

# No 9 Autumn Menu



## While You Wait

Homemade sea salt focaccia £3 pp

Citrus marinated olives £4 GF VG

(add a glass of chilled Manzanilla £7)

## Starters

Roasted pumpkin and rosemary soup, seeds, herb oil £9 GF VG\*

Butter roasted pigeon breast, blackberries, toasted hazelnuts, game jus £11 GF

Pigs head and chicken leg terrine, dandelion, fig and apple chutney £10 GF\*

Pan seared mackerel fillet, potato salad, crème fraîche, beetroot puree, frisée £10.50 GF

Beetroot bruschetta, burrata, basil cress, balsamic £9 GF\* VG\*

## Mains

Sirloin of Sussex beef, chimichurri butter, roasted vine tomatoes, Koffman fries £24 GF

12oz pork chop, garlic roasted baby potatoes, long stem broccoli,

honey & mustard glaze £20 GF

Whole sea bream, samphire and clam butter, new potatoes, hispi cabbage £22 GF

Homemade gnocchi, mushroom puree, pickled shejimi, Kelly's goats' cheese £19 GF V

Roasted autumn squash, Roscoff onions, long stem broccoli, vegan cheese £18 GF VG

## Desserts all £9

Apple and pumpkin spiced crumble, vanilla ice cream GF\* VG\*

Chapel House fig Bakewell tart, clotted cream, candied almonds

Chocolate orange brownie, sugared orange, orange sorbet GF

Sticky toffee pudding, toffee sauce, clotted 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*