

THE NINTH

ALL OUR DISHES ARE MADE FOR SHARING

Sourdough & Butter

Crab & Seaweed Tartlets

Beetroot & Blood Orange Salad, Pumpernickel & Coconut Yoghurt
Crémant Brut, Auxerrois, Domaine Kientzler, Alsace, France, NV

Pipe Rigate, Winter Truffle & Aged Parmesan

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

Grilled Turbot, Pied De Mouton, Romanesco & Chicken Jus

Chargrilled Hispi Cabbage, Kohlrabi, Miso & Furikake

Stephen Vincent, Chardonnay, North Coast, California 2019

Iberico Pork Pluma, Pears, Pickled Baby Onions, Radicchio & Walnuts

Crispy Agria Potatoes

Los Vascos, Cabernet Sauvignon, Valle De Colchagua, Chile, 2020

Cheese Selection £13.50 Supplement

Pain Perdu, Tonka Bean Ice Cream

Zibibbo, Passito Liquoroso, Cantine Pellegrino, Sicily, Italy, 2020

Tasting Menu £93 per person

Wine pairing £70 per person

To be taken by the whole table

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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.

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Snacks

Sourdough & Butter.....	5
Crab & Seaweed Tartlets.....	7
Crispy Spiky Artichoke, Three- Cornered Leek Aioli.....	11
Marinated Sardines & Smoked Cod Roe.....	each 3.5

Starters

Beetroot & Blood Orange Salad, Pumpernickel & Coconut Yoghurt.....	18
Flamed Mackerel, Red Meat Radish & Lemon.....	17
Roast Partridge, Pickled Winter Vegetables & Tardivo.....	21
Salted Beef Cheek & Tongue, Braised Daikon & Oxtail Vinaigrette.....	21

Pasta

Pipe Rigate, Winter Truffle & Aged Parmesan	36
Spaghetti alla Chitarra, Sea Urchin & Salty Fingers.....	32
Red Prawn Spaghetti & Puntarelle	26
Wild Duck Agnolotti, Jerusalem Artichokes & Chestnuts.....	22

Mains

Roe Deer in Salt Crust, Cavolo Nero, Hazelnut Pesto & Celeriac.....	39
Iberico Pork Pluma, Pears, Pickled Baby Onions, Radicchio & Walnuts.....	39
Grilled Turbot, Pied De Mouton, Romanesco & Chicken Jus.....	46
Salt Crust Seabass, Castelfranco, Radicchio & Daikon.....	39

Vegetables

Roast King Oyster Mushrooms, Variegated Kale & Red Wine Jus.....	21
Purple Sprouting Broccoli, Piquillo Peppers Pureé & Olive Tapenade.....	14
Chargrilled Cauliflower, Pomegranates & Walnuts.....	16
Chargrilled Hispi Cabbage, Kohlrabi, Miso & Furikake.....	11
Crispy Agria Potatoes.....	11

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