



## À La Carte Menu

### Snacks

|  |                 |
|--|-----------------|
| Freshly Baked Focaccia Bread, Balsamic Butter            | £3.50   v       |
| Lindisfarne Oyster on Ice, Cucumber and Caviar           | £3.50 each   gf |
| Chicken Liver Parfait, Pickled Apple Puree, Brioche Loaf | £4              |

### Starters

|   |           |
|---|-----------|
| Twice Baked Cheddar Cheese and Spinach Soufflé (Please expect a 15 minute wait) | £8.50   v |
| White Crab Salad, Marinated Tomatoes and Samphire, Aioli                        | £12   gf  |
| Cured Beef Bresaola, Gribiche Potato Salad, Battered Pickled Onions             | £8.50     |
| Purple Sprouting Broccoli with Romesco Sauce, Pan Fried Egg                     | £8   v gf |

### Mains

|  |                |
|--|----------------|
| Roast Salmon Fillet with Bois Boudran, Celeriac Puree and Sauté Potatoes               | £20            |
| Roast Herb Fed Chicken Breast, Sweet Potato Puree, Scallions, Sweetcorn and Shiitake   | £21   gf       |
| Confit of Gressingham Duck Leg with Pommes Sarladaise, Fennel and Orange Salad         | £