

# THE NINTH

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ALL OUR DISHES ARE MADE FOR SHARING

Sourdough & Butter

Pickled Pernumia White Asparagus, Bottarga & Lemon

Glazed Portwood Asparagus, Fermented White Asparagus & House Ricotta

*Pecorino 'Aries', Ciavolich, Abruzzo, Italy, 2024*

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Green Asparagus & Morel Risotto, French Wild Asparagus Vinaigrette

*Côtes-du-Rhône Mistral, Domaine de Ferrand, Rhône, France, 2024*

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Grilled Dover Sole, Braised White Asparagus & Vin Jaune Sauce

*Riesling Luss, Léon Boesch, Alsace, France, 2023*

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Iberico Pork Pluma, Shaved Wye Valley Purple Asparagus & Wild Garlic

Crispy Agria Potatoes

*Bolgheri Il Seggio. Poggio al Tesoro, Tuscany, Italy, 2023*

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Cheese Selection £15 Supplement

*Loxwood Festival, Honey Wine, Loxwood, England, MV £16/125 ml*

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White Asparagus, Champagne Lanson Le Black Réserve & Apple Sorbet

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

Chef's choice menu £98 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 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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## 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 .....	14

## Starters

Bitter Leaf Salad, Pickled Artichokes, Ricotta, Pears & Mint .....	20
Cured Scallop, Lemon & Cauliflower Purée, White & Green Asparagus .....	27
Salted Beef Cheek & Tongue, Wild Garlic, White Asparagus Mayonnaise .....	28

## Pasta & Rice

Wild Garlic Risotto, Crème Fraiche & Crispy Garlic .....	23
Venison Tortellini, Jerusalem Artichoke Purée, Salsify & Gremolata .....	25
Red Prawn with Crab Bisque Spaghetti, Lemon, Puntarelle .....	26
Tagliatelle, Morels, Asparagus & Wild Garlic .....	32

## Mains

Chargrilled Whole Seabass, Heritage Tomatoes, Ravigote & Pickled Mussels.....	39
Roast Cod with Herb Butter, Artichoke Purée, Calçots & Squid.....	48
Iberico Pork Pluma, Grilled Radicchio, Pears & Variegated Kale .....	42
Grilled Lamb Loin, Tenderstem Broccoli, Anchovy Butter & Rosemary Crumb .....	48

## Vegetables

Chargrilled Celeriac, Cauliflower Mushrooms, Chimichurri & Red Wine Jus.....	22
Purple Sprouting Broccoli, Romesco Sauce & Kalamata Olive Tapenade.....	14
Beetroot Tart Tatin, Fromage Frais, Apple & Candied Pecan .....	18
Chargrilled Hispi Cabbage, Kohlrabi, Miso & Furikake .....	11
Crispy Agria Potatoes & Tomato Aioli.....	12

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