

EVENING MENU

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, alongside our freshly baked Bread and House
Smoked dishes. Our changing menu is created here at NINE and we look forward to sharing it with you.

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

Menu items may contain or come into contact with Wheat, Eggs, Nuts or Dairy.

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

SNACKING £4 each

Homemade Bread Olive Oil & Balsamic Vinegar

Homemade Bread Garlic Aioli (V)

Mixed Olives (V) (VG) (GF)

Salt Beef with Pickled Onions (GF)

PAN SEARED SCALLOPS £12.95

Pea Puree, Bacon Crumb, Chicken Lollipop, Black Pudding,

Chicken and Tarragon Jus

HOUSE SMOKED CHICKEN GALANTINE £9.50

Asparagus Mousse, Pickled Asparagus tips,

Filo Shards

SAFFRON BATTERED WILD AND BUTTON MUSHROOMS £9.50

Foraged Wild Garlic Aioli

WARM GOATS CHEESE CROSTINI (N) £9.50

Red Onion and Rosemary Jam, Parmesan Tuille,

Toasted Walnut Crumb, Beetroot Coulis

HOUSE HOT SMOKED SALMON £9.50

Compressed Cucumber, Pickled Courgette,

Celeriac Slaw

GNOCCHI BASIL NUT FREE PESTO (V) £8.50

Basil Pesto, Roasted Tender stem Broccoli,

Toasted Sunflower Seeds

SALT AND PEPPER SQUID £9.50

Dressed Salad & Sweet Chilli Sauce

SMALL PLATE

SIDES £4.50 each

Seasonal Vegetables
Creamy Mash Herb Butter
Skin on Fries
Dauphinoise Potatoes

FILET MIGNON £32

Creamed Spinach & Sauteed mixed mushrooms,
Roasted Cherry Tomatoes, Hand Cut Triple Cooked chips, Onion Rings
Peppercorn or Red Wine Sauce

COMPRESSED PORK CONFIT £25

Cannellini Bean & Smoked Garlic Puree, Sauteed Chard,
Parsnip Crisp, Purbeck Cider & Crab Apple Jelly Jus

CAULIFLOWER STEAK (V) (VG) (GF) £18

Spiced Puy Lentil Salsa & Roast Peppers

GNOCCHI BASIL NUT FREE PESTO (V) £17.00

Basil Pesto, Roasted Tender stem Broccoli,
Toasted Sunflower Seeds

CHICKEN & WILD MUSHROOM RAGU £19

Tarragon Crème Fraiche Gnocchi,
Wild Garlic Oil

JUGGER PIE £19

Slow cooked Beef in Ale, Pork Force meat and Parsley,
Dorset Blue Vinny Pie with Truffle Mash,
Glazed Carrots & Buttered Greens

SEAFOOD CASSOULET £25

Fillet of Fish, Garlic Salmon Sausage & King Prawns

MINUTE STEAK £18

Wild Garlic Butter & Skin on Fries

SEAFOOD SHARING BOARD £65

Tiger Prawns, Scallops, Salt & Pepper Squid, Hot Smoked Salmon
Fish of the Day, Dressed Salad, Skin on Fries, Garlic Aioli,
Homemade Bread

STEAK SHARING BOARD £65

Chateaubriand, Garlic Mushrooms, Onion Rings,
Hand Cut Triple Cooked Chips, Dressed Salad
Peppercorn or Red Wine Sauce
Add King Prawns £8.50

MAIN COURSE

DESSERTS - £8.50

SALTED CARAMEL WALNUT TART

Homemade Vanilla Bean Ice Cream

HOT CHOCOLATE FONDANT

Orange Ice Cream, Candied Orange, Marmalade Sauce

S'MORES

Cinnamon Biscuit, Dark Chocolate Ganache,
Charred Marshmallow, Chocolate Soils, Popping Candy

CHOUX AU CRAQUELIN

Choux Pastry filled with a light Raspberry Cream,
Chocolate Sorbet

POTTED CAPPUCCINO MOUSSE

White Chocolate cream & Shortbread Biscuit

MADAGASCAN VANILLA BEAN HOMEMADE ICE-CREAM AFFOGATO

Drenched in Bad Hand Espresso Coffee Amaretti Biscuit

CHEESE BOARD £12.50

House Smoked Cheddar Cheese, Dorset Blue Vinny & Brie
Cheese Biscuits and Homemade Chutney

DESSERT WINE

PORT Krohn Late Bottle Vintage	50ml	£4.75	750ml	£32.00
MONBAZILLAC Grange Neuve 2018 Bergerac-France	125ml	£7.97		
SAUTERNS Louis Eschenauer France	125ml	£7.95	500ml	£23.00

COFFEE

Americano	£3.00
Cappuccino	£3.50
Flat White	£3.50

A Discretionary 12.5% Service charge is added.
Please advise staff if you wish this to be taken off.

DESSERTS & DRINKS