

# Autumn at number nine

## Friday & Saturday menu

### 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 rilette, 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\* 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

**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*



## 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