

THE NINTH

ALL OUR DISHES ARE MADE FOR SHARING

Sourdough & Butter

Crab & Seaweed Tartlets

Flamed Mackerel, Daikon & Datterini Tomatoes

Champagne Lanson Le Blanc de Blancs, Reims, France, NV

Spaghetti, Australian Winter Truffle & Aged Parmesan

Spätburgunder Trocken, Hanewald-Schwerdt, Pinot Noir, Germany, 2020

Grilled Monkfish & Octopus Stew, Chorizo & Coco de Paimpol

Tenderstem Broccoli, Miso & Furikake

Stephen Vincent, Chardonnay, North Coast, California 2019

Grilled Best End Lamb, Romano Pepper & Aubergine Caviar

Crispy Agria Potatoes

Los Vascos, Cabernet Sauvignon, Valle De Colchagua, Chile, 2021

Cheese Selection £13.50 Supplement

Pain Perdu & Tonka Bean Ice Cream

Tokaji Late Harvest, Tokaji, Dorgò Vineyard, Disznòkö, Hungary, 2017

Chef's choice menu £93 per person

Wine pairing £70 per person

To be taken by the whole table

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.