, ferns, plants and flowers, our gorgeous, verdant green wall and fragrant tabletop herb pots, it's the ideal space to escape the city and enjoy the summer in a sea of green.

WINTER TERRACE

As the cold sets in, our winter terrace transforms into a cosy, teepee den, warmed up with outdoor heaters and decorated with luxurious sheepskins and cosy blankets to wrap up in.

A charming tent is draped overhead and adorned with glistening fairy lights to create a beautifully atmospheric and homely hideout. Candles top the tables, adding warmth and natural light, and all that's left is to grab a warming cocktail | or festive mulled wine and snuggle in.





Event Space

Across our magnificent three story building, we offer different spaces, each with a unique feel, to cater to a wide variety of private event needs. Whether you are searching for an inspiring office space, an intimate party venue or a refined and stylish location to host a wedding or corporate event, we have you covered.

MEETING ROOM

If your business or team is in need of a change of scenery, is looking to escape the office to refresh, be inspired or get motivated, or is planning a company away day, our private first floor provides the ideal location.

The room has a state of the art AV system and can be arranged to accommodate board room or cabaret style meetings. Bring your own device and connect easily to our projection system to deliver outstanding presentations to your team.

Want to include remote participants or meet with clients overseas? No problem – our Logitech Video Conferencing system is at your disposal, for use with virtually any platform you wish to use. We offer Day Delegate rates and room only hire options.





PRIVATE HIRE

Whether you are searching for a sophisticated and contemporary space to host an intimate cocktail and canapé evening or for a fun and lively venue to host a drinks party with your own music, our upper floor rooms are perfectly equipped.

With fully stocked private bars and your own bartenders, we can host your dream event. Room capacities of up to forty guests in one room, or up to seventy in the other mean we can accommodate most party needs.

CORPORATE EVENTS

Whether you're celebrating a company milestone or simply want to reward and recognise your employee's achievements, our corporate events packages will be a memorable experience for your team.

Our flexible event spaces allow us to cater for events of all sizes up to 180 guests. We offer a wide variety of packages, from cocktail masterclasses, wine tastings, private dinners, to cocktails and canapé parties.

WEDDINGS

Whether you are planning an intimate family lunch or an extravagant soirée, Novi provides a totally private, beautiful wedding venue across two floors and the outdoor terrace, as well as an exceptional, bespoke, personalised service.

The setting will be catered to you and could include a tasty street food buffet or a beautifully arranged and delicious formal dinner, a live band or DJ on the top floor, with the obligatory cocktails and dancing.





COCKTAIL MASTERCLASS

Our brilliant masterclasses are held in your own private bar area with a dedicated and accomplished cocktail expert.

We offer two or three drink packages during which you get to both create and enjoy each cocktail.

The classes are fantastically fun, active and hands on and include a competitive element, so that you and your friends can battle for a boozy prize for the best drink on the day!



BOTTOMLESS BRUNCH

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PRIVATE DINING

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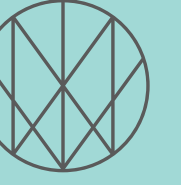
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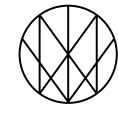
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EXAMPLE MENUS

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BRUNCH BUFFET MENU £16PP

Mini avocado on toast, heritage tomatoes, crispy chickpeas (pb)

Chicken, buckwheat waffle, maple butter (gf)

Malloy's smokey sausages (gf)

Tofu wieners (pb)

Scrambled egg (v/gf)

House bbq beans (pb/gf)

Herby fried potatoes alioli (pb/gf)

Extras:

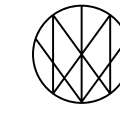
Granola, yoghurt, stewed fruit pot (pb option) – **£3.5pp**

Fruit salad (pb/gf) – **£3.5pp**

Cookies (v) – **£2pp**

Please ensure your parties allergen requirements are covered within your choices. Must be taken by whole group

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LARGE GROUP HOT BUFFET MENU £32PP

Spatchcock chicken: paprika pimento rub, and lemon & garlic (gf)

Braised harissa lamb shoulder (gf/df)

Sausage pinwheels: spicy & plain (df)

Changrilled miso aubergine (pb/gf)

Changrilled halloumi & mediterranean vegetable skewers (v/gf)

Caesar salad

Panzanella: tomato, shallot, basil, sourdough (pb)

Jacket potatoes (pb/gf)

Homemade flatbreads (pb)

Homemade sauces:

Spicy BBQ sauce (pb/gf)

Tzatziki (v/gf)

Burnt apple sauce (pb/gf)

Dessert canapés

Pate de fruits (pb/gf)

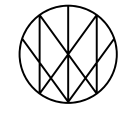
Dark chocolate and sea salt truffles (v/gf)

Custard tarts (v)

Extras:

Rennet and rind cheese board – **£7pp**

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CANAPÉ MENU

3 CANAPÉS £9PP / 5 CANAPÉS £14PP / MINIMUM SPEND £250

Savoury:

Hoisin duck, cucumber, spring onion, sesame

Spanish frittata, black olive tapenade (v/gf)

Smoked haddock croquette, pickled fennel

Lamb kofta, harissa, mint yogurt (gf)

Ham & cheese toastie, cornichon

Mackerel pâté, brown bread

Parmesan gougères (v)

Miso devilled eggs (v/gf)

Broad bean falafel, hummus (pb/gf)

Vegan sausage balls, gravy mayo (pb)

BBQ chicken breast, bacon crumb (gf/df)

Sweet:

Pâte de fruits (pb/gf)

Mini filled doughnuts (v)

Chocolate bonbons (v/gf)

Please ensure your parties allergen requirements are covered within your choices. Must be taken by whole group

Thoughtful Food + Drink

Food allergies & intolerances: When ordering please speak to our staff about your requirements

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FUNCTION MENUS

Evening function menus

Feasting menu – £30pp

Choose 5 dishes from the evening menu, served family style up to 28 guests. Includes seasonal salad and hand cut chips.

