



NOVUS

RESTAURANT

Guest Chef Evening with Rowen Halstead

£30pp

16 April 2026

Wild Garlic & Potato Peel Focaccia with Homemade Cultured Butter,
Buttermilk Ajo Blanco, Pickled Spring Vegetables, Carrot Top Oil

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Cornish Hake, Preserved Lemon & Cauliflower Leaf Salad, Black Garlic
Purée, Brown Butter, Dill & Chive Fish Bone Sauce

OR

Roasted Cauliflower, Preserved Lemon & Cauliflower Leaf Salad, Black
Garlic Purée, Brown Butter, Dill & Carrot Top Sauce

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Norfolk Chicken stuffed with Tarragon Chicken Mousse, Slow-cooked
Chicken Thigh Bonbon, Braised Carrots with Vegetable Trim Treacle,
Charred Baby Onions, Onion Skin Salt, Chicken Butter Sauce

OR

Pomme Pavé, Leek & Leftover Cheese Bonbon, Braised Carrots with
Vegetable Trim Treacle, Charred Baby Onions, Onion Skin Salt, Leek Top
Sauce

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Poached Rhubarb, Lemon Curd, Brown Bread Ice Cream, Caramelised
White Chocolate, Glacé Lemon

Not all ingredients are listed in the dishes.
All food is prepared in an environment where cross
contamination may occur.

Should you have significant food intolerances,
please advise a member of staff.



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PARTNERSHIP**