

NINE MILL STREET ROAST

ONE COURSE £18

TWO COURSE £23

THREE COURSE £28

STARTERS

*£1.50 SUPPLEMENT ON ITEMS

SOUP DU JOUR

(Ask your server for todays soup)

SOUP OF THE DAY, PLEASE ASK YOUR SERVER FOR TODAY'S SELECTION

DUCK PARFAIT

(gfo)

DUCK PARFAIT SERVED WITH CARAMALISED ONION CHUTNEY, SALAD AND BRIOCHE CROUTES

WILD EXOTIC MUSHROOMS

(gfo)

WILD MUSHROOMS IN TARRAGON AND GARLIC CREAM SERVED ON A CIABATTA WEDGE

*PIL PIL PRAWNS

(gfo, dfo)

SAUTE KING PRAWNS WITH CHILLI OIL, GARLIC, SPRING ONION AND BUTTER ACCOMPANIED WITH TOASTED CIABATTA

CHORIZO SAUSAGE

(gf, dfo)

PAN FRIED CHORIZO SAUSAGE, PINE NUTS IN RED WINE SERVED WITH SALAD GARNISH AND BREAD WEDGE

CALAMARI FRITTI

(gf, df)

DEEP FRIED SQUID IN FLOUR WITH GARLIC AIOLI AND LEMON WEDGE

*OYSTERS

(gf, df)

PANKO BREADCRUMB ROCK OYSTERS ACCOMPANIED WITH GARLIC AIOLI AND SALAD GARNISH

*SPICY ORIENTAL DUCK SALAD

(gf, df)

SAUTEED DUCK, SALAD LEAVES, ROQUITO PEPPERS, SPRING ONION, SUNBLUSH TOMATOES IN A PLUM DRESSING WITH SESAME SEEDS

MAINS

TRADITIONAL ROAST DINNER

(gfo, vo, vgo)

ALL SERVED WITH ROSEMARY ROASTED POTATOES, HONEY GLAZED CARROTS, TENDER STEM BROCCOLI, ROASTED PARSNIPS, CAULIFLOWER CHEESE, GIANT YORKSHIRE PUDDING, STUFFING AND HOMEMADE GRAVY. VEGAN OPTION WILL BE SERVED WITH VEGAN ALTERNATIVES

35 DAY AGED GRASS FED CHESHIRE BEEF

GRASS FED WELSH LEG OF LAMB

VEGAN NUT ROAST

HOME CURED HONEY MUSTARD BAKED HAM

YORKSHIRE FREE RANGE CORN FED CHICKEN BREAST

DESSERTS

THE NO9 ETON MESS

(gf, v)

MIXED MACERATED BERRIES, WHIPPED WHITE CHOCOLATE, CHANTILLY CREAM, MIXED FLAVOURED MERINGUES

VANILLA CREME BRULEE

(gf, v)

A SMOOTH VANILLA CREME BRULEE SERVED WITH A HOMEMADE SHORTBREAD BISCUIT, FRESH FRUIT GARNISH

CHEESE BOARD

*£2 SURCHARGE (gfo, v)

CHEDDAR, BLUE CHEESE, BRIE, GRAPES, FIGS, SPICED FIG CHUTNEY AND ARTISAN BISCUITS

STICKY TOFFEE PUDDING

(v)

WARMED STICKY TOFFEE PUDDING SERVED WITH A BUTTERSCOTCH SAUCE, FRESH FRUIT AND VANILLA ICE CREAM

ORANGE AND PASSION FRUIT CHEESECAKE

CRUNCHY BISCUIT BASE WITH A SMOOTH CREAMY TANGY ORANGE CURD, FINISHED WITH PASSION FRUIT GLAZE

(gf, v, vg)

ROCKSLIDE CARAMEL BROWNIE

(v)

LUSCIOUS CARAMEL GANACHE WITH PECAN NUT BROWNIE, SERVED WITH VANILLA ICE CREAM

Your server will introduce themselves at the start of your experience and will remain with you throughout. Please make them aware of any allergies or dietary requirements so they can alert the kitchen before your food has started to be prepared.
df (Dair Free) dfo (Dairy Free Option Available) | v (Vegetarian) | vg (Vegan) | gf (Gluten Free) | gfo (Gluten Free Option Available)

Please note, whilst every care is taken, all of our dishes may contain traces of nuts, unless we are aware of an allergy, all dishes can be prepared nut free. Please advise your server if you require a nut free dish