

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

Homemade Bread Olive Oil & Balsamic Vinegar £4

Homemade Bread Garlic Aioli (V) £4

Mixed Olives (V) (VG) (GF) £4

Salt Beef with Pickled Onions (GF) £5

PAN SEARED SCALLOPS £12.95

Curtis Black Pudding, Pea Puree, Bacon Crumb,
Pickled Samphire Grass & Scallop Fondue

DOUBLE BAKED SOUFFLE £9.50

Three Cheese Souffle, English Mustard &
Smoked Cheddar Sauce

PUFF PASTRY CASE

WILD & BUTTON MUSHROOM FRICCASE £9.50

Fresh Oregano & Wholegrain Mustard Cream

HOUSE SMOKED MACKEREL £10

Served on Granary Toast, Horse Radish Cream &
Pickled Courgette

SESAME KOREAN CHICKEN WINGS (N) £9.50

OR CAULIFLOWER WINGS (N) (V) (VG) £9.50

Homemade Kimchi & Pickled Mouli

SALT AND PEPPER SQUID £9.50

Dressed Green Leaves, Sweet Chilli Sauce & Garlic Aioli

SMALL PLATE

SIDES £4.50 Each

Dressed Green Leaf Salad
Seasonal Vegetables
Skin on Fries

CURTIS FLAT IRON STEAK £24

Stuffed Mushroom, Hand Cut Triple Cooked chips & Peppercorn Sauce
ADD Tempura Prawns £7.50

ROAST PORK FILLET £24

Leek Ash, Potato Terrine, Sauteed Leeks & Pea,
Sage Crisp & Crab Apple Cider Jus

CAULIFLOWER STEAK (V) (VG) (GF) £17

Spiced Puy Lentil Salsa & Roast Peppers

HOMEMADE FRESH CANNELLONI (V) £17

Spinach & Ricotta, Rich Tomato Basil Sauce,
Mozzarella Cheese, & Dressed Green Salad

CHICKEN & WILD MUSHROOM RAGU £20

Tarragon Crème Fraiche Gnocchi & Wild Garlic Oil

GRILLED LAMB CUTLETS £26

Shepherd's Pie, Glazed Carrots, Mange Tout
& Minted Gravy

FISH OF THE DAY POA

See Specials Board

SEAFOOD SHARING BOARD £65

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

See Board for Daily Specials

MAIN COURSE

DESSERT £8.50 Each

CREME BRULEE

Vanilla Bean Crème Brûlée, Served with a Rhubarb Compote

HOT CHOCOLATE FONDANT

Orange Ice Cream, Candied Orange, Marmalade Sauce

BUGNES

French Donuts covered in Cinnamon Sugar & Whisky Marmalade Sauce

ETON MESS ICE CREAM SUNDAE

Homemade Vanilla Bean Ice Cream, Strawberries, Meringue, Lightly Whipped Cream, with Strawberry Sauce

LEMON TART

Raspberry Ripple Meringue Shard, Raspberry Coulis & Homemade Ripple Ice Cream

CHEESE BOARD £12.50

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

SELECTION OF HOMEMADE ICE CREAMS

1 Scoop **£3.40** - 2 Scoops **£6.80** - 3 Scoops **£8.50**

DESSERT WINE

PORT Krohn Late Bottle Vintage	50ml	£4.75	750ml	£32.00
MONBAZILLAC Grange Neuve 2018 Bergerac-France			500ml	£23.50
SAUTERNS Louis Eschenauer France	125ml	£7.95	500ml	£23.00

COFFEE

Espresso	£2.90
Cortado	£3.00
Americano	£3.00
Cappuccino	£3.50
Flat White	£3.20

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

DESSERTS & DRINKS