

# THE NINTH

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## LUNCH MENU

Sourdough & Butter 5

Pan Con Tomate Cantabrian Anchovy Each 4.5

### Starters

Cured Sea Trout, Seaweed, Pickled Radish & Mustard Leaf

Panzanella, Pickled Strawberries & Fromage Frais

*Riesling, Cave de Ribeauville, Alsace £13/125ml*

Cacio e Pepe, Romana Courgette & Mint

*Spätburgunder Trocken, Hanewald-Schwerdt, Pinot Noir, Germany, 2020 £14/125ml*

### Mains

Grilled Poussin, Tzatziki, Baby Gem & Smoked Anchovy

*Malbec 'Festivo', Bodega Monteviejo, Valle de Uco, Mendoza £13/125ml*

Hake, Roe Butter, Peas, Cipollini Onion & Mussel Sauce

*Stephen Vincent Chardonnay, North Coast, California £16/125ml*

Risotto Al Salto, Girolles, Peas & Egg Yolk

*Champagne Lanson Le Black Réserve, Reims, France £17/125ml*

### Add Vegetables

Chargrilled Hispi Cabbage, Kohlrabi, Miso & Furikake 11

Romana Courgette, Ajo Blanco & Mint Vinaigrette 14

Crispy Agria Potatoes 11

### Desserts

Pain Perdu & Tonka Bean Ice Cream

Citrus & Vanilla Cheesecake, Summer Berries

Crème Freiche Ice Cream & Praline

*Zibibbo, Passito Liquoroso, Cantine Pellegrino, Sicily £15/100ml.*

**Two courses 30**

**Three courses 35**

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.**