

# THE NINTH

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ALL OUR DISHES ARE MADE FOR SHARING

## Snacks

Sourdough & Butter.....	5
Crab & Seaweed Tartlets .....	7
Pan Con Tomato & Mussels .....	each 4.5
Courgette Flower Tempura & Leek Aioli.....	12

## Starters

Figs, Pickled Beetroot Salad, Coconut Yoghurt & Fig Leaf Oil .....	19
Flamed Mackerel, Daikon & Datterini Tomatoes .....	17
Salted Beef Cheek & Tongue, Sourdough, Watercress Aioli & Pickled Carrot.....	22

## Pasta

Spaghetti, Girolles, Hazelnut & Truffle Pesto .....	34
Red Prawn Cappelletti, White Kale & Salty Fingers.....	28
Duck Agnolotti, Cauliflower Mushroom & Beurre Noisette .....	24

## Mains

Grilled Best End Lamb, Romano Pepper & Aubergine Caviar .....	46
Iberico Pork Pluma, Green & Yellow Beans, Artichokes & Truffle Vinaigrette .....	41
Chargrilled Whole Seabass, Variegated Kale & Pickled Red Meat Radish .....	39
Grilled Monkfish & Octopus Stew, Chorizo & Coco de Paimpol.....	44

## Vegetables

Grilled Cauliflower, Romesco, Cashew Nuts & Herb Salad.....	18
Romana Courgette, Ajo Blanco & Mint Vinaigrette.....	14
Pan Fried Herbs Gnocchi, Mushroom Ragù & Pickled Cordyceps .....	19
Chargrilled Hispi Cabbage, Kohlrabi, Miso & Furikake .....	11
Crispy Agria Potatoes.....	11

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.