

Autumn Dine & Stay at Number Nine

Three-course meal including: small plate, main, side, and dessert per person.

Supplements apply

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
(+£7.5)

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