

## ANTIPASTI

### INSALATA

Mixed Green Leaves & Crispy Spring Vegetables £15.50 **V**

Chef's Super Selection:

Grilled, Marinated or Roasted vegetables £12.50

Classic Novikov Burrata £21.00

Buffalo Mozzarella from Campania, Caprese style £18.00

Quinoa with Peppers, Corn, Peas, Brent Eleigh Greens,  
Parmesan & Green Apple £15.00

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

King Crab with Avocado, Datterino Sicilian Tomatoes £54.00

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

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


### CARPACCIO & TARTARE

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  
with Lemon Dressing £19.50

Scarlet Mediterranean Prawn Carpaccio  
with Lemon Dressing £43.50

Finely Sliced Beef carpaccio with Parmesan Shavings  
& Rocket £18.00 

### SALUMI, BRUSCHETTA & ANTIPASTI

Parma Ham Served with Melon £19.00


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

Bresaola from Valtellina D.O.P, Lemon Dressing £12.00

Bruschetta, Escarole, Cantabrian Anchovies & Olives £21.50

Bruschetta, 'Nduja, Burrata, Gold Powder £18.50

Baked Aubergine Parmigiana £25.00

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

Wood Roasted Peperoni with Black Truffle Tuna Sauce, Parsley  
& Thyme £18.00

## FRITTI

Baby Calamari, Espellette pepper & Tartar Sauce £21.00

Argentinian Prawns, Tartar Sauce £19.50

Courgettes & Aubergines £14.50 **V**

Herb Crusted Deep Fried Buffalo Mozzarella £19.00

## PASTA

Risotto with English Asparagus & Summer Black Truffle £28.00

Tonnarelli "In the Parmesan Wheel" with Sarawak Black  
Pepper Min 2 pers. £26.00 per person

Tagliolini with Tomatoes from Gragnano £19.50 **V**

Linguine with Native Lobster & Datterino Tomato £49.00

Tagliolini with Blue Crab Meat & Courgettes Flowers £27.50

Spaghetti with Clams, Bottarga, Garlic, Fresh Chilli £29.00

Linguine with Scottish Langoustines £54.00

Buffalo Ricotta & Spinach Ravioli £21.00

Tagliolini with Pecorino Cheese Sauce  
& Crushed Black Pepper £18.50

Tagliatelle with Yorkshire Wagyu Bolognese £25.00

Novikov Classic Minestrone **V** £12.50



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.

#### 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

All prices are inclusive of VAT.  
A discretionary service charge of 15% will  
be added to the total bill.

#### NOVIKOV GUEST WI-FI

Username: novikov  
Password: novikov2

# NOVIKOV

## ITALIAN RESTAURANT

### TO SHARE FOR TWO

Tartare & Carpaccio Selection of Seafood with Gold  
Oscietra Caviar £90.00

Selection of Charcuterie & Cheese £38.00

Italian Style Mixed Deep Fried Seafood £65.00

Grilled Mixed Seafood £120.00

Novikov Royal Caviar £89.00 Per 50gr

Novikov Gold Oscietra £80.00 Per 50gr

### CHEF'S SPRING SPECIALS

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

English Asparagus & Eggs, Milanese Style  
with Truffle £18.00

Grilled Octopus Skewer, Padron Peppers  
& Tropea Onion £19.00

Risotto with Fresh Peas & Scottish Scallops £25.00

Homemade Gnocchi, Tomato,  
Fresh Sheep Ricotta £18.00

Penne from Gragnano with Neapolitan Style  
slow cooked Genovese Ragu' £19.00

Stewed Baby Octopus  
& Fresh Peas £28.00

Wood Oven Pizza with Black Truffle (20gr),  
Fior Di Latte & Soft Cheeses £56.00

Rabbit Porchetta style, Fresh Peas,  
Broad Beans & Baby Carrots £38.00

### CONTORNI £8.00 **V**

Mixed Grilled Vegetables  
Green Beans

Spinach with Butter

Mixed Salad

Datterino Tomato Salad

Mashed Potatoes

Broccoli

Garden Peas

Roast Potatoes with Rosemary

Truffle Chips £10.00

## SECONDI

### PESCE

#### GRILLED/WOOD FIRED OVEN

Grilled Sea Bass Fillet served with Salmoriglio Sauce £42.00

Wood Oven Roasted Fresh Scottish Langoustines,  
Parsley & Olive Oil £49.00

Scarlet Mediterranean Prawns, Parsley & Olive Oil £54.00

Grilled Scottish Salmon £21.50

Grilled, Wood Oven Roasted or Salt Crusted  
Fish & Vegetables Skewer

(Scallop, Prawns, Salmon, Octopus) £45.00

#### WHOLE FISH (MARKET)

Dover Sole Meuniere with Capers & Lemon  
or Grilled 500gr £58.00

Whole Sea Bass with Crudaiola Sauce (for 2) £120.00

Grilled, Wood Oven Roasted or Salt Crusted

Whole Seabream (for 1) **MARKET PRICE**

Grilled, Wood Oven Roasted or Salt Crusted

Grilled Native Lobster **MARKET PRICE**

### CARNE

#### JOSPER AND MEAT BOARD

Chilean Wagyu Sirloin 220gr £69.50 

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

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

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

Cornish Lamb Cutlets, Chimichurri 250gr £51.00 

Grilled Veal Cutlet 350gr £52.00 

#### WOOD FIRED OVEN

Corn Fed Chicken with Honey & Mustard £21.50 

Kid Goat, Carasau Bread & Dried Datterino Tomatoes £59.00

Slow Cooked Segovian Suckling Pig, Baked Apples £59.00

Roasted Baby Lamb Leg with Herbs Breadcrumbs £38.00

Roasted Baby Lamb Shoulder Cooked in the Clay  
with Garlic & Rosemary £49.50

Porchetta from Lazio, Slow Cooked in Wood Oven £21.00

### SAUCES £5.00

Green Peppercorn, Gravy, Mushroom, Chimichurri