



**THE NINTH**  
LUNCH

## THE NINTH

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ALL OUR DISHES ARE MADE FOR SHARING

### Snacks

Freshly baked pitta, oregano and sea salt .....	3.5
Oxtail croquettes .....	each 2.5
Carlingford oysters, shallots and ginger vinaigrette .....	each 3.5
Barbajuans .....	5

### Salads

Rabbit, smoked bacon, dandelion & tarragon dressing .....	9.5
Burrata, beetroot, blood orange & walnuts .....	11

### Raw and cured

Veal tongue Tonnato .....	9.5
Salted beef cheek, oxtail consommé & Ravigote .....	11.5

### Fish

Chargrilled whole sea bream, lemon confit & miso .....	23
Caramelised scallops, gnocchi, chanterelles and mussels .....	17/28
Turbot head, jus gras & Calcot onion .....	34

### Meat

Roast duck, rhubarb, rainbow chard & granola .....	25
Roe Deer in salt crust, cavolo nero, hazelnuts & beetroot .....	29
Chargrilled lamb cutlets, Datterini tomato & spiced aubergine .....	30

### Vegetables

Crispy Belle de Fontenay potato .....	6
Honey glazed Winter vegetables, Fourme d'Ambert .....	6
Chargrilled celeriac, wild garlic & almonds .....	6.5
Pickled baby artichokes & parmesan .....	6.5
Roast red cabbage, fromage frais, pear & apple chutney .....	7

### Desserts

Pain Perdu, vanilla ice cream .....	8.5
Homemade yoghurt, rhubarb, ripple ice cream .....	8.5
Tart Tatin, rosemary ice cream (for two) .....	16

### Cheeses

	(£12 for 4)
Sainte Maure de Touraine .....	3.5
Morbier .....	3.5
Livarot .....	3.5
Fourme d'Ambert .....	3.5
Ossau- Iraty .....	3.5