



## BRUNCH

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Scrambled eggs, sautéed mushrooms, alliums, parmesan, Stir Bakery sourdough toast (v) – **£10**

Turkish eggs, crispy nduja, labneh, fresh herbs, Stir Bakery sourdough toast – **£11**

Medium rare flat iron steak, herby fried potatoes, fried egg, chimichurri (df/gf) – **£18**

Smoked streaky bacon, fried eggs, field mushroom, Stir Bakery sourdough toast (df option) – **£10**

Roast red pepper & harissa shakshuka, baked eggs, sour cream, sourdough toast (v/pb option) – **£10**

Avocado, marinated tomato, crispy chickpeas, tahini dressing, Stir Bakery sourdough toast (pb) – **£10**

Add ½ portion smoked streaky bacon (gf) – **£2.5**

Breakfast burrito: Bacon, guacamole, scrambled egg, salsa, refried beans, flour tortilla – **£11**

Breakfast burrito: Halloumi, guacamole, scrambled egg, salsa, refried beans, flour tortilla (v) – **£11**

Add fermented chilli sauce (pb/gf) – **£1**

## EXTRAS

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Novi French toast: Stir Bakery focaccia, fresh berries, berry coulis, whipped cream, cinnamon sugar (v) – **£8**

Herby fried potatoes, sriracha mayonnaise (pb/gf) – **£5**

Grasmere Farm smoked streaky bacon (df/gf) – **£4**

Tofu-wiener sausage (pb) – **£4**

Bee and Bird honey on Stir Bakery sourdough toast, whipped salted butter (v) – **£5**

## BUCKWHEAT WAFFLES

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Southern fried chicken, Grasmere Farm smoked streaky bacon, hot honey (gf) – **£12**

Add vanilla ice cream (v/gf) – **£2**

Cheddar rarebit, wilted spinach, fried egg (v/gf) – **£10**

Chapel & Swan smoked salmon, scrambled egg, watercress, lemon (gf) – **£11**

Summer waffle, hazelnut granola, yoghurt ice cream, fresh berries, coulis, whipped cream (v/gf) – **£9**

## OFFERS

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Bottomless brunch – **£37.5**

Choose a brunch dish or waffle (£4 supplement for steak & eggs), and enjoy bottomless Mimosas, Prosecco or Moretti during your 90 minute time slot.

Add a cookie to any brunch dish or waffle – **£1.5**

Any coffee and a cookie – **£4.5**

Bottomless filter coffee – **£5**

## COCKTAILS

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Don't Dis-pear – **£11**

Xante pear cognac, pear cider caramel, sage syrup, lemon

Jinzu Sour – **£11**

Jinzu gin, kwai feh, lychee syrup, lemon

Mimosa – **£6**

Prosecco, orange juice

Bloody Mary – **£10**

Absolut vodka, tomato juice, lemon, tabasco, Worcestershire sauce, celery salt, black pepper



We specialise in Modern British small to medium shareable plates, to be enjoyed by the whole table. Inspired by our own love of food, sourced from local suppliers, using seasonal produce. Choose as many or few as you like.

## APERITIFS

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Prima Perla Crémant de Limoux Brut, Paul Mas  
Languedoc, France, NV - 12%  
125ml **£6.9** bottle **£38**

Aperol Spritz: Aperol, prosecco, soda – **£11**

Lillet Spritz: Lillet blanc, Beefeater, lemon, simple  
syrup, soda – **£11**

Campari Spritz: Campari, prosecco, soda – **£11**

## PLATES

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Changrilled flat bread, whipped salted butter,  
radish, Spanish anchovies – **£8**

Pan con tomate (pb) – **£5**

Novi croquette – **£2.5 each**

Korean fried chicken bao bun, kimchi, sesame,  
spring onion – **£9.5**

Fried oyster mushroom corn tacos, guacamole,  
gem lettuce, pickled cabbage, herbs, chilli sauce,  
sour cream (gf/v/pb option) – **£8.5**

Gambas pil pil: changrilled tiger prawns, smoked  
paprika & garlic butter, Stir Bakery soundough –  
**£12.5**

Minced pork, spring onion, fermented Chinese  
cabbage gyoza, crispy chilli, dipping sauce – **£9**

Burrata salad, heritage tomatoes, kalamata olives,  
rocket, pine nuts, white balsamic dressing (v/gf) –  
**£14**

Chickpea pakora, green chilli, peanut & coriander  
chutney (pb/gf) – **£9**

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**NOVI SOCIAL: MON-FRI – 5PM TO 7PM**

House wine or beer & one taco/bao – **£8**  
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## PLATES

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Grasmere Farm pork fillet, English asparagus, wild  
garlic mayonnaise, salted egg yolk – **£17**

Novi smashed burger: crispy beef patties, burger  
cheese, burger relish, burger sauce, Stir Bakery  
brioche bun – **£14**

Changrilled aubergine schnitzel, romesco sauce,  
preserved lemon, toasted almond (pb) – **£15**

Spiced crispy duck leg, bashed cucumber, hoisin,  
pancakes (df) – **£19**

## ANTIPASTI

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Italian mixed olives & soundough (pb) – **£7.5**

One Rennet & Rind cheese, one La Dispensa cured  
meat, pickles, olives, Stir Bakery soundough – **£16**

Rennet & Rind cheese board: Baron Bigod,  
Shropshire Blue, Montgomery Cheddar, balsamic  
onions, lavroche – **£14**

La Dispensa cured meat board: Speck, Finocchiona,  
Lomo, lupin beans, Italian mixed olives (df/gf) – **£14**

Novi meat & cheese board – **£24**

## SIDES

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New season English asparagus, wild garlic  
mayonnaise, salted egg yolk (v/gf) – **£9**

Skin-on salt & vinegar fries, chip shop curry sauce  
(pb/gf) – **£5.5**

Changrilled padron peppers, bacon salt  
(pb option/gf) – **£7**

Gem wedge salad, yoghurt Caesar dressing,  
anchovies, soundough crumb, parmesan – **£5.5**

Blistered new potatoes, wild garlic butter (v/gf) – **£6**

Invisible chips: 0% fat, 100% charity – **£3**