

NOVI

BAR + KITCHEN

DAYTIME MENU

BRUNCH

English: smoked streaky bacon, chipolata sausages, slow roasted plum tomato, homemade baked beans, Portobello mushroom, scrambled eggs, potato rosti, Allotment Bakery sourdough **£12.5**, add black pudding + **£2**

Vegetarian: smoky tofu sausage, slow roasted plum tomato, homemade baked beans, Portobello mushroom, wilted spinach, scrambled eggs, potato rosti, Allotment Bakery sourdough (v/vg option) **£12.5**

American: homemade waffle, streaky bacon, fried chicken, maple syrup **£12**, add vanilla ice cream + **£2**

Asparagus & broad bean fritters, poached free-range eggs, pickled wild mushrooms, herb yoghurt, chilli oil (v) **£10**, add bacon + **£2**

Fried eggs, sautéed kale & creamy feta, homemade quinoa bread (v/gf) **£9**

Avocado, marinated tomato, crispy chickpeas, tahini dressing, Allotment Bakery sourdough (vg/gf option) **£9**

Oat milk porridge, seasonal fresh fruit, maple syrup (vg) **£5.5**

NOVI homemade granola, yogurt, stewed summer berries (v) **£6**

SIDES

Burnt padron peppers, bacon salt (vg option/gf) **£5**

Gem wedge salad, parmesan, anchovies, sourdough, yogurt Caesar dressing **£5**

Scrunched chips, sriracha mayonnaise, spring onion (vg/gf) **£4**

Mac & cheese (v) **£4**

Heritage tomato salad, herb oil, crispy onions (vg) **£5.5**

OPEN SANDWICHES

Home smoked brisket, sauerkraut slaw, emmental, spicy pickles, bbq mayonnaise **£10.5**

Chickpea pakora, onion bhaji, peanut & coriander chutney, mango & lime dressing (vg) **£9.5**

Hot smoked salmon, sauce gribiche, little gem, confit lemon, dill mayonnaise **£10.5**

All served on Allotment Bakery sourdough with pickles & dressed mixed leaves

TOASTIES

Ham & cheese rarebit **£8**

Mozzarella, pesto & sun dried tomato (v) **£7.5**

All served using Fitzbillies granary with pickles & dressed mixed leaves

SWEET

Kinder bueno waffle: hazelnut ice cream, chocolate mousse, roasted mixed nuts, feuilletine (v) **£7.5**

Summer fruits waffle: yogurt ice cream, mixed berries, lemon drizzle (v) **£7**

Oreo sundae: vegan vanilla ice cream, Oreo biscuits, chocolate sauce, vegan whipped cream (vg) **£6**

Food allergies & intolerances: when ordering please speak to our staff about your requirements



BRUNCH · BBQ · COCKTAILS

12 Regent Street, Cambridge

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EVENING MENU

Dishes served as and when they are ready

SNACKS

Nocellara olives, Fitzbillies focaccia, olive oil, balsamic (vg) **£5**

Lincolnshire poacher, homemade seasonal chutney (v/gf) **£6**

Coppa, speck, pickles (gf) **£6**

Antipasti board: Lincolnshire poacher, coppa, speck, pickles, homemade seasonal chutney, nocellara olives, Fitzbillies focaccia, olive oil, balsamic **£12**

Nachos, cheese sauce, sour cream, salsa, jalapenos, guacamole (v/gf) **£6**

SIDES

Burnt padron peppers, bacon salt (vg option/gf) **£5**

Gem wedge salad, parmesan, anchovies, sourdough, yogurt Caesar dressing **£5**

Scrunched chips, sriracha mayonnaise, spring onion (vg/gf) **£4**

Mac & cheese (v) **£4**

Heritage tomato salad, herb oil, crispy onions (vg) **£5.5**

MEAT & FISH

Brisket burnt ends, bbq sauce (gf) **£7**

Smoked pork ribs, bbq glaze, crispy onions, pickled chilli **£6**

Lox cured hot smoked salmon, pickled cucumber, honey, cumin (gf) **£7**

Korean fried chicken, sweet & spicy sauce, spring onion, sesame, pickled chilli (gf) **£7**

SWEET

Kinder bueno waffle: hazelnut ice cream, chocolate mousse, roasted mixed nuts, feuilletine (v) **£7.5**

Summer fruits waffle: yogurt ice cream, mixed berries, lemon drizzle (v) **£7**

Oreo sundae: vegan vanilla ice cream, Oreo biscuits, chocolate sauce, vegan whipped cream (vg) **£6**

PLANT BASED

Southern fried oyster mushrooms, chat masala, curried mango mayonnaise, herbs (vg/gf) **£5.5**

Chickpea pakora, green chilli, peanut & coriander chutney (vg/gf) **£5.5**

Kimchi & shiitake mushroom gyozas, soy & chilli dipping sauce, crispy chilli, chives (vg) **£5.5**

Crispy miso sweetcorn, herbs, sesame (vg) **£5.5**

Wild garlic tofu taco, gem lettuce, pickled cabbage, pink onion, pickled chilli (vg) **£5.5**

AFTER DINNER COCKTAILS

Don't Dis-pear: Xante pear cognac, pear cider caramel, sage syrup, lemon (vg) **£9.5**

Afters: Lazzaroni amaretto, cherry syrup, cherry jam, lemon, egg white (v) **£8.5**

Fair Trade: Absolut vanilla, espresso, mozart white chocolate, fair café, chocolate bitters, gomme (v) **£9**

Tiramicooo: Pink pigeon vanilla rum, crème de cacao, vanilla syrup, mascarpone, espresso (v) **£8.5**

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