



Winter set menu

Friday & Saturday menu

Two courses £25 | Three courses £30

Starters

Crawl soup, chive oil, warm bread **vg gf***

Juniper-smoked salmon, roasted onions, dill oil mayonnaise **gf**

Wild boar scotch egg, piccalilli

Mains

Coastal chicken Kiev, Mojo Rojo sauce, burnt garlic mash, ember cooked
tender stem broccoli **gf***

Beer battered Haddock fillet, crusted peas, fat chips, lemon
Puy lentil & vegetable casserole, herb dumpling, ember cooked tender stem
broccoli **vg**

Desserts

Bread & butter pudding, custard

Rhubarb & apple crumble, clotted cream **gf vg***

Dark chocolate & chilli tart, honeycomb ice-cream **vg***

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

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

Winter 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 4

Whipped white beans,
paprika oil, crispy bread vg 4

Sliver skin anchovies,
parsley oil gf 4

Small plates

Crawl soup, chive oil vg gf*

Garlic fried field mushrooms,
crispy sage, toast

Smoked Duck breast,
Kimchi, parsley oil gf

Smoky Ricotta, rocket,
granola, lemon oil gf

Wild boar scotch egg,
piccalilli

Juniper-smoked salmon, roast
onions, dill oil
mayonnaise gf

Roasts

Roast sirloin of beef gf*

Roasted rolled belly of pork
gf*

Roast wedge of cauliflower
gf* v

All the above Roasts come with

Roasted potatoes, honey glazed parsnips, cauliflower cheese, wilted winter cabbage, Yorkshire pudding and a rich hearty gravy.

Beer battered Haddock fillet,
crushed peas, fat chips,
tartare sauce

Desserts

Bread & Butter pudding,
custard

Rhubarb & apple crumble,
clotted cream gf vg*

Brown butter sticky toffee
pudding, toffee sauce, vanilla
ice-cream

Dark chocolate & chilli tart,
honeycomb ice-cream vg*

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

Affogato.
ginger ice cream

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

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Winter at number nine

Friday & Saturday menu

For the table

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

House bread,
Marmite butter 4

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

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

Small plates

Crawl soup, chive oil **vg gf** 6

Garlic fried field mushrooms,
crispy sage, toast 6

Smoked Duck breast, Kimchi,
parsley oil **gf** 7.5

Smoky Ricotta, rocket, granola,
lemon oil **gf** 6

Wild boar scotch egg,
piccalilli 6.5

Juniper-smoked salmon, roast
onions, dill oil mayonnaise **gf** 7

Indulge or share

Slow braised Ox-cheek,
chasseur sauce **gf** 19

Brisket chilli burger, gem,
chipotle dressing,
brioche bun **gf*** 15

Ironbark pumpkin risotto,
crispy kale, pumpkin seeds **vg gf**
12

Coastal chicken Kiev, Mojo
Rojo sauce **gf*** 12

Beer battered haddock, crushed
peas, lemon 14

Puy lentil & vegetable casserole,
herb dumpling **vg** 13

Sides

Braised Cured bacon wrapped
cabbage, onion gravy **gf** 5

Hay smoked carrots, yoghurt,
fennel pollen **gf** 5

Charred bulb fennel, fermented
chilli honey **gf** 5

Burnt garlic mash
potato **gf vg** 5

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

Ember cooked tender stem
broccoli, blue cheese sauce 5

Desserts

Bread & Butter pudding,
custard 8

Rhubarb & apple crumble,
clotted cream **gf vg*** 8

Brown butter sticky toffee
pudding, toffee sauce, vanilla
ice-cream 7

Dark chocolate & chilli tart,
honeycomb ice-cream **vg*** 9

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

Affogato.
ginger ice cream 10

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

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Children's Festive Menu

2 courses for 9.95

3 courses for 12.95

Starters

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

Breaded Brie, spiced cranberry sauce

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

Mains

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

Cod goujons, chips & garden peas

Roast mushroom wellington with all the smaller trimmings **gf v**

Sundays only

Roast beef or Roast Bronze Turkey with all the smaller trimmings **gf***

Desserts

Selection of ice creams **gf**

Chocolate brownie with peanut butter ice cream **vg***

Figgy pudding, Orchard Brandy sauce **vg**