

THE NINTH

ALL OUR DISHES ARE MADE FOR SHARING

Desserts

Pain Perdu & Tonka Bean Ice Cream.....	
Poached Pear & Yoghurt Ice Cream.....	
Choux au Craquelin, Pistachio Ice Cream & Dark Chocolate.....	

Cheeses

(£13.5 for 3)

Elrick Log.....	
Gruyere Alpage.....	
Roquefort Papillon Biologique.....	

Sweet & Fortified	100ml	Bottle
Vina AB, Amontillado	10	50
Tokaji Late Harvest, Dorgo Vineyard, Disznoko	14	61
Zibibbo, Passito Liquoroso, Pellegrino, Sicily	15	70
Recioto della Valpolicella, Cantina Valpantena, Veneto.....	16	73
Ch. Roumieu, Sauternes, Bordeaux.....	18	85
Dixon's Double Diamond 10-Year-old Tawny.....	21	100

Digestives

Amaretto Saliza.....	
Limoncello	
Frangelico	
Vecchia Romagna.....	
Baron de Sigognac VSOP.....	
Glenfiddich 18yr (Single malt, Speyside).....	

TEA & INFUSIONS

Should you have any allergies or dietary requirements, please speak to a member of staff.

All prices include VAT at 20% VAT.

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.

RARE TEA & CO.

£5.5

Earl Grey (Satenwa Estate, Malawi & Reggio Calabria, Italy)

A traditional Earl Grey blended with pure bergamot oil from the ancient orchards of Calabria.

RAFA 'Tea for Heroes' English Breakfast (Temi Estate, India & Satenwa Estate, Malawi)

Traditional British tea at its finest – made as a bespoke blend for a Battle of Britain WWII veteran. A more delicate flavour, soft florals, balanced by smooth, malty notes and a deep finish.

Genmaicha (Shizuoka, Japan)

Top grade Sencha with organic, Japanese brown rice. Crafted by Moriuchi-san, one of the most revered tea masters in Japan. Buttery and soft, with rich verdant notes and a deep comforting aroma of popcorn.

Himalayan Ginger and Lemongrass (Sikkim, India & Sri Lanka)

A bright infusion of lemongrass, gathered from a collective of tiny smallholder organic farms across Sri Lanka. Carefully blended with pure ginger from the high Himalayan region of Sikkim in India. Notes of sweet lemon drops combine with the rich tingle of spice.

Malawi Spearmint (Satenwa Estate, Malawi)

The most elegant of mints grown on the rolling, green hills of the Shire Highlands of Malawi, these gentle leaves make a remarkably smooth infusion with an elegant softness while still revealing intense layers of flavours. Works particularly well as a digestif.

Should you have any allergies or dietary requirements, please speak to a member of staff.

All prices include VAT at 20% VAT.

Please note that a discretionary service charge of 12.5% is added to the final bill.