

THE NINTH

ALL OUR DISHES ARE MADE FOR SHARING

Snacks

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

Starters

Flamed Mackerel, Daikon & Datterini Tomatoes	17
Salted Beef Cheek & Tongue, Sourdough, Watercress Aioli & Pickled Carrot.....	22

Pasta

Spaghetti, Australian Winter Truffle & Aged Parmesan	30
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Mains

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

Vegetables

Roast King Oyster Mushrooms & Glazed Tropea Onion	21
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	15
Poached Peaches, Pickled Almond & Yoghurt Sorbet	14

Cheeses (£13.5 for 3)

Elrick Log.....	4.5
Gruyère Alpage	4.5
Roquefort Papillon Biologique.....	4.5

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.