

THE NINES

PUBLIC BAR · RESTAURANT & BOUTIQUE HOTEL

Valentines

4 Courses & glass of bubbly - £44 per person

SNACK

Oyster (CG,CD)

Panko breaded oyster, pickled fennel, dill, saffron rouille

Broccoli tempura (V, GF, CN)

Miso mayo, chilli and peanut crunch

Goat cheese (CD, CG, CN)

Goat cheese bonbon, pickled beetroot, candied pecans, endive

STARTERS

Pork belly (GF)

Miso broth, pak choi, apricot puree, chilli, scallions

Arancini (CG, CD)

Sundried tomato and goat cheese arancini, pomodoro, basil pistou, parmesan

Tiger prawn pil pil (CD, CN, GFA)

Nduja, chipotle, garlic, toasted almond, chota naan

Szechuan cauliflower (V, GF)

Roasted cauliflower, soy yoghurt tzatziki, gremolata

Hummus (V, GFA)

Tahini sauce, pomegranate, hummus vinaigrette, charred pitta

MAINS

Chicken supreme (CD, GF)

King oyster mushroom, jerusalem artichoke, preserved lemon, confit garlic, chicken jus

Beef two ways (CD, CG)

Marmite & miso buttered rare sirloin, slow braised beef en croute, roasted cipollini, parsnip puree, salsa verde, marrow crumb

Ravioli (V, CG)

Pea & shallot ravioli, pea veloute, cashews, mint, lemon

Cod (CD, GF)

Pan seared fillet of cod, confit fennel, celeriac, saffron veloute

Orzo (VE, CD, CG)

Oyster mushrooms, truffle, soy caviar, parmesan

DESSERTS

Chocolate fondant (CD, CG, CN)

Salted caramel ice cream, candied pecans

Chocolate mousse (V, CG, CN)

Passionfruit, toasted coconut flakes, coconut sorbet

Selection of sorbet or ice cream

Please let a team member know if you have a dietary preference or food allergy we should be aware of for the preparation of your food.

(V) Vegan (VE) Vegetarian (CD) Containing dairy (GF) Gluten free (CG) Containing gluten (GFA) Gluten free available (CN) Containing nuts