

THE NINTH

LUNCH MENU

Sourdough & Butter 5

Crab & Seaweed Tartlets 7

Starters

Cured Sea Trout, Seaweed, Pickled Radish & Mustard Leaf

Panzanella, Pickled Strawberries & Fromage Frais

Riesling, Cave de Ribeauville, Alsace £13/125ml

Cacio e Pepe, Romana Courgette & Mint

Spätburgunder Trocken, Hanewald-Schwerdt, Pinot Noir, Germany, 2020 £14/125ml

Mains

Grilled Poussin, Tzatziki, Baby Gem & Smoked Anchovy

Malbec 'Festivo', Bodega Monteviejo, Valle de Uco, Mendoza £13/125ml

Hake, Roe Butter, Peas, Cipollini Onion & Mussel Sauce

Stephen Vincent Chardonnay, North Coast, California £16/125ml

Risotto Al Salto, Girolles, Peas & Egg Yolk

Champagne Lanson Le Black Réserve, Reims, France £17/125ml

Add Vegetables

Chargrilled Hispi Cabbage, Kohlrabi, Miso & Furikake 11

Romana Courgette, Ajo Blanco & Mint Vinaigrette 14

Crispy Agria Potatoes 11

Desserts

Pain Perdu & Tonka Bean Ice Cream

Poached Peach, Pickled Almonds & Yoghurt Sorbet

Almond Ice Cream & Praline

Zibibbo, Passito Liquoroso, Cantine Pellegrino, Sicily £15/100ml.

Two courses 30

Three courses 35