

# MENU

## NINE Restaurant and Bar

07871 397708 / 01929 781581

From Plot to Plate. Our seasonal vegetables and potatoes are picked fresh from our garden when available to bring you the best produce, we can. Our changing menu is created here at NINE and we look forward to sharing it with you.

*SEE OUR SPECIALS BOARD FOR OUR DAILY CLASSIC DISHES & FISH*

### SNACKING

Homemade Bread Olive Oil & Balsamic Vinegar or Garlic Aioli **4 each**

Mixed Olives (V) (VG) (GF)

Salt Beef with Pickled Onions (GF)

### TO START

**Home Smoked Duck Bacon** **11.95**

Tomato confit, Potato rosti, Mushroom ketchup

Crisp poached free-range egg

**Forest Mushroom & Spinach Gallete (V)(N)** **9.95**

In Puff pastry, Toasted Walnuts Oregano dressing

**Hot smoked fillet of Mackerel** **9.95**

Toasted granary loaf, Horseradish cream

Pickled courgettes

**Smooth Chicken Liver & Orange Parfait** **8.95**

Clarified butter, Homemade chutney

Toasted fruit loaf

**Korean Cauliflower (V/VG) or Chicken Wings** **8.95**

Black Sesame & Gochujang glaze

Abi's Kimchi, Pickled Radish, Pickled Mouli

**Tempura Prawns** **9.95**

Dressed salad, Garlic Mayonnaise, Sweet Chilli sauce

**Baked Camembert Cheese (V)** **9.95**

Studded with Hot Smoked Garlic

Red Onion & Rosemary jam

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(N) – Contains nuts / (V) – Vegetarian / (VG) – Vegan / (GF) – Gluten free- (\*) On Request

## TO FOLLOW

### Confit Belly Pork 23

Boulangère Potatoes, Buttered Kavalo Nero  
Roasted Butternut Squash with a Purbeck Cider Jus

### Baked Cannelloni (V) 18

Filled with Spinach & Ricotta cheese  
Tomato & Basil Sauce, Melted Mozzarella

### Seared Ribeye Steak 26

Pont Neuf Potatoes, Crisp Onion rings  
Dressed Salad

### Dorset Jugger Pie 20

Slow cooked Beef, Pork forcemeat & Blue Vinney  
Artisan Pie. Port Wine gravy, Parsley & Garlic Mash  
Seasonal Vegetables

### Roasted Cauliflower Steak (V) (VG) (GF) 18

Spiced Puy Lentil Salsa, Roast Peppers  
Coriander & Chilli oil

### Roast Chicken Breast 20

Griddled Leeks, Saffron Potatoes, Forest Mushrooms  
Tarragon cream sauce

### Minute Steak 18

Skin on fries, Garlic Butter

## SAUCES

Peppercorn Sauce **2.60**

Red Wine Sauce **2.60**

Wild Garlic Butter

## ALL SIDES 4

Seasonal Vegetables

Garlic butter Mash

Paprika Fries

GF Bread + £0.50

Mash Potato

Skin on Fries

Dressed Salad

A Discretionary 12.5% Gratuity is added

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## TO FINISH

<b>Hot Chocolate Fondant</b>	<b>8.50</b>	
Hot Chocolate Fondant with Coffee Ice-cream Amaretti Crumb		
<b>S'Mores</b>	<b>8.50</b>	
Toasted Marshmallow, Cinnamon Biscuit, Chocolate Ganache Chocolate Soil, Hot Chocolate sauce		
<b>Apple Tarte Tatin</b>	<b>8.50</b>	
Home made Caramel Ice Cream, Salted Caramel Sauce		
<b>Crème Brulé</b>	<b>8.50</b>	
Madagascan Vanilla Brule		
<b>Caramelised Lemon Tart</b>	<b>8.50</b>	
Meringue shard, Strawberry Coulis Strawberry Ice-cream		
<b>Sticky Toffee Pudding (*VG)</b>	<b>8.50</b>	
Candied Walnuts, Butterscotch sauce, Home made Vanilla Bean Ice Cream		
<b>Cheese &amp; Biscuits</b>	<b>1 Cheese</b>	<b>6.50</b>
Home Smoked Cheddar, Dorset Blue Vinny, Brie	<b>2 Cheese</b>	<b>9.50</b>
Green Tomato Chutney	<b>3 Cheese</b>	<b>12.50</b>
<b>DESSERT WINE</b>		
PORT Krohn Late Bottle Vintage	50ml <b>4.75</b>	750ml <b>32.00</b>
MONBAZILLAC Grange Neuve 2018 Bergerac-France 50ml		500ml <b>23.50</b>
SAUTERNS Louis Eschenauer France 50ml	125ml <b>7.95</b>	500ml <b>23.00</b>
<b>COFFEE</b>		
Americano	<b>3</b>	
Cappuccino	<b>3.45</b>	
Flat White	<b>3.45</b>	
Liqueur Coffee	<b>9</b>	

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