



Winter set menu

Friday & Saturday menu

Two courses £25 | Three courses £30

Starters

Cawl 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 **v**

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

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

Small plates

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

Garlic fried field mushrooms,
crispy sage, toast **v** 6

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

Smoky Ricotta, rocket, granola,
lemon oil **v 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 **v gf** 5

Burnt garlic mashed
potato **gf vg** 5

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

Ember cooked tender stem
broccoli, blue cheese sauce **v** 5

Desserts

Bread & Butter pudding,
custard **v** 8

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

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

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

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

Affogato,
ginger ice cream **v** 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

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 **v 4**

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

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

Small plates

Cawl soup,
chive oil **vg gf***

Garlic fried field mushrooms,
crispy sage, toast **v**

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

Smoky Ricotta, rocket,
granola, lemon oil **v 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 **v**

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

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

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

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

Affogato,
ginger ice cream **v**

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 Winter Menu

2 courses for 9.95

3 courses for 12.95



Starters

Cheesy garlic bread gf* v

Clear vegetable soup gf vg

Pan fried mushrooms on toast gf* vg*

Mains

Pasta with pesto or tomato & herb sauce vg*

Deep fried Haddock, chips & garden peas

Lentil and vegetable casserole with a dumpling vg

Sundays only

Roast beef or belly pork with all the smaller trimmings gf*

Desserts

Selection of ice creams gf

Bread & butter pudding, custard v

Sticky toffee pudding with vanilla ice cream

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