

Starters

Seasonal Specialities

Seasonal salad with vegetables £15.50 **V**

Spiky artichokes salad with rocket & parmesan shavings £24.50

Wooden roasted pumpkin, grated Greek ricotta, rocket, pomegranate & Piedmont hazelnut £15.00

Black Iberico tomato salad £15.00 **V**

Classics

Selection of starters from the buffet £19.00

Greek style tomato salad with feta cheese £15.50

Burrata with datterino tomatoes & olive oil £18.50

D.O.P buffalo mozzarella from Campania with datterino tomatoes & basil £18.00

Rocket salad from Lazio with 14 Month aged Parmesan & balsamic vinegar £12.00

Warm aubergines with buffalo mozzarella £18.50

Baked aubergine parmigiana £25.00

Quinoa Salad with seasonal vegetables, mix frill salad, parmesan & green apple £15.00

Scottish salmon tartar with yogurt dressing, pomegranate & quail eggs £16.50

Yellow fin tuna tartar & Gold Osetra caviar (10gr) £37.50

Sea bass carpaccio with taggiasca olives & lemon dressing £19.50


Scarlet Mediterranean prawns carpaccio with lemon dressing £43.50


Trio of smoked swordfish, eel & salmon with fennel & lemons £16.50

King crab salad with avocado & datterino Sicilian tomatoes £47.50

Seafood salad with scallops, Sicilian prawns, squid, octopus, fresh chilli & sweet paprika £52.00

Warm octopus & potato salad with French beans & datterino tomatoes £25.00

Finely sliced raw beef with Parmesan shavings & wild rocket £18.00 

Piedmont style finely sliced veal fillet with black truffle tuna sauce £28.50 

24 Month aged Parma ham served with melon £19.00

Chilean Wagyu bresaola £16.00 

Spanish Bellota Ham "5J" tomato bruschetta (60gr) £26.50

Selection of Italian charcuterie £14.50

Selection of Spanish charcuterie £13.50

Cured beef from Valtellina D.O.P & lemon dressing £12.00

Pasta & Risotto

Seasonal Specialities

Risotto with red wine radicchio & Castelmagno £24.00

Pumpkin soup with Piedmont hazelnut **V** £14.50

Tagliatelle venison ragu' & black cabbage £18.00

Potato gnocchi with gorgonzola & walnut £17.50

Risotto with spiky artichokes and goat's cheese £24.50

Classics

Tagliolini with slow cooked tomatoes from Foggia & garlic £19.50 **V**

Linguine with native lobster & datterino tomato £54.00

Tagliolini with white crab meat & courgettes £24.50

Buffalo ricotta & spinach ravioli £21.00

Spaghetti with clams, bottarga, garlic with chilli & olive oil £26.50

Linguine with Scottish Langoustines & datterino tomato £54.00

Tagliolini with pecorino cheese sauce & crushed black pepper £18.50

Tagliatelle with Yorkshire wagyu Bolognese £21.00

Seasonal Side Vegetables from Buffet £3.50 **V**

Deep Fried

Baby calamari, sweet paprika & tartar sauce £19.50

Tiger prawns with tartar sauce £19.50

Courgettes & aubergines £14.50 **V**

Side Dishes £7.00 **V**

Mixed grilled vegetables

Green beans

Spinach with butter

Mixed salad

Datterino tomato salad

Mashed potatoes

Broccoli

Garden peas

Roast potatoes with rosemary

Sauces £5.00

Peppercorn sauce

Gravy sauce

Mushrooms sauce

Crudaiola sauce

NOVIKOV

ITALIAN RESTAURANT

Fish Market

Whole Live King Crab, King Crab Legs, Black Spot Bream, Gilthead Bream, Bream, Pandora, Red Porgy, Turbot

Meat Market

Black Angus Cote de Boeuf for two £125.00

Black Angus T-Bone for two £125.00

Veal Fillet £40.00

In Season

Black Truffle, Radicchio, Beetroots, Black Cabbage, Pumpkin, Pomegranate, Venison Walnut, Black Iberico Tomato

Specialities dishes

Novikov Royal Caviar £89.00 per 50gr
(Large Buttery Pearls)

Novikov Hybrid Caviar £85.00 per 50gr
(Rich & Smooth Flavour)

Novikov Gold Osetra £80.00 per 50gr
(Walnuts & Creamy Flavour)

Wood oven pizza with black truffle, Fior di latte & soft cheeses (20gr) £58.00

Brent Leigh
Walled Garden

In our quest for excellence & the best & freshest produce, Novikov Restaurant is now growing our own varieties of micro herbs, salad & vegetables at Brent Leigh 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.

Photos

Please feel welcome to take pictures in the restaurant. However, for privacy reasons, please refrain from taking pictures which involve other guests.

Minimum spend £50.00 per person



Name of Wifi: NOVIKOV GUEST
Username: novikov Password: novikov2

All prices are inclusive of VAT
A discretionary service charge of 13% will be added to the total bill

Fish

Classics

Grilled sea bass fillet served with sweet & sour roasted peppers & salmoriglio sauce £38.00

Fresh Scottish langoustines, parsley & olive oil £54.00

Scarlet Mediterranean prawns, parsley & olive oil £56.00

Dover sole meuniere with capers & lemon or grilled 15oz / 480gr £58.00

Grilled sea bream fillet from Mediterranean Sea £19.50

Grilled Scottish salmon £21.50

Fish & vegetables skewer (scallop, prawns, salmon, octopus) £42.00


Sea bass fillet wrapped in foil & baked, with datterino tomatoes & clams £48.00

Warm native lobster salad Catalan style with cherry tomatoes & celery £54.00

Whole sea bass grilled, roasted or salt crusted & crudaiola sauce £11.00 per 100gr

Meat

Classics

Chilean wagyu sirloin 7.8oz / 220gr £69.50 


Chilean wagyu braised beef, potato pure £42.00 

Spanish sirloin served with rocket 10.6oz / 300gr £42.00


Veal ossobuco with Milanese risotto £54.50

Beef fillet tagliata with rocket, Parmesan & Worcester dressing 220gr £54.50

Grilled U.S. grain-fed beef rib-eye steak with onion relish 350gr £53.00

Scottish lamb cutlets with new season tomatoes & mint sauce 8oz / 250gr £43.50 

Grilled veal cutlet 12.3oz/350gr £52.00

Oven baked corn-fed baby chicken served with rosemary, garlic & olive oil sauce £21.50 

Wood roasted whole kid goat, carasau bread & dried datterino tomatoes Whole £350.00 - per portion £56.00

Wood roasted whole suckling pig from Segovia & baked apples Whole £324.00 - per portion £54.00

Roasted baby lamb leg with herbs breadcrumb £38.00

Roasted baby lamb shoulder cooked in the clay with garlic & rosemary £49.50

Porchetta from Lazio slow cooked in wood oven £19.00/£24.00