

# Spring at number nine

## Friday & Saturday menu

### For the table

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

House bread,  
Marmite butter **v** 4

Whipped smoked Cods Roe,  
French radishes **gf** 5

Silver skin anchovies,  
parsley oil **gf** 4

### Small plates

Jerusalem Artichoke soup,  
Artichoke crisps, Nettle oil **gf vg** 6

Charred White Asparagus, wild garlic pesto,  
garlic flowers **v gf** 7

Pressed Game terrine, rhubarb chutney,  
sourdough toast **gf\*** 7

Smoky Crayfish salad, braised gem, pickled  
cucumber **gf** 7.5

### Indulge or share

Braised Lamb Shank,  
Port & cranberry sauce **gf** 18

White Truffle & mushroom risotto,  
King Oyster mushroom, sorrel oil **v gf vg** 14

Ember-Roasted Cod Loin, charred fennel,  
chorizo butter 17

Hickory smoked Beef Short Rib, Whiskey & black  
treacle glaze **gf** 19

### Sides

Purple Sprouting Broccoli,  
anchovies, chilli **gf** 5

Rosemary & garlic roasted  
New Potatoes **gf vg** 5

Mead braised gem,  
carrots, onions **gf vg** 5

Open flame grilled leeks,  
black garlic mayonnaise **v gf** 5

Fat Chips,  
smoked sea salt **gf vg** 5

Grilled courgettes,  
Smoked Ashmore **gf** 5

### Desserts

Rhubarb & Custard Mille-Feuille **v** 8

Honey baked Pear, Feta & Walnut **gf vg** 7

Black Forest Gateaux,  
vanilla ice-cream **v** 8

Buttermilk & lemon Panna Cotta **v gf** 7

**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*

# Spring Sunday Lunch

Two courses £32 | Three courses £37

## For the table

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

House bread,  
Marmite butter **v** 4

Whipped smoked Cods Roe,  
French radishes **gf** 5

Silver skin anchovies,  
parsley oil **gf** 4

## Small plates

Jerusalem Artichoke soup,  
Artichoke crisps, Nettle oil **gf vg**

Charred White Asparagus, wild garlic pesto,  
garlic flowers **v gf**

Pressed Game terrine, rhubarb chutney,  
sourdough toast **gf\***

Smoky Crayfish salad, braised gem,  
pickled cucumber **gf**

## Roasts

Roast Sirloin of Beef,  
horseradish crème  
fraiche **gf\***

Roast Leg of Lamb,  
mint jelly **gf\***

Baked Puy Lentil Cottage Pie  
**v gf\* vg**

## All the above Roasts come with

Roasted potatoes, maple & fennel glazed carrots, cauliflower cheese, wilted spring greens,  
Yorkshire pudding and a rich hearty gravy.

Grilled Cod Loin,  
pea & asparagus fricassee

## Desserts

Rhubarb & Custard Mille-Feuille **v**

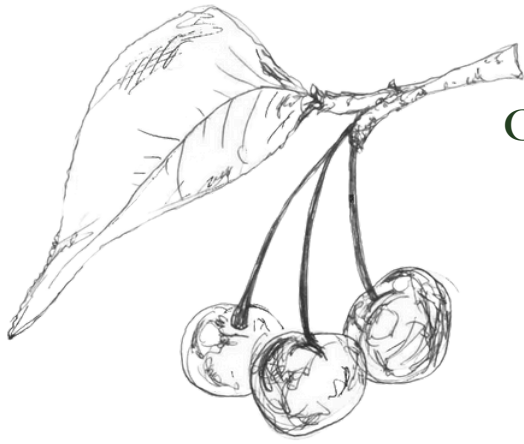
Honey baked Pear, Feta & Walnut **v gf vg**

Black Forest Gateaux,  
vanilla ice-cream **v**

Buttermilk &  
lemon Panna Cotta **v gf**

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

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## Children's Spring Menu

2 courses for 9.95

3 courses for 12.95

### Starters

Cheesy garlic bread **gf\* v\***

Jerusalem Artichoke soup **gf vg**

White bean hummus, crispy ciabatta **gf\* vg**

### Mains

Pasta with pesto or tomato & herb sauce **v**

Cod goujons, chips & garden peas

Wild mushroom risotto, herb oil **gf vg**

### Sundays only

Roast Beef or Leg of Lamb with all the smaller trimmings **gf\***

### Desserts

Selection of ice creams **gf vg\***

Chocolate brownie with vanilla ice cream **v**

Black Forest Gateaux **v**

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

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