

THE NINTH

SET MENU

Available At Lunch & At 5.30 – 6.15PM Only

Sourdough & Butter 6.5

Crab & Seaweed Tartlet 4 Each

Sardine, Marinated Aubergine, Cod Roe & Focaccia 7.5 Each

Courgette Flower & Ricotta Tempura, Chilli Honey & Wild Garlic Aioli 13 Each

Starters

Seabream Carpaccio, Rhubarb, Pickled Kohlrabi & Lemon Dressing

Ribolla Gialla, Le Rugiade Delle Venezie, Friuli-Venezia Giulia, Italy £12/125 ml

Burrata, Red Pepper Puree, Black Olive Salsa, Courgettes & Focaccia

Alvarinho, QM Loureiro, Lisboa, Portugal £10/125ml

Sedanini, Braised Lamb Shoulder Ragù, Pickled Celeriac, Mint & Parmesan

Spatburgunder Trocken, Hanewald-Schwerdt, Pfalz, Germany £14/125ml

Mains

Iberico Pork, Tomato & Tropea Onion Salad, Lemon & Caper Sauce

Valpolicella, Brigaldara, Veneto, Italy £13/125ml

Grilled Seabass, Italian Leaves & Pickled Mooli

Champagne Lanson, Le Black Réserve, Reims, France £18/125ml

Roast King Oyster Mushroom, Grilled Polenta, Salsify & Wild Garlic

Sancerre Cuvee La Grange Dimiere, Domaine Jean Max Roger, France £18/125ml

Add Vegetables

Chargrilled Hispi Cabbage, Kohlrabi, Miso & Furikake 11

Crispy Agria Potatoes & Tomato Aioli 12

Desserts

Pain Perdu & Tonka Bean Ice Cream

Crème Fraiche, Rhubarb Coulis & Shiso

Rice Pudding Brûlée, Poached Rhubarb & Blood Orange

Château Roumieu, Sauternes, Bordeaux, France £18/100ml

Two courses 39

Three courses 45

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 15% 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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ALL OUR DISHES ARE MADE FOR SHARING

Snacks

Sourdough & Butter	6.5
Crab & Seaweed Tartlet.....	4 Each
Sardine, Marinated Aubergine, Cod Roe & Focaccia.....	7.5 Each
Courgette Flower & Ricotta Tempura, Chilli Honey & Wild Garlic Aioli.....	13

Starters

Bitter Leaf Salad, Pickled Artichokes, Ricotta, Pears & Mint.....	20
Salted Beef Cheek & Tongue, Wild Garlic & White Asparagus Mayonnaise	28

Pasta

Tagliatelle, Morels, Asparagus & Wild Garlic	32
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Mains

Chargrilled Whole Seabass, Heritage Tomatoes, Ravigote & Pickled Mussels.....	39
Iberico Pork Pluma, Grilled Radicchio, Pears & Variegated Kale	42

Vegetables

Chargrilled Hispi Cabbage, Kohlrabi, Miso & Furikake.....	11
Crispy Agria Potatoes & Tomato Aioli.....	12
Purple Sprouting Broccoli, Romesco Sauce & Kalamata Olive Tapenade	14
Chargrilled Celeriac, Cauliflower Mushrooms, Chimichurri & Red Wine Jus	22

Desserts

Pain Perdu & Tonka Bean Ice Cream	16
Vanilla & Citrus Cheesecake, Poached Rhubarb.....	13

Cheeses

(£15 for 3)

Elrick Log.....	5
Gruyère Alpage	5
Blue Papillon Biologique	5