

SIX

Sunday Lunch Menu

Rosemary Focaccia, 6 year Balsamic, E.V.O.O - £3.50 | v

Starters

Seasonal Soup | v gf

Smoked Mackerel Pate, Cucumber, Croutons

Whipped Ricotta, Fine Bean & Radish Salad, Honey Dressing | v gf

Chicken Liver Parfait, Homemade Jam, Toast

Asparagus & Soft Egg Salad, Rapeseed Mayo, Black Olive | v gf

Mains

Topside of Grass Fed Beef/Roast Rare Breed Pork/ Roast Lamb,
Yorkshire Pudding, Seasonal Veg, Roasties, Herb Gravy

Pan Roasted Hake, Tomato & Potato Panzanella, Basil Aioli

Crispy Polenta, Roast Aubergine, Seasonal Greens, Pepper Salsa | v

Puddings

Sticky Toffee Pudding, Butterscotch Sauce, Chantilly | v

Strawberry & Cream Pavlova | v gf

Iced Chocolate Savarin, Passionfruit Sorbet | v gf

Coquettale Cheddar & Saint Maure Goats Cheese, Crackers
& Chutney

Elderflower Granita, Macerated Strawberries, Cold Custard | v gf

Two Courses £19 | Three Courses £22.50

Some dishes may contain nuts or nut traces. Speak to staff if you have an allergy or dietary requirements. We use real candles. Prices include VAT.

A discretionary £1 donation to BALTIC's learning and community projects will be added to your bill. See balticmill.com/donate.

A 10% discretionary service charge will be added to all bills.

V: Vegetarian
GF: Gluten Free

Buy gift vouchers at the till
or online.

0191 440 4948
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