



SIX

TASTE OF SIX - PLANT

SNACKS

Selection of Snacks

- Laurent Perrier Champagne -

JERSEY ROYAL AND CELERIAC CROQUETTE *

Pickled Walnut

BREAD

Emmer Bread, Whipped Butter, Dorset Sea Salt

HERITAGE BEETROOT

Beetroot Tart, Whipped Plant Feta, Hazelnuts

- Dopff & Irion Riesling -

HERITAGE TOMATO *

Fermented Red Peppers, Cucumber & Borage

- Joel Gott Pinot Gris -

BARBECUED SPRING VEGETABLES

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 -

ROAST PEACH *

Sweet Cheese, Salted Walnut & Maple Syrup

PETIT FOURS

Selection of 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.