1 dessert per person chosen from current evening menu.

Canapés – 3 per person £9 / 5 per person £14

Taco menu – £18pp

Available for groups larger than 28 guests.

Roast buffet menu – £30pp

Available for groups larger than 28 guests.

Large group hot buffet menu – £32pp

Available for groups larger than 28 guests.

Daytime functions/meeting room menus

Brunch buffet – £16pp

Finger buffet – £16pp

Evening networking – £17pp / £27pp

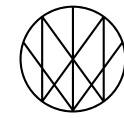
Day delegate package – £40pp

Please ensure your parties allergen requirements are covered within your choices. Must be taken by whole group.

Thoughtful Food + Drink

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We specialise in Modern British small to medium shareable plates, to be enjoyed by the whole table. Inspired by our own love of food, sourced from local suppliers, using seasonal produce. Choose as many or few as you like.

APERITIFS

Prima Perla Crémant de Limoux Brut, Paul Mas Languedoc, France, NV - 12%
125ml **£6.9** bottle **£38**

Aperol Spritz: Aperol, prosecco, soda – **£11**

Lillet Spritz: Lillet blanc, Beefeater, lemon, simple syrup, soda – **£11**

Campani Spritz: Campani, prosecco, soda – **£11**

PLATES

Roasted bone marrow, fresh horseradish, crispy capers, Stir Bakery soundough toast (df) – **£8**

Pan con tomate (pb) – **£5**

Novi croquette – **£2.5 each**

Korean fried chicken bao bun, kimchi, sesame, spring onion – **£9.5**

Pulled "Messiah" oyster mushroom corn tacos, guacamole, gem lettuce, pickled cabbage, herbs, chilli sauce, sour cream (gf/v/pb option) – **£8.5**

Gambas pil pil: chargrilled tiger prawns, smoked paprika & garlic butter, Stir Bakery soundough – **£12.5**

Shitake & kimchi gyoza, spring onion, sesame, crispy chilli, dipping sauce (pb) – **£9**

Burrata salad, roast Jerusalem artichoke, radicchio, blood orange, pumpkin seed pesto (v/gf) – **£14**

Braised picante chorizo, pearl onions, red wine, Stir Bakery soundough (df) – **£9**

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NOVI SOCIAL: MON-FRI – 5PM TO 7PM
House wine or beer & one taco/bao – **£8**
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Thoughtful Food + Drink

PLATES

Grasmere Farm pork chop, purple sprouting broccoli, roast rhubarb (df/gf) – **£19**

Novi smashed burger: crispy beef patties, burger cheese, burger relish, burger sauce, Stir Bakery brioche bun – **£15**

Changrilled aubergine snitzel, romesco sauce, preserved lemon, toasted almond (pb) – **£15**

Spiced crispy duck leg, bashed cucumber, hoisin, pancakes (df) – **£19**

ANTIPASTI

Italian mixed olives & soundough (pb) – **£7.5**

One Rennet & Rind cheese, one La Dispensa cured meat, pickles, olives, Stir Bakery soundough – **£16**

Rennet & Rind cheese board: Sussex Brie, Westcombe Cheddar, Cropwell Bishop Stilton, balsamic onions, lavroche – **£14**

La Dispensa cured meat board: Speck, Finocchiona, Lomo, lupin beans, Italian mixed olives (df/gf) – **£14**

Novi meat & cheese board – **£24**

SIDES

Roast Jerusalem artichoke, purple sprouting broccoli, toasted almond romesco (pb/gf) – **£5.5**

Skin-on salt & vinegar fries, chip shop curry sauce (pb/gf) – **£5.5**

Changrilled padron peppers, miso salt (pb/gf) – **£7**

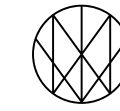
Heritage tomato, herb oil, crispy onions (pb) – **£5.5**

Roasted mini jackets, chive cream cheese (v/gf) – **£6**

Invisible chips: 0% fat, 100% charity – **£3**

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TACO MENU 3 TACOS EACH – £18PP

Pork carnitas: Coppa seasoned with our house bbq rub, smoked, then braised for 48 hours in natural fruit juices and herbs (gf/df)

Smoked beef brisket: Cured for 24 hours, seasoned with our house bbq rub, then smoked low & slow (gf/df)

Pulled "Messiah" oyster mushroom: seasoned with our house taco spice, braised carnitas style, with caramelised onions (pb/gf)

Served with corn tortillas (gf)

Trimnings: Homemade fiery chilli sauce, pico de Gallo, guacamole, chive sour cream, shredded lettuce, pickled cabbage, pink onions, spring onions, fresh herbs

Extras: Supplement cost/portion

Burnt padron peppers, bacon salt (gf) – **£5.5pp**

Gem wedge salad, parmesan, anchovies, soundough, yogurt caesar dressing – **£5.5pp**

Scrunched chips, srinacha mayo, spring onion (pb) – **£4pp**

Campfire beans (pb) – **£4pp**

Thoughtful Food + Drink

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Contact Details



To find out more about the Novi brand, our restaurant, bar, terrace or event space, please get in touch.

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Thank You