

THE NINTH

LUNCH MENU

Sourdough & Butter 5

Crab & Seaweed Tartlets 7

Starters

Seabream Carpaccio, Green Chilli, Kumquat & Pickled Kohlrabi

Verdejo, Marques De Arvista "La Mision", Rioja, Spain £10/125ml

Figs, Pickled Beetroot Salad, Coconut Yoghurt & Fig Leaf Oil

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

Spaghetti, Nduja, Sun Dried Tomatoes & Almond Pesto

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

Mains

Iberico Pork Shoulder, Grilled Chanterelle & Pickled Cobnuts

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

Red Mullet Risotto, Variegated Kale, Red Prawns & Mussels

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

Pan Fried Herb Gnocchi, Mushroom Ragù & Pickled Cordyceps

Montepulciano D'Abruzzo, Monte Tessa, Abruzzo, Italy £10/125ml

Add Vegetables

Chargrilled Hispi Cabbage, Kohlrabi, Miso & Furikake 11

Grilled Cauliflower, Romesco, Cashew Nuts & Herb Salad 18

Crispy Agria Potatoes 11

Desserts

Pain Perdu & Tonka Bean Ice Cream

Roast Figs, Yoghurt Ice Cream & Fig Leaf

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

Two courses 33

Three courses 38