

SPRING MENU

NINE Restaurant and Bar

07871 397708 / 01929 781581

From Plot to Plate. Our seasonal vegetable and potatoes are picked fresh from our garden every day to bring you the best produce we can. Our changing menus is created here at NINE

SNACKING

Homemade Bread Olive Oil & Balsamic Vinegar (V)(VG)

Mixed Olives (V) (VG) (GF)

Salt Beef with Pickled Onions (GF)

Pickled Wild & Cultivated Mushrooms (V) (VG) (GF)

STARTERS

Smoked Duck Bacon & Crisp Poached Egg (GF)

Pickled Mushrooms, Tomato Confit, Mushroom Ketchup,
Mustard Maple Vinaigrette

Smoked Mackerel on Toast

Horseradish Cream, Pickled Courgettes, Dill

Warm Goats Cheese Crostini (N)

Red Onion and Rosemary Jam, Crisp Smoked Bacon, Parmesan
Tuille, Toasted Walnut Crumb, Beetroot Coulis

Seared Scallops

Pea Puree, Black Pudding, Chicken Sauce

Leek and Potato Soup (V)(VG)

Smoked Cheddar Rarebit, Leek Oil

Double Baked Souffle (V)

Wild Mushrooms, Blue Vinney

Please inform our staff if you have any allergies or intolerances. Nuts are used in our kitchen.

(N) – Contains nuts / (V) – Vegetarian / (VG) – Vegan / (GF) – Gluten free

MAIN COURSES

Nine Dorset Jugger

Steak & Pork Forcemeat Pie, Dorset Blue
Vinney, Creamy Truffle Mash, Glazed Rosemary Carrots,
Buttered Greens

Cauliflower Steak (V) (VG) (GF)

Spiced Puy Lentil Salsa & Roast Peppers

Duck Breast & Confit Duck Leg Bon Bon (GF)

Carrot & Orange Puree, Buttered Cabbage, Duck Fat
Roast Potatoes, Duck Jus

Pan Fried Chicken Supreme (GF)

Asparagus Spear, Wild Mushroom, Tarragon Crème Fresh and
Potato Rosti

Flat Iron Steak (GF)

Garlic Oregano & Wholegrain Mustard Mushrooms, Roasted
Cherry tomato, Choice of Flavoured Butter – Garlic / Marmite
(not GF) / Red Wine / Smoked Butter / Black Pepper Butter

Pork Loin & Leek Ash (GF)

Buttered Leeks, Leek & Potato Terrine, Sage Crisps,
Apple Brandy Sauce

Catch of the Day

Fish Board

SIDES FROM THE GARDEN

Seasonal Vegetables

Creamy Mash Herb Butter

Skin on Fries

NINE RESTAURANT & BAR

A Discretionary 10% Service charge is added

Please inform our staff if you have any allergies or intolerances. Nuts are used in our kitchen.
(N) – Contains nuts / (V) – Vegetarian / (VG) – Vegan / (GF) – Gluten free

DESSERTS

Hot Chocolate Fondant

Orange Ice Cream, Candied Orange, Marmalade Sauce

Caramelised Lemon Meringue Tart

Shards of Meringue, Raspberry Ripple Ice Cream

Honey Panna Cotta

Iced Cranachan Parfait, Almond and Ginger Granola
Melba Sauce (N)

S'mores

Cinnamon Biscuit, Dark Chocolate Ganache, Charred
Marshmallow, Salted Caramel Sauce & Aerated Chocolate

Crème Brulé

Organic Madagascan Vanilla Bean

Tiramisu

Marsala Mascarpone Mousse, Bad Hand Coffee Sponge
Praline Ice Cream

Cheese Board

Selection of House Smoked Cheese, Dorset Blue Vinny
Biscuits and Chutney

DESSERT WINE

PORT Krohn Late Bottle Vintage

MONBAZILLAC Grange Neuve 2018 Bergerac-France 50ml

SAUTERNS Louis Eschenauer France 50ml

COFFEE

Americano Espresso

Cappuccino

Flat White

Liqueur Coffee

A Discretionary 10% Service charge is added

Please inform our staff if you have any allergies or intolerances. Nuts are used in our kitchen.
(N) – Contains nuts / (V) – Vegetarian / (VG) – Vegan / (GF) – Gluten free