

## STARTERS

### SEASONAL SPECIALITIES

Seasonal Salad with Vegetables £15.50 **V**

Celery & Bottarga salad £19.00

Greek Style Tomato Salad with Feta Cheese £15.50 **V**

Bull's Heart Tomato Carpaccio £14.00 **V**

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

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 Oscietra Caviar (10gr) £42.00

Sea Bass Carpaccio with Taggiasca Olives & Lemon Dressing £19.50


Scarlet Mediterranean Prawn Carpaccio With Lemon Dressing £43.50


King Crab Salad with Avocado & Datterino Sicilian Tomatoes £47.50

Seafood Salad with Scallops, Red Prawns, Squid, Octopus, Fresh Chilli & Sweet Paprika £52.00

Warm Octopus & Potato Salad with French Beans & Datterino Tomatoes £25.00

Wood roasted Peperoni with black truffle tuna sauce, parsley and thyme £18.00

Finely Sliced Raw Beef with Parmesan Shavings & Wild Rocket £18.00 

Piedmont Style Finely Sliced Veal Fillet with Black Truffle Tuna Sauce £28.50 

Parma Ham Served with Melon £19.00

Spanish Bellota Ham "5J" Tomato Bruschetta (60gr) £26.50

Cured Beef from Valtellina D.O.P & Lemon Dressing £12.00

## PASTA & RISOTTO

### SEASONAL SPECIALITIES

Minestrone Soup **V** £12.50

Risotto with mixed wild mushrooms £24.50

Reginette with venison ragu' & black cabbage £18.50

Potato Gnocchi with Gorgonzola & Walnut £16.50

Tonnarelli "In the Parmesan Wheel" with Black Pepper.

**Min 2 Pers.** £26.00 Per Person

Tagliolini with Slow Cooked Tomatoes from Gragnano & Garlic £19.50 **V**

Linguine with Native Lobster & Datterino Tomato £46.00

Tagliolini with White Crab Meat & Courgettes £24.50

Spaghetti with Clams, Bottarga, Garlic With Chilli & Olive Oil £26.50

Buffalo Ricotta & Spinach Ravioli £21.00

Tagliolini with Pecorino Cheese Sauce & Crushed Black Pepper £18.50

Tagliatelle with Yorkshire Wagyu Bolognese £21.00

### 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

# NOVIKOV

## ITALIAN RESTAURANT

### Fish Market

Please Ask the Waiter for Daily Selection

### Meat Market

Please See Waiter for Daily Selection

### In Season

Black Truffle, Chanterelle mushroom, Girolle mushroom, Black cabbage, Bull's Heart Tomatoes, Venison.

### SPECIALITIES DISHES

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

Novikov Gold Oscietra £80.00 Per 50gr  
(Walnuts & Creamy Flavour)

Wood Oven Pizza with Black Truffle,  
Fior Di Latte & Soft Cheeses (20gr) £58.00



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

All prices are inclusive of VAT.

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

## FISH

Grilled Sea Bass Fillet Served with Sweet & Sour Roasted Peppers & Salmoriglio Sauce £42.00

Fresh Scottish langoustines, parsley & olive oil £48.00

Scarlet Mediterranean Prawns, Parsley & Olive Oil £45.00


Dover Sole Meuniere with Capers & Lemon or Grilled 15oz / 480gr £58.00

Grilled Scottish Salmon £21.50

Fish & Vegetables Skewer (Scallop, Prawns, Salmon, Octopus) £42.00

Whole Sea Bass Grilled, Roasted or Salt Crusted & Crudaiola Sauce £12.50 Per 100gr


## MEAT


Chilean Wagyu Sirloin 7.8oz / 220gr £69.50 


Beef Fillet Tagliata with Rocket, Parmesan & Worcester Dressing 220gr £54.50

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

Grilled Grass-Fed Beef Rib-Eye Steak with Onion Relish 350gr £49.00

Scottish Lamb Cutlets with New Season Tomatoes & Mint Sauce 8oz / 250gr £43.00 

Grilled Veal Cutlet 12.3oz/350gr £52.00 

Oven Baked Corn Fed Chicken Served with Rosemary, Garlic & Olive Oil Sauce £21.50 

