# Autumn at number nine

## Friday & Saturday menu

# For the table

Warm green olives, citrus oil, sea salt <b>gf vg</b> 4	House bread, Marmite butter 4	Whipped white beans, paprika oil, crispy bread <b>vg</b> 4
	Sliver skin anchovies, parsley oil <b>gf</b> 4	
Small plates		
Mackerel, split peas, mint, bacon <b>gf</b> 7	Smoked haddock fish cake, pickled fennel 6	Pearl barley ragout, goats` curd, fried duck egg 6
Rabbit rillette, beer chutney, toast <b>gf*</b> 7.5	Burrata, peas, broad beans, mint oil <b>gf</b> 6.5	Burnt leek terrine, tarragon salsa <b>vg gf</b> 6
Indulge or share		
10oz rib eye steak, bone marrow butter <b>gf</b> 24	Hot smoked pork belly, romesco sauce <b>gf</b> 16	Halloumi & aubergine burger, brioche bun, rocket, chipotle mayo <b>vg</b> 12
Tandoori salmon skewer, mint yoghurt, pickled red onion <b>gf</b> 15	Pan fried whole sea bream, seaweed butter <b>gf</b> 15	Curried cauliflower steak, cauliflower puree, chilli <b>gf vg</b> 11
Sides		
Burnt hipsi cabbage, rocket pesto <b>gf</b> 4	Slow-roasted heritage carrots, peas, mint <b>gf vg</b> 5	Roasted cauliflower, pumpkin seed satay <b>vg gf</b> 5
New potatoes, thyme & garlic <b>gf</b> 5	Fat chips, rosemary salt <b>gf vg</b> 5	Heritage tomatoes, smoked mustard dressing <b>gf vg</b> 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 <b>gf vg</b> 7	Kentish blue cheese, fig & apple chutney, crackers <b>gf*</b> 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 rillette, 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\* v

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

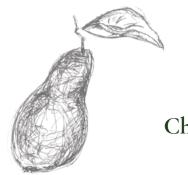
Gooseberry jelly, vanilla ice cream **gf vg** 

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

Affogato; coffee ice cream

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# Children's Autumn Menu

2 courses for 9.95 3 courses for 12.95

### Starters

Cheesy garlic bread **gf\* v\***Smoked haddock fish cake, dressed leaves
White bean hummus, crispy ciabatta **gf\* vg** 

## Mains

Pasta with pesto or tomato & herb sauce v Cod goujons, chips & garden peas Roasted celeriac, carrots, broccoli & gravy

Sundays only
Roast beef or honey glazed gammon with all the smaller trimmings gf\*

### Desserts

Selection of ice creams **gf**Chocolate brownie with peanut butter ice cream **vg\***Steamed orange sponge and vanilla ice cream