

# 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 cod's 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**

### 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, whisky &  
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 v** 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 cod's 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  
fraîche **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**

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

Buttermilk &  
lemon panna cotta **v gf**

**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 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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