



# NOVUS

## RESTAURANT

### *Norfolk Restaurant Week Menu*

**2 courses for £20**

**3 courses for £25**

5 & 12 November 2026

#### *Starters*

Roasted Norfolk carrot and miso soup topped with crispy leeks  
Brown crab cake, warm caper butter topped with a soft poached egg [2 5 7]  
Chicken liver parfait, onion marmalade, autumnal salad [7]  
Confit duck leg, wilted green cabbage, cranberry and orange dressing [7 1 13]

#### *Mains*

Slow cooked Norfolk pork belly, crackling, dauphinoise potato, pork  
croquette, sage jus [7]  
Pan fried haddock, braised leeks fondant, potato crispy dill [5 7]  
Butternut squash and mushroom risotto, seasonal herb oil [2 7]  
Roulade of chicken filled with sliced ham, Binham blue, braised gem with a  
chicken crumb [7]

#### *Desserts*

Sticky toffee pudding with toffee sauce [2 4 7]  
Pear frangipane tart, clotted cream [4 7 2]  
Classic Norfolk apple crumble and custard [7 2]  
Local foraged poached plum fool with pistachio shortbread [2 4 7 14]

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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.

1. Celery 2. Cereals containing gluten (wheat, rye, barley, oats) 3. Crustaceans (prawns, crabs, lobsters) 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs (mussels, oysters, squid) 9. Mustard 10. Peanuts 11. Sesame seeds 12. Soybeans (soya) 13. Sulphur dioxide and sulphites (above 10ppm) 14. Tree nuts (almonds, hazelnuts, walnuts, etc.)