



April Spring Menu

at No 9 Restaurant



While You Wait

Homemade sea salt and rosemary focaccia £2pp

Citrus marinated olives £4 **GF VG**

Add a glass of chilled Manzanilla £7

Starters

Braised beef croquettes, English parmesan, mustard mayo £9

Pea and artichoke dip, marinated feta, toasted focaccia, radish £9 **GF* VG***

Poached tiger prawns, dill and orange dressing, coconut £12 **GF**

Goats' cheese mousse, roasted walnuts, split beetroot dressing, sourdough crackers £9 **GF**

Asparagus, poached hen egg, rocket and walnut salad, lemon oil £10 **GF VG***

Mains

Roast Sirloin of Beef **GF**

Slow Roasted Pork Belly **GF**

Sage and Garlic Roasted Celeriac **GF VG**

Catch of the Day

Roast Dinners served with Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese & Jus

Desserts all £9

Godminster cheddar, cricket brie, crackers, homemade chutney £2 Supplement **GF***

Affogato, salted caramel, biscotti **GF***

Biscoff mousse, Biscoff crumb, vegan honeycomb ice cream **VG GF***

Rhubarb Bakewell tart, clotted cream

Dark chocolate and mint choux bun, candied hazelnuts, coffee syrup, vanilla ice cream



V – Vegetarian VG – Vegan GF – Gluten Free * – Available upon request

Please speak to your server prior to ordering if you have any additional dietary requirements or allergies

Childrens Menu

2 course £9.95 | 3 courses £12.95

Small plates

Spiced Carrot Soup, Charred Bread (VG) (GF*)

Tomato Bruschetta (V) (GF*)

Cheesy Garlic Bread (V) (GF*)

Mains

Roast Beef or Slow Cooked Pork, served with Roast Trimmings (Sundays only)
(GF*)

Garlic Mussels and French Fries (GF)

Green Pesto Pasta (VG)

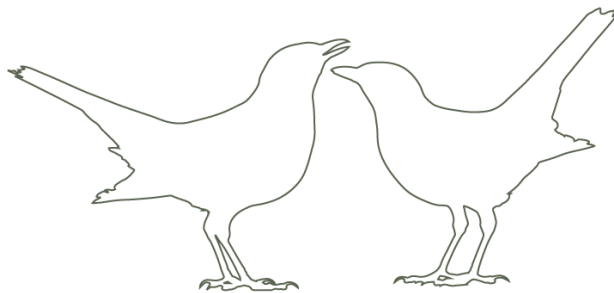
Chicken Goujons, Chips and Curly Kale

Desserts

Chocolate Brownie, Vanilla Ice Cream (GF)

Mini Sticky Toffee Pudding, Vanilla Ice Cream (GF)

Mini Apple Crumble, Cold Custard (GF*) (VG*)



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