

SIX

TASTE OF SIX - LAND & SEA

SNACKS

Selection of Snacks

- Laurent Perrier Brut -

LINDISFARNE OYSTER *

Yorkshire Strawberry Mignonette

BREAD

Emmer Bread, Whipped Butter, Dorset Seasalt

DORSET CRAB

Heritage Tomatoes, Fermented Red Pepper & Almonds

- Dopff & Irion Riesling -

SKATE WING *

Jersey Royals, Asparagus & Trout Roe

- Joel Gott Pinot Gris -

SOURDOUGH HERB FED CHICKEN

Einkorn & Sweetcorn Porridge, Wild Garlic

* Add 6g Wiltshire Truffle £6 Supp*

- Santenay 1er Cru Clos Rousseau -

DARK CHOCOLATE CREMEUX

Cherry & Almonds, Vanilla Gelato

- Williams & Humbert Pedro Ximenez -

SELECTION OF DODDINGTONS DAIRY *

Lavash, Chainbridge Honeycomb

-Port -

PETIT FOURS

Handmade Petit Fours

6 COURSE | LUNCH £45 | DINNER £54

9 COURSE | LUNCH £75 | DINNER £84

WINE FLIGHT £35/£50

SOFT DRINKS FLIGHT £20

*Dishes included in 9 course tasting menu only

Prices in GBP and include VAT. SIX is cashless.
10% discretionary service charge added to final bill.

Speak to staff if you have an allergy or dietary requirements.

A discretionary £1 donation to the Baltic Artist Fund will be added to your bill.