



# №9

Bar & Restaurant

DINNER

## STARTERS

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### Root Vegetable Consommé V 6

*Served with a homemade savoury scone and Lancashire salted butter*

### Beetroot Carpaccio V 7

*Trio of baby beets, whipped goats' cheese mousse, Parmesan gnocchi, pickled shallots*

### Picked Conwy Crab 8

*Purée of smoked avocado, slow cooked heritage tomatoes and crisp breads*

#### NO.9 RECOMMENDS

### Bowland Lamb Hot Pot 7.5

*Buttered sauté potatoes, merlot braised cabbage and charred cauliflower*

### Blacksticks Blue 7

#### & Balsamic Baby Onion Tart V

*Candied walnuts, braised chicory and apple*

### Corn Fed Chicken Liver Parfait 7

*Black truffle butter, roasted chilli fig jam, toasted buttered Brioche and young herbs*

### Local Rhubarb & Ginger 9

#### Gin Cured Salmon

*Gin compressed cucumber, lime scented crème fraîche and toasted poppy seeds*

### Chargrilled Cauliflower Risotto VE V 7.5

*Puffed rice, pickled cauliflower and truffle infused cauliflower purée*

V Suitable for Vegetarians

VE Suitable for Vegans

*Our kitchen handles many ingredients, each dish produced has its ingredients referenced against the 14 identified allergens. If you require more information about dishes and the ingredients we use please ask your server.*

## MAINS

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### Roasted Chicken Breast 16.75

*With confit chicken leg terrine, crisp pancetta, morel mushroom and petit pois velouté, braised baby gem, pomme purée and crispy skin*

### Pan Seared Line Caught Hake 19.5

*Clams, chorizo with broad bean cream and pomme maxim*

#### NO.9 RECOMMENDS

### Roasted Cauliflower Steak 13.5

*Toasted pine nuts, purple sprouting broccoli and summer bean cassoulet*

### Pan Fried Fillet of Sea Trout 16

*Samphire and puy lentils, prosecco beurre blanc*

### Oven Roasted Pork Belly 18

*Bubble and squeak croquette, Bury black pudding with pear and roasting gravy*

### Grilled Grass Fed Beef Fillet 29.5

*Slow cooked bone marrow, buttered potato fondant, kale, smoked shallot purée and veal jus*

### Wild Mushroom 13

#### & Asparagus Pappardelle

*Girolle and pickled enoki cream, fresh shaved parmesan truffle*

### Oven Roasted Saddle of Lamb 23.5

*Stuffed with a Bury black pudding, roasted root vegetable purée, pommes Anna and a mint jus*

## SIDES

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Truffle & Parmesan Fries	🍷	3.75
Wild Garlic & Shallot Mash	🍷	3.75
Tomato & Red Onion Salad	🍷	3.75
Welsh Rarebit Mac 'n Cheese	🍷	3.75
Buttered Greens	🍷	3.75
Hand Cut Chips	🍷	3.75




## SAUCES

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Peppercorn		2.5
Blue Cheese		2.5
Veal Jus		2.5
Garlic Butter	🍷	2.5

## DESSERTS

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- Hazelnut & Chocolate Delice**  **6.5**  
*Kirsch soaked cherries and burnt sugar*
- Everton Toffee Cheesecake** **8.5**  
*Bitter toffee, mint Anglaise and a shot of toffee vodka*
- Glazed Lemon Tart**  **6.5**  
*Coconut ice cream and black pepper meringue*
- Poached Gin Infused Rhubarb**  **6.5**  
*White chocolate and tonka bean mousse*
- Mint Mocha Affogato**  **7.5**  
*Shot of double strength espresso and biscottini di pratto*
- Sticky Toffee Pudding**  **6.5**  
*Butterscotch sauce, vanilla bean ice cream and brandy compressed prunes*
- Selection of Cheeses**  **9**  
**from Local Dairies**  
*Oat and water biscuits with quince jelly*

## AFTER DINNER TIPPLES

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- Luxardo Limoncello** **2.5**
- NV Pedro Ximénez Sherry** **5**
- Cockburns Ruby Port** **4**

