



NINE B

Restaurant & Bar

Just below our restaurant, we discovered the remains of an early Roman home: a place of impeccable style and hospitality. Our identity represents a section of mosaic found and also gives a nod to the level of quality and service you can expect here at Nine B Restaurant & Bar.

STARTERS

- Bread & Mixed Olives** (525 kcal)
Olive oil and balsamic vinegar
*Gluten Free option available
- Freshly Made Soup of The Day** (373 kcal) (Ve)
Served with sourdough bread
- BBQ Pork Bao Buns** (486 kcal)
Served with spring onion and BBQ sauce
- 'Duck' BBQ Bao Buns** (663 kcal) (Ve)
Vegan duck served with spring onions and BBQ sauce
- Crispy Pork Croquettes** (733 kcal)
Served with sweet chilli jam
- Lemon and Chilli Sautéed Prawns** (393 kcal)
Served on toasted sourdough
*Gluten Free option available
- Crispy Chicken Goujons** (286 kcal)
With Siracha Aioli
- Burrata Tomato Pesto** (173 kcal) (V) (GF)
Topped with basil and olive oil
- Spicy Hot Honey Chicken Thighs** (273 kcal)
Hot honey glaze and mixed leaves

MAINS

- 7.9 **Seabass** (GF) (488 kcal) 20
Served with crushed new potatoes, seasonal vegetables and sauce vierge
- 6.7 **Lamb Shank** (GF) (1524 kcal) 23
Served with braised red cabbage, dauphinoise potatoes finished with minted gravy
- 8 **Sage & Butternut Squash Golden Gnocchi** (Ve) (748 kcal) 16
Topped with toasted seeds
Add: chicken (317 kcal) 6
prawns (145 kcal) 6
- 7 **Beef Shin Ravioli** (664 kcal) 18
In pomodoro sauce finished with basil oil and parmesan cheese
- 7 **Battered Cod & Chips** (521 kcal) 19
With garden peas and lemon
- 7.5 **Hunter's Chicken** (1113 kcal) 23
Chicken wrapped in smoked back bacon, topped with cheese and BBQ sauce, with thick cut chips, onion rings & green salad
- Pie of the week** (1092 kcal) 24
Ask your server for the pie of the week
- 6.9 **Caesar Salad** (V) (396 kcal) 15
Cos lettuce, Caesar dressing, anchovies, crispy bacon and croutons
Add: chicken (317 kcal) 6
prawns (145 kcal) 6
- 9 **Greek Salad** (V) (GF) (241 kcal) 14
Tomatoes, cucumbers, onion, feta cheese, and olives and dressed with salt, Greek oregano, lemon juice and olive oil
Add: chicken (317 kcal) 6
prawns (145 kcal) 6

BURGERS & GRILLS

- Panko Chicken Burger** (870 kcal) 20
Lettuce, tomato, pickled vegetables, garlic aioli, skinny fries and onion rings
- Halloumi Burger** (791 kcal) 20.5
Sweet chilli jam, red pepper hummus, lettuce, sliced red onion served with skinny fries
- 8oz Beef Burger** (1240 kcal) 20
Lettuce, tomato, gherkin, ranch dressing, skinny fries and onion rings
- Spicy Bean Burger** (Ve) (851 kcal) 20.5
Salsa, lettuce, jalapeno, with skinny fries

Add: cheddar | stilton or bacon to your burger for 3.5 each

10oz* Rump Steak (843 kcal) 28
Vine tomatoes, mushroom and chunky chips

NineB Mixed Grill (1523 kcal) 33
4oz* beef rump, grilled prawns, half chicken supreme, sausage, fried egg

10 oz* Sirloin Steak (979 kcal) 33
Vine tomatoes, mushroom and chunky chips

Make your steak surf and turf add prawns for 6 (145 kcal)

Add a sauce: blue cheese (205 kcal) | peppercorn (85 kcal) | garlic butter (63 kcal) | chimichurri (63 kcal) 4 each

SIDES

- Thick Cut Chips** (396 kcal)
- Skinny Fries** (302 kcal)
- Onion Rings** (192 kcal)
- Garlic Creamed Spinach** (374 kcal)
- 5 **Mixed Seasonal Vegetables** (32 kcal) 5
- 5 **Chilli & Garlic Longstem Broccoli** (42 kcal) 5
- 5 **Rocket & Tomato Salad** (68 kcal) 6
Balsamic dressing

DESSERTS

Chocolate Brownie (Ve) (GF) (685 kcal)
Vegan vanilla ice cream, chocolate sauce
9

Strawberry & Cream Mille-Feuille (521 kcal)
9



Sundaes (617 kcal) 8
Eton mess (379 kcal)
Chocolate brownie (Ve) (GF) (624kcal)
Biscoff (450kcal)

