



NOVUS

RESTAURANT

BBQ Night Menu

£25 pp

19 November 2026

Starters

Chargrilled partridge breast with an apple and cider glaze served with shredded red cabbage and toasted sourdough.

BBQ mussels in cider served with cornbread, our British mussels are cooked in a covered pan over the coals, with leeks, parsley and grilled bread.

Ember-roasted beetroot with whipped goat's cheese, pickled pear and toasted hazelnuts.

Charred pumpkin soup, sage cream, roasted pumpkin seeds and a warm smoked-cheddar scone.

Mains

Juniper rubbed venison haunch steak served with coal-roasted celeriac, charred kale and a rich shallot sauce.

BBQ pheasant with cider butter served with grilled leeks, roasted parsnips and a apple relish.

Chargrilled British hake served with brown butter, crushed Jerusalem artichokes and charred cabbage.

Smoke-roasted squash and chestnuts served with butter beans, grilled winter greens and a cider-mustard dressing.

Desserts

Ember-baked bramley apple with an oat crumble filling served with salted caramel and vanilla custard.

Chargrilled British pear with a honey glaze, toasted hazelnuts and clotted cream.

Warm apple and blackberry crumble served with cinnamon ice cream.

Chestnut and chocolate pudding served with roasted pear and pouring cream.

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.