



No 9 Festive Menu



While you wait

Homemade sea salt focaccia £3pp
Citrus marinated olives £4
(add a glass of chilled Manzanilla £7)

Starters

Roast parsnip soup, crumbed Kentish Blue, walnuts (GF) (VG*) £9
Apple smoked duck breast, celeriac remoulade, pickled pear (GF) £12
Prawn cocktail: avocado, baby gem, tiger prawns (GF) £12
Beetroot cured salmon, lemon gel, macadamia nuts, horseradish (GF) £14

Mains

Roast Bronze turkey, apricot and sage stuffing, pigs in blankets, roasted potatoes, maple glazed carrots, Brussels sprouts and chestnuts, traditional cranberry sauce, gravy £24
Braised shoulder of lamb, pearl barley, wild mushrooms, mint, salt baked swede £22
Pan roasted cod loin, baby gem, peas, silver skin onions (GF) £20
Apple cider baked celeriac, heritage carrots, burnt leek puree (GF)(VG) £18

Desserts all £9

Kentish cheese, plum and fig chutney, biscuits (£2 supplement)
Mulled wine poached pear, jelly, cinnamon ice cream (VG)
Steamed figgy pudding, brandy sauce
Milk & Cookies: buttermilk panna cotta, ginger cookies

A little extra

Coffee, mince pie

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





No 9 Sunday Roast



Two courses for £31

Three courses for £39

While you wait

Homemade sea salt focaccia £3pp

Citrus marinated olives £4

(add a glass of chilled Manzanilla £7)

Starters

Roast parsnip soup, crumbed Kentish Blue, walnuts (GF) (VG*)

Apple smoked duck breast, celeriac remoulade, pickled pear (GF)

Prawn cocktail: avocado, baby gem, tiger prawns (GF)

Beetroot cured salmon, lemon gel, macadamia nuts, horseradish (GF)

Mains

Roast Bronze turkey, apricot and sage stuffing, pigs in blankets, roasted potatoes, maple glazed carrots,
Brussels sprouts and chestnuts, traditional cranberry sauce, gravy

Roast beef, roasted potatoes, maple glazed carrots, Brussel's sprouts and chestnuts,
Yorkshire pudding, gravy

Pan roasted cod loin, baby gem, peas, silver skin onions (GF)

Apple cider baked celeriac, heritage carrots, burnt leek puree (GF)(VG)

Desserts

Kentish cheese, plum and fig chutney, biscuits (£2 supplement)

Mulled wine poached pear, jelly, cinnamon ice cream (VG)

Steamed figgy pudding, brandy sauce

Milk & Cookies: buttermilk panna cotta, ginger cookies

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