

# THE NINTH

---

ALL OUR DISHES ARE MADE FOR SHARING

## Snacks

Sourdough & Butter.....	5
Crab & Seaweed Tartlets .....	7
Mussel Skewer & Pickled Kohlrabi.....	each 3.5
Courgette Flower Tempura & Leek Aioli.....	12

## Starters

Panzanella, Pickled Strawberries & Fromage Frais.....	19
Flamed Mackerel, Daikon & Tomato Vinaigrette .....	17
Salted Beef Cheek & Tongue, Sourdough, Watercress Aioli & Pickled Carrot.....	22

## Pasta

Spaghetti, Australian Winter Truffle & Aged Parmesan .....	36
Red Prawn Cappelletti & Sea Vegetables .....	28
Duck Cannelloni, Mushrooms Ragù & Cordyceps .....	24

## Mains

Grilled Best End Lamb, Romano Pepper & Aubergine Caviar .....	46
Iberico Pork Pluma, Green & Yellow Beans, Artichokes & Truffle Vinaigrette .....	41
Chargrilled Whole Seabass, Heritage Tomatoes & Pickled Green Strawberries .....	39
Grilled Monkfish & Octopus Stew, Chorizo & Coco de Paimpol.....	44

## Vegetables

Roast King Oyster Mushrooms & Glazed Tropea Onion.....	21
Romana Courgette, Ajo Blanco & Mint Vinaigrette.....	14
Risotto Al Salto, Girolles, Peas & Egg Yolk .....	19
Chargrilled Hispi Cabbage, Kohlrabi, Miso & Furikake .....	11
Crispy Agria Potatoes.....	11

Should you have any allergies or dietary requirements, please speak to a member of staff.  
All prices include VAT at current rate. Please note that a discretionary service charge of 12.5% is added to the final bill.  
Please be aware that we serve unpasteurised cheese on our menus. For more information, please ask one of our waiters.