

## Autumn at number nine

### For the table

Warm green olives, citrus oil,  
sea salt **gf vg** 4

House bread,  
marmite butter 4

Whipped white beans,  
paprika oil, crispy bread **vg** 4

Sliver skin Anchovies, parsley  
oil **gf** 4

### Small plates

Mackerel, split peas, mint,  
bacon **gf** 7

Smoked haddock fish cake,  
pickled fennel 6

Pearl barley ragout, goats  
curd, fried duck egg 6

Rabbit rillette, beer chutney,  
toast **gf\*** 7.5

Burrata, peas, broad beans,  
mint oil **gf** 6.5

Burnt leek terrine, tarragon  
salsa **vg gf** 6

### Indulge or share

10oz Rib eye steak, bone  
marrow butter **gf** 24

Hot smoked Pork belly,  
romesco sauce **gf** 16

Halloumi & Aubergine  
burger, brioche bun, rocket,  
chipotle mayo **vg** 12

Tandoori Salmon skewer,  
mint yoghurt, pickled red  
onion **gf** 15

Pan fried whole Sea bream,  
seaweed butter **gf** 15

Curried cauliflower steak,  
cauliflower puree,  
chilli **gf vg** 11

### Sides

Burnt Hipsi cabbage, rocket  
pesto **gf** 4

Slow-roasted heritage carrots,  
peas, mint **gf vg** 5

Roasted cauliflower, pumpkin  
seed satay **vg gf** 5

New potatoes, thyme & garlic  
**gf** 5

Fat chips,  
rosemary salt **gf vg** 5

Heritage tomatoes, smoked  
mustard dressing **gf vg** 4

### Desserts

Baked vanilla cheesecake,  
plum compote 8

Steamed orange sponge,  
Grand Marnier Custard 8

Brownie with Peanut Butter  
Ice Cream, honeycomb 8

Gooseberry jelly, vanilla Ice  
Cream **gf vg** 7

Kentish blue cheese, fig &  
apple chutney,  
crackers **gf\*** 10

Affogato, coffee  
Ice Cream 10

**v- vegetarian vg – vegan gf - gluten free \* available upon request**

*Please speak to your server prior to ordering if you have any additional dietary requirements or allergies*

## Autumn Sunday Lunch

2 courses £29 or 3 courses £37

### For the table

Warm green olives, citrus oil,  
sea salt **gf vg** 4

House bread,  
marmite butter 4

Whipped white beans,  
paprika oil, crispy bread **vg** 4

Sliver skin Anchovies, parsley  
oil **gf** 4

### Small plates

Mackerel, split peas, mint,  
bacon **gf**

Smoked haddock fish cake,  
pickled fennel

Pearl barley ragout, goats  
curd, fried duck egg

Rabbit rilette, beer chutney,  
toast **gf\***

Burrata, peas, broad beans,  
mint oil **gf**

Burnt leek terrine, tarragon  
salsa **vg gf**

### Roasts

Roast Sirloin of Beef **gf\***

Honey glazed smoked  
Gammon **gf\***

Roast celeriac **gf\***

Roasted whole Sea bream,  
seaweed butter **gf**

### All the above meals come with

Roasted potatoes, maple glazed Heritage carrots, cauliflower cheese, tender stem broccoli,  
Yorkshire pudding and a rich hearty gravy.

### Desserts

Baked vanilla cheesecake,  
plum compote

Steamed orange sponge,  
Grand Marnier Custard

Brownie with Peanut Butter  
Ice Cream, honeycomb

Gooseberry jelly, vanilla Ice  
Cream **gf vg**

Kentish blue cheese, fig &  
apple chutney, crackers **gf\***

Affogato, coffee Ice Cream

**v- vegetarian vg – vegan gf - gluten free \* available upon request**

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