



NOVUS

RESTAURANT

Spring 2026

Evening Menu

3 courses - £25pp

Starters

Charred Leek Terrine, Smoked Romesco, Hazelnut
Pan Fried Cod Cheeks, Brown Butter, Capers
Rare Venison Loin, Green Tomato Chutney

Mains

Maple Glazed Bacon Chop, January King Parcel
Miso Roasted Squash, Crispy Chickpea, Chilli Oil
Blade of Beef, Horseradish Mash
Plaice Paupiette, Braised Early Potatoes

Desserts

Heather Honey, Panna Cotta, Rhubarb & Apple
Baked Custard Tart, Crème Fraîche Ice Cream
Guinness and Chocolate Sponge, Malted Milk Caramel

Not all ingredients are listed in the dishes.

All food is prepared in an environment where cross contamination may occur.
Should you have an allergy or food intolerance, please advise a member of staff.