Honeycomb Cheesecake (667 kcal)
With vanilla ice cream
8

Lemon Meringue Pie (716 kcal)
With vanilla ice cream
8.5

RED WINE

175ml 250ml Bottle

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|---|------|------|------|
| Sangiovese, Primi Soli Puglia Italy   | 7.5 | 10 | 27 |
| Bright and juicy with red cherry, a hint of spice and a lightly savoury finish. | | | |
| Merlot, Sea Change Languedoc France   | 8.4 | 10.9 | 28 |
| Soft and plummy with ripe red fruits, gentle spice and a silky, easy drinking finish. Great all-rounder for roasted meats and sharing with friends. | | | |
| Shiraz, Jarrah Wood SE Australia  | 8.7 | 10.9 | 28 |
| Big, ripe and full of dark berry fruit with peppery spice and a warm, velvety finish, brilliant with anything smoky and bold. | | | |
| Malbec, Equino Argentina  | 9.4 | 12 | 33 |
| A mix of plum, raspberry and blackberry, medium-bodied, yet soft and silky with seductive tannins. The purity of this wine is natural acidity. | | | |
| Pinot Noir, Balauri Romania   | 8.95 | 11 | 29.5 |
| Gorgeous flavours, almost syrupy in its concentration. Dark, rich and potent, with layers of complex black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics. Lingering aftertaste. | | | |
| Rioja Crianza, 'Jolaseta' Boedgas Ugdale Rioja Spain   | | | 39 |
| Bright and spicy with red cherry, vanilla and a touch of oak, spot on with your Sunday roast. | | | |
| Côtes-du-Rhône, Victor Berard Rhône France | | | 45 |
| Warm spicy wine that has a soft peppery taste coming from the Grenache and Syrah varieties. | | | |







SPARKLING WINE & CHAMPAGNE

125ml Bottle

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| Castelli Prosecco D.O.C Italy  | 8.5 | 33.5 |
| A lovely straw yellow with a faint greenish reflection in colour. The aroma is subtle with a fruity scent and hints of apple. Along with a dry, crispy and fruity palate which is pleasant and a clean finish. | | |
| Prosecco Rosé, Famiglia Botter D.O.C Extra Dry Italy  | - | 34.5 |
| Fine bright perlage, light rose colour. Delicate and complex bouquet with fruity notes of peach, green apple and lemon. | | |
| NV Brut, Champagne Eugene III IRC France  | - | 60 |
| Aromas of grapefruit, citrus fruits and pastries. Fresh and tense with good minerality and notes of pears and lemon zest. | | |
| Pommery Brut Royal, Champagne NV France  | - | 84 |
| Elegant, vibrant. Initial notes of berries. The wine is round, ample and delicate, with a nice finish. Clear end notes without dryness. This wine harmonious and never grows tiresome to the palate. | | |
| Pommery Rose Brut, Champagne NV France  | - | 94 |
| Its rose is based on Chardonnay and uses Pinot Noir from the exceptional Bouzy Grand Cru, adding structure and fruitiness to the otherwise precise and elegant structure. A wonderful pairing with shellfish, but also fantastic with richer dishes. | | |

WHITE WINE

175ml 250ml Bottle

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| Solino Bianco Italy   | 7.5 | 10 | 27 |
| A great all-rounder - Light, fresh, and easy drinking with gentle citrus, white peach, and a soft, zesty finish. | | | |
| I Castelli Pinot Grigio delle Venezie D.O.C Italy   | 8.5 | 10.9 | 29 |
| Fresh, light minerality, balanced and persistent. Good fruity notes and light aromatics. | | | |
| Chardonnay, Jarrah Wood SE Australia   | 8.5 | 10.9 | 29 |
| Rich yet razor fresh, with ripe peach, citrus zest and a lick of toasty oak swagger. Spot on with Roasted chicken or creamy pasta. | | | |
| Sauvignon Blanc, Turtle Bay Marlborough NZ | 10.5 | 13.9 | 36 |
| Bursting with passionfruit, lime and fresh cut herbs, this zesty NZ Sauvignon Blanc is perfect with goat's cheese, or anything lightly spiced. | | | |
| Chablis Domaine Dupree France | | | 48 |
| This wine has a pale yellow colour with a fine elegant nose, a beautiful minerality and citrus notes. The palate is precise with a lingering finish. | | | |

ROSÉ WINE

175ml 250ml Bottle

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| Pinot Grigio Rosé, Bello Tramonto Italy | 8.5 | 10.9 | 29 |
| This elegant and fragrant Pinot Grigio Blush is delicately aromatic and deliciously crisp on the palate. | | | |
| White Zinfandel, Charlie Zin USA | 8.5 | 10.9 | 29 |
| Fruity and fresh with a very pleasant mouth feel. A gorgeous rosé laden by red fruit and hints of delicate spices. Rich in flavour with an elegant and harmonious aftertaste. | | | |
| Boulevard Cotes de Provence Rosé France  | | | 39.95 |
| Delicate pink in colour, this organic Provence rose has aromas of pink grapefruit, redcurrant and a hint of candied strawberry. The palate is silky and rounded but still crisp, with flavours of lemon, red berries and white peach. Hints of salinity give a lovely refreshing character to the long finish. | | | |

DRAUGHT BEER & CIDER

Half Pint

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| Modelo 4.8% | 3.6 | 6.9 |
| Kopparberg Crisp Apple 4.5% | 3.3 | 6.4 |
| Stella Artois 4.6% | 3.2 | 6.2 |
| Camden Brewery Pale Ale 4% | 3.6 | 6.9 |
| Peroni 4.7% | 3.8 | 7.2 |