



THE NINTH

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ALL OUR DISHES ARE MADE FOR SHARING

Snacks

Sourdough & Bordier butter	3.8
Cantabrian anchovies & Panisse.....	each 2.5
Crispy pork belly.....	each 2.5
Carlingford oyster, elderflower & perilla.....	each 3.5
House duck Tuscan salami	6
Barbajuans	6

Salads

Panzanella & fromage frais.....	9
Burrata, pickled white asparagus & fresh almonds.....	12

Pasta

Cuttlefish Cavatelli & Bottarga	12
Ossobucco tortellini.....	12.5
Langoustine ravioli, broad beans & Datterini tomatoes.....	16
Orecchiette, black truffle & egg yolk.....	22/44

Raw and cured

Flamed mackerel, dill, cucumber & capers	8.5
Cured Red mullet, fresh almonds & tomato vinaigrette.....	10.5
Salted beef cheek, beetroot & horseradish	11
Marinated scallops, seaweed consommé & asparagus	13.5

Fish

Chargrilled whole seabream, lemon confit & miso.....	24
Whole grilled seabass, clams & Datterini tomatoes.....	26
Chargrilled monkfish, langoustine consommé & peas.....	30

Meat

Roast duck, Trevisano, cherries, hazelnuts & crispy skin.....	29
Grilled lamb, wild garlic, courgettes, anchovy & mint.....	30
Chargrilled veal chop, mousseron, Tropea onion & parmesan.....	35

Vegetables

Crushed Jersey Royals, spring onion & herbs.....	6
Hispi cabbage & anchovy vinaigrette	6.5
Pickled baby artichokes & broad beans.....	7
Globe artichoke risotto	8.5
Chargrilled asparagus, Ravigote sauce.....	9.5
Pan-fried gnocchi, peas & girolles	9.5/19