

Autumn at number nine

Friday & Saturday menu

For the Table

Rosemary & garlic focaccia, seaweed butter **v gf*** 5

Queen olives, citrus oil **vg gf** 5

Salt & vinegar parsnip crisps **vg gf** 4

Starters

Carrot & coriander soup, carrot top pesto, coriander oil, fennel seed bread roll, butter **vg* gf** 7

Cornfed chicken & leek terrine, Chapel House pear chutney, sourdough toast **gf*** 8.5

Roast beetroot, pink grapefruit & black grape salad, tarragon dressing **vg gf** 6.5

Chorizo spiced kedgeree, smoked haddock, coriander, egg 7.5

Mains

Braised ox-cheek & Chapel House Estate lager pie, creamy mash, savoy cabbage, onion gravy 26

Sticky St Louis pork rib, crisp fennel slaw, sweet potato fries **gf** 24

Beer battered plaice fillet, chips, peas, tartare sauce, curry sauce 14

Butternut Squash & cauliflower korma, coconut rice, poppadom's, lime pickle **vg gf** 13

Desserts

Spiced toffee apple cake, toffee sauce, custard **v** 7

Baked figs, blackberries, whipped goat's curd, honey **v gf** 8

Vanilla rice pudding, rum poached pear, pecans **vg gf** 7.5

Hazelnut délice, chocolate crumb, clotted cream **v** 8

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

Autumn Sunday Lunch

Two courses 34 | Three courses 39

For the table

Rosemary & garlic focaccia, sea salt butter **v gf*** 5

Queen olives, citrus oil **vg gf** 5

Salt & vinegar parsnip crisps **vg gf** 4

Starters

Carrot & coriander soup, carrot top pesto, coriander oil, fennel seed bread roll, butter **vg* gf**

Cornfed chicken & leek terrine, Chapel House pear chutney, sourdough toast **gf***

Roast beetroot, pink grapefruit & black grape salad, tarragon dressing **vg gf**

Chorizo spiced kedgeree, smoked haddock, coriander, egg

Roasts

Roast sirloin of beef, roast potatoes, maple glazed parsnips, savoy cabbage, cauliflower cheese, Yorkshire pudding, gravy **gf***

Baked gammon in Chapel House Estate honey, roast potatoes, maple glazed parsnips, savoy cabbage, cauliflower cheese, Yorkshire pudding, gravy **gf***

Roast butternut squash, roast potatoes, maple glazed parsnips, savoy cabbage, cauliflower cheese, Yorkshire pudding, gravy **gf***

Beer battered plaice fillet, chips, peas, tartare sauce, curry sauce

Desserts

Spiced toffee apple cake, toffee sauce, custard **v**

Baked figs, blackberries, whipped goat's curd, honey **v gf**

Vanilla rice pudding, rum poached pear, pecans **vg gf**

Hazelnut délice, chocolate crumb, clotted cream **v**

Certified



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Autumn Children's Menu

Two courses 10.95 | Three courses 13.95

Starters

Garlic & cheese ciabatta **gf* v***

Carrot & coriander soup **vg**

Hummus, crispy ciabatta **vg gf***

Mains

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

Plaice fillet, chips, peas

Chicken goujons, chips, beans

Sundays only

Roast beef or gammon with all the smaller trimmings **gf***

Desserts

Selection of ice creams **gf vg***

Chocolate brownie with vanilla ice cream **v**

Spiced apple cake, toffee sauce, custard **v**

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