THE
NINES

PUBLIC BAR · RESTAURANT & BOUTIQUE HOTEL

VALENTINES

SPECIAL SHARING MENU

Available 12th - 14th February

Two courses	Three courses
£39	£45

STARTERS

Pan seared scallops *(GF, CD)*
Roast parsnip puree, kelp salsa verde, balsamic, pea shoots

Tiger prawn pil pil *(CD, CN, GFA)*
Pickled garlic, nduja, chilli, sourdough, almonds

Crispy halloumi fries *(VG, CD)*
Chilli jam, rocket, hot honey

SHARING BOARDS

PER COUPLE

Chateaubriand *(GF, CD)*
20oz fillet steak, mushrooms, slow dried tomato, greens, roast red peppers, onion rings, 2 sides, 2 sauces

The Nines mix grill *(GF, CD)*
12oz rump heart, lamb rump, jumbo sausage, black pudding, bacon chop, fried egg, chargrilled corn, onion rings, hispi cabbage, 2 sides, 2 sauces

Neptune platter *(GFA, CD)*
Half gratin lobster, squid, Portavogie prawns in marie rose, smoked salmon, pil pil prawns, crispy cod, seared sea bass, breads, fries, dips

DESSERTS

Trio of desserts *(CD, VG, CN)*
Paris-brest, salted caramel cakes, "Red Rose" raspberry mousse

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 (VG) - Vegetarian (GFA) - Gluten Free Available (GF) - Gluten Free (CN) - Contains Nuts (CD) - Contains Dairy