Porchetta from Lazio Slow Cooked in

Wood Oven £19.00/£24.00

### SAUCES £5.00

Peppercorn Sauce

Gravy Sauce

Mushrooms Sauce

Crudaiola Sauce



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

<b>DESSERTS</b>	
<b>CLASSIC ITALIAN TIRAMISU</b>	£10.00
Vin Santo, Capezzana, Toscana	£16.00
<b>HAZELNUT PROFITEROLES</b>	£12.00
<b>SERVED WITH VANILLA CUSTARD SAUCE</b>	
Sauternes Cyprès de Climens, Barsac	£15.50
<b>MILK VALRHONA CHOCOLATE FONDANT</b>	£12.00
<b>SERVED WITH VANILLA ICE CREAM</b>	
Passito Di Pantelleria Solidea, Sicilia	£14.50
<b>TAHITIAN VANILLA PANNACOTTA SERVED WITH MIXED BERRIES</b>	£10.00
Recioto della Valpolicella, Brigaldara, Veneto	£13.00
<b>XL ROCHER GIANDUJIA CHOCOLATE MOUSSE</b>	£13.00
<b>WITH HOMEMADE NUTELLA GANACHE CENTRE</b>	
Pedro Ximenez 1927, Andalucia	£12.50
<b>BANNOFEE LAYER DELICE</b>	£12.00
Vin Santo Toscana	£16.00
<b>MATCHA GREEN TEA BRULEE SERVED WITH GUAVA SORBET</b>	£10.00
Torcolato, Veneto	£15.50
<b>PINACOLADA CHEESECAKE, CHOCOLATE COCONUT SHELL</b>	£11.00
<b>WITH MALIBU</b>	
Sauternes Cyprès de Climens, Barsac	£15.50
<b>MOCHI ICE CREAM (SELECTION FROM THE CHEF)</b>	£10.00
Homemade Passion Fruit & Pineapple Sake	£9.00
<b>SOFT ICE CREAM SERVED WITH MIXED BERRIES</b>	£10.00
<b>SELECTION OF ICE CREAMS (VANILLA-CHOCOLATE-PISTACHIO)</b>	£9.00
<b>SELECTION OF SORBETS (GUAVA-STRAWBERRY-LEMON)</b>	£9.00
<b>SEASONAL FRUIT SELECTION</b>	£13.00
<b>DESSERT PLATTER</b>	£60.00
<b>DELUXE DESSERT PLATTER</b>	£85.00

<b>COFFEES AND TEAS</b>	
<b>Espresso, Macchiato</b>	£2.80
<b>Doppio Espresso</b>	£5.20
<b>Espresso Corretto Grappa</b>	£6.00
<b>Americano, Cappuccino, Caffelatte</b>	£4.00
<b>Ginseng Coffee</b>	£3.00
<b>Orzo Coffee</b>	£3.00

<b>BLACK TEA</b>	
<b>ENGLISH BREAKFAST</b>	£3.50
From a blend of Assam's malty strength, Ceylon's spicy flavour and Kenya's brightness in the cup	
<b>DECAFFEINATED ENGLISH BREAKFAST</b>	£4.00
A classic blend of black teas with their caffeine removed. A rich, strong infusion that can be enjoyed with or without milk	
<b>EARL GREY (India)</b>	£3.50
Full bodied black tea with the sweet fragrance and citrus flavour of the bergamot	
<b>DARJEELING (India)</b>	£3.50
Bright golden cup with a distinctive elegant and floral finish	

<b>GREEN TEA</b>	
<b>JADE SWORD (China)</b>	£4.50
Cultivated in remote China Tea gardens at over 1000 metres & picked in early spring. A vividly fresh and bright green tea	
<b>MATCHA</b>	£6.00
Its vivid, bright green colour is typical of tea produced using the finest Tencha base leaves. Deliciously sweet and deep flavour.	

<b>WHITE TEA</b>	
<b>JASMIN SILVER NEEDLE (China)</b>	£5.00
Fragrance of fresh flowers to create the perfect balance of delicate white tea taste and sweet and creamy finish	

<b>HERBAL INFUSED TEAS</b>	
<b>BLACKCURRANT &amp; HIBISCUS</b>	£3.50
Rich red cup with a fruity, aromatic berries flavour sweet aftertaste	

<b>LEMONGRASS &amp; GINGER</b>	£3.50
<b>CAMOMILLE, FRESH MINT, PEPPERMINT LEAF, CANARINO</b>	£4.00

<b>FLOWERING TEA</b>	
<b>JASMINE &amp; LILY</b>	£7.00

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<b>AMARI, GRAPPA E ACQUAVITE</b>	
AMARETTO, LIMONCELLO, AMARO AVERNA,	£9.00
AMARO DEL CAPO, JÄGERMEISTER, MONTENEGRO, MIRTO,	
FERNET BRANCA, CYNAR, LUCANO	
Poire williams passerille`, Laurent cazottes	£28.00
Goutte de reine claudée dorée, Laurent cazottes	£28.00
Grappa Tremontis	£8.50
Filuferru barricato, Rau	£12.50
Grappa di Tignanello, Antinori	£15.00
Grappa di Sassicaia, Jacopo Poli 2012	£32.00
Amorosa di Dicembre, Jacopo Poli	£13.50
Grappa di Moscato, Capovilla	£15.00
Grappa di Amarone, Capovilla	£16.00
Grappa di Picolit, Nonino	£25.00
Grappa riserva antica cuvée Nonino	£20.00
Grappa di Gavi di Gavi, la Scolca	£15.00
Grappa di Nebbiolo da Barolo, Berta 2010	£24.00
Grappa riserva del Fondatore, Berta 1997	£38.00
Grappa di Barbera, Berta	£12.00
Grappa Casalotto, Berta 1986	£25.00
Grappa di Camomilla, Levi	£21.00
Grappa Trentina 43, Marzadro	£16.00
Grappa 18 Lune, Marzadro	£18.00
Grappa di Moscato, Levi	£21.00
Grappa delle donne selvatiche, Levi	£30.00
Grappa di Barbaresco, Marolo	£25.00

<b>ARMAGNAC &amp; COGNAC</b>	
Baron de Sigognac 10 ans reserve bas Armagnac	£12.00
Delamain Pale & Dry Xo	£22.00
Maxime Trijol Grande Champagne VSOP	£35.00
Martel Cordon Bleu	£35.00
Martel XO	£45.00
Leyrat Vieille Reserve XO	£20.00
Hennessy Paradis	£250.00
Remy Martin Louis XIII	£350.00
L'Or de Jean Martell	£660.00

<b>CALVADOS</b>	
Henry De Querville, 40%	£12.00
Dupont VSOP Pays d'Auge	£15.00
Adrien Camut 6 Ans d'âge	£18.00

<b>SWEET WINES AND PORTS (75ml.)</b>	
<i>Moscato d'Asti, Ca` del Baio, Piemonte (125ml)</i>	£12.50
<i>Recioto della Valpolicella, Brigaldara, Veneto</i>	£13.00
<i>Sauternes Cyprès de Climens, Barsac</i>	£15.50
<i>Vin Santo, Capezzana, Toscana</i>	£16.00
<i>Torcolato, Maculan, Veneto</i>	£15.50
<i>Barolo Chinato, Cordero di Montezemolo</i>	£18.00
<i>Passito di Pantelleria, Solidea, Sicilia</i>	£14.50
<i>Pedro Ximenez Solera 1927, Alvear, Andalucia</i>	£12.50
<i>Port LBV, Ramos Pinto, Douro</i>	£9.00
<i>Port Tawny 20 Y.O. Ferreira,</i>	£15.00