

Winter at number nine

Friday & Saturday menu

For the Table

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

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

Roasted red pepper hummus, crisp ciabatta **vg gf*** 5

Starters

Red lentil, chickpea & chilli soup, smoked butter, black onion seed bread **vg* gf*** 6

Mushroom & tarragon pâté, whipped truffle butter, crispy parsnip **v gf** 7

Crispy ham hock croquettes, black pudding, rhubarb 7.5

Classic tiger prawn cocktail, avocado, brioche croutons 8

Mains

Cumberland sausage, creamy mash, black kale, sticky onion gravy 18

Braised beef shin, root vegetables, port wine sauce, suet dumpling **gf*** 25

Charred salmon & tiger prawns, diced potato & spinach, spicy coconut broth 24

Winter beans & red pepper chilli, basmati rice, guacamole **vg gf** 14

Desserts

Marmalade & whisky bread & butter pudding, custard **v** 7.5

Sticky toffee pudding, burnt orange caramel, clotted cream **v** 8

Warm stilton, winter berry chutney, crackers, grapes, honey **gf*** 9

Stewed rhubarb, oat crumble, coconut cream **gf vg** 8

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

Winter Sunday Lunch

Two courses 34 | Three courses 39

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

Red lentil, chickpea & chilli soup, smoked butter, black onion seed bread **vg* gf***

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

Crispy ham hock croquettes, black pudding, rhubarb

Classic tiger prawn cocktail, avocado, brioche croutons

Roasts

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

Roast loin of pork, 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 potatoes, maple glazed carrots, winter cabbage, cauliflower cheese, Yorkshire pudding, herb 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**

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Corporation

Winter Children's Menu

Two courses 10.95 | Three courses 13.95

Starters

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

Cream of tomato soup **vg**

Red pepper hummus, crispy ciabatta **vg gf***

Mains

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

Haddock fillet, chips, peas

Chicken goujons, chips, beans

Sundays only

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

Desserts

Selection of ice creams **gf vg***

Chocolate brownie with vanilla ice cream **v**

Sticky toffee pudding, custard **v**

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

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