



NOVUS

RESTAURANT

Tuesday Lunch Menu

2 COURSE £10

3 COURSE £12

Starters

Roasted parsnip & apple soup served with crusty bread and chive oil
Wild mushroom & thyme tart dressed with autumn leaves and a mustard dressing
Smoked trout pâté with pickled cucumber, horseradish cream and toasted sourdough
Roasted beetroot & goat's cheese salad with pear, toasted walnuts and a cider dressing

Mains

Slow-braised beef & root vegetable stew served with creamy mashed potatoes and buttered winter greens
Roast chicken supreme with fondant potato, braised leeks and thyme gravy
Pan-roasted hake served with crushed potatoes, roasted carrots and a parsley butter sauce
Roasted squash, lentil & mushroom wellington paired with braised red cabbage, roast potatoes and onion gravy

Desserts

Bramley apple & blackberry crumble with warm vanilla custard
Spiced poached pear served with oat crumble and dairy-free vanilla ice cream
Sticky toffee pudding served with toffee sauce and vanilla ice cream
Selection of regional cheeses with apple chutney, celery and oatcakes