

New Year's Day at number nine

Two courses 37 | Three courses 42

For the Table

Rosemary & garlic focaccia, truffle butter **gf*** 5

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

Roasted red pepper hummus, smoked paprika oil, crisp ciabatta **vg gf*** 5

Starters

Celeriac & white onion soup, chive oil, onion seed bread **vg* gf***

Wild mushroom & tarragon pâté, whipped truffle butter, crispy parsnip **v gf**

Crispy ham hock croquettes, black pudding, rhubarb compote

Classic tiger prawn cocktail, avocado, brioche croutons **gf***

Roasts

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

Baked gammon with Chapel House Estate honey, roast potatoes, maple glazed carrots, winter cabbage, cauliflower cheese, Yorkshire pudding, gravy **gf***

Crispy battered haddock fillet, chips, peas, tartare sauce

Salt-baked celeriac, roast tomato sauce, maple glazed carrots, winter cabbage, cauliflower cheese, Yorkshire pudding, gravy **vg* gf***

Desserts

Marmalade & whisky bread and butter pudding, custard **v**

Sticky toffee pudding, burnt orange caramel, clotted cream **v**

Warm Stilton, winter berry chutney, crackers, grapes, honey **gf***

Stewed rhubarb, oat crumble, coconut cream **gf vg**

Certified



Corporation

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