



BRUNCH

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

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

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

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

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

novi



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

Salasar Cremant de Limoux Brut, Carte Azur
Limoux, France, NV - 12% abv
125ml £7 bottle £39

Aperol Spritz: Aperol, prosecco, soda – £10

Lillet Spritz: Lillet blanc, Beefeater, lemon, simple
syrup, soda – £10

Campari Spritz: Campari, prosecco, soda – £10

PLATES

Changrilled flat bread, coal roasted messiah
mushrooms, garlic butter (v) – £8

Pan con tomate (pb) – £5

Novi croquette – £2.5 each / £6 for 3

Buffalo cauliflower wings, celery, ranch sauce
(pb/gf) – £8.5

Korean fried chicken, pickled chilli, sesame, spring
onion (df/gf) – £9.5

Steamed mussels, nduja, pickled fennel, chervil,
Stir Bakery focaccia – £13

Novi nachos: fried corn nachos, guacamole, sour
cream, salsa, jalapeños, nacho cheese (v/gf) – £9

Spicy marinated tofu, taco or bao bun (v) – £9.5

Chapel & Swan pastrami, taco or bao bun – £9.5

Corn tacos: guacamole, gem lettuce, pickled
cabbage, herbs, chilli sauce, sour cream (gf)

Bao bun: kimchi, spring onion, teriyaki (pb)

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NOVI SOCIAL: MON-FRI – 5PM TO 7PM

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

Burrata salad, winter squash, radish, chicory,
pumpkin seed pesto (v/gf) – £14

Seasonal game pie, puff pastry, quince jam, red
wine jus – £16 (please allow 25 mins cooking time)

Panko Grasmere Farm pork chop, katsu curry
sauce, pak choi, spring onion (df) – £15

Basil gnocchi, roast Jerusalem artichoke,
kalamata olive, goats cheese (v) – £15

ANTIPASTI

Nocellara olives & sourdough (pb) – £7.5

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

Rennet & Rind cheese board: St. Helena, Pevensey
Blue, Isle of Mull Cheddar, balsamic onions, lavroche
– £14

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

Novi meat & cheese board – £24

SIDES

Roast winter squash, radish, pak choi, chilli oil,
sesame (pb/gf) – £6

Novi scrunched chips, salt, vinegar, srinacha
mayonnaise (pb/gf) – £5.5

Changrilled padron peppers, shichimi togarashi
(pb/gf) – £6

Gem wedge salad, yoghurt Caesar dressing,
anchovies, sourdough crumb, parmesan – £6

Pomme purée (v/gf) – £5.5

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