novi

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

APERITIFS

Cuvée Flamme Crémant, Gratien & Meyer
Loire, France, NV - 12% abv (vg)
125ml £7.5 bottle £42

Aperol Spritz: Aperol, prosecco, soda – £11

Grapefruit Spritz: Hendricks gin, Aperol, pink grapefruit soda, cucumber syrup, lemon – £12

PLATES

Strained yoghurt, tahini & lemon zest dip, fried aubergine, chilli & onion crisp, focaccia with garlic & parsley (v) – £7

Lentil & harissa kofta, smoked tomato sauce, dill, almonds, chilli oil (vg/gf) – £9

Feta wrapped in filo, hot honey, pistachio (v) – £11

Cauliflower wings, balsamic mayo (vg/gf) – £9

Marinated grilled prawns, peanut, garlic & chilli relish, fresh herbs, lemon (gf) – £12.5

Crayfish & lobster brioche sliders: Crayfish & lobster cocktail, pickled cucumber, baby gem, tomato concassé, mini brioche buns – £16

Sticky tofu bao bun, carrot, spring onion, tamari, sesame & sherry vinegar salad, black onion seeds (vg) – £11

Korean fried chicken, toasted sesame, spring onion, pickled red chilli (df/gf) – £12

Teriyaki salmon, toasted sesame, spring onion, pickled red chilli (df/gf) – £14

Pork carnitas corn tacos, guacamole, gem lettuce, pickle mix, fresh herbs, chilli sauce (gf) – £12

NOVI SOCIAL: MON-FRI – 5PM TO 7PM
House wine or beer & one taco/bao – £9

PLATES

Marinated chicken skewers, grilled lemon, grilled chilli, mint yoghurt sauce, sumac, onion & rocket salad (gf) – £14

Oyster mushroom shawarma, lemon & cumin houmous, hazelnut dukka, fresh herbs, homemade flat bread (vg) – £13

BBQ brisket brioche bun, crispy onion, rocket, pickled cucumber, lemon & chive aioli – £15

ANTIPASTI

Nocellara olives & focaccia (vg) – £7.5

Rennet & Rind cheese board: Wigmore, Cornish Kern, Sparkenhoe Blue, membrillo, focaccia – £14

La Dispensa cured meat board: Speck, Finocchiona, Lomo, giardiniera, Nocellara olives (df/gf) – £14

Novi meat & cheese board: Wigmore, Cornish Kern, Sparkenhoe Blue, Speck, Finocchiona, Lomo, Nocellara olives, membrillo, giardiniera, olive oil & balsamic vinegar, focaccia – £24

SIDES

BBQ sweetcorn ribs, pink & crispy onion (vg) – £6.5

Truffle & parmesan fries (v/gf) – £6.5

Herby fried potatoes, sriracha mayonnaise (vg/gf) – £6

Mixed salad leaves, heritage tomatoes, puy lentils, mix pickles, radish, fresh herbs, sesame dressing, black onion seeds (vg/gf) – £6

Caesar salad: Baby gem, sourdough croutons, parmesan, yogurt caesar dressing – £6

Thoughtful Food + Drink

Brunch · Dinner · Drinks · Event Space · Terrace
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Food allergies & intolerances: When ordering please speak to our staff about your requirements. Due to the size of our kitchen we cannot guarantee we work in an allergen free environment without risk of cross contamination, therefore. we cannot accommodate severe or life threatening allergies.