

STARTERS

SEASONAL SPECIALITIES

Seasonal Salad with Vegetables £15.50 ✓

Greek Style Tomato Salad with Feta Cheese £15.50 ✓

Bull's Heart Tomato Carpaccio £14.00 ✓

CLASSICS

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 

18 Months Aged Norcia 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 ✓ £12.50

Risotto with Asparagus and Summer Truffle £34.50

Potato Gnocchi with Broad Beans & Rocket £18.00

Maccaroni with Veal Ragu' & Fresh Peas £19.00

CLASSICS

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 ✓

Linguine with Native Lobster & Datterino Tomato £42.00

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 ✓

SIDE DISHES £7.00 ✓

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

Tropea Onion, Black Truffle, Peas, Broadbeans, Aubergines, Bull's Heart Tomatoes, Courgettes

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

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.

All prices are inclusive of VAT.

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

FISH

CLASSICS

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

Scarlet Mediterranean Prawns, Parsley & Olive Oil £56.00

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

CLASSICS


Chilean Wagyu Sirloin 7.8oz / 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

Wood Roasted Kid Goat, Carasau Bread & dried Datterino Tomatoes £59.00

Spanish Sirloin served with Rocket 10.6oz / 300gr £42.00

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**

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

COFFEES AND TEAS	
Espresso, Macchiato	£2.80
Doppio Espresso	£5.20
Espresso Corretto Grappa	£6.00
Americano, Cappuccino, Caffe latte	£4.00
Ginseng Coffee	£3.00
Orzo Coffee	£3.00

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

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

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

HERBAL INFUSED TEAS	
BLACKCURRANT & HIBISCUS Rich red cup with a fruity, aromatic berries flavour sweet aftertaste	£3.50
LEMONGRASS & GINGER	£3.50
CAMOMILLE , FRESH MINT, PEPPERMINT LEAF, CANARINO	£4.00

FLOWERING TEA	
JASMINE & LILY	£7.00

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the restaurant team know upon placing your order. However, we cannot fully
guarantee that the food on this premises will be free from allergens.

AMARI, GRAPPA E ACQUAVITE	
AMARETTO, LIMONCELLO, AMARO AVERNA, AMARO DEL CAPO, JÄGERMEISTER, MONTENEGRO, MIRTO, FERNET BRANCA, CYNAR, LUCANO	£9.00
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

ARMAGNAC & COGNAC	
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

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

SWEET WINES AND PORTS (75ml.)	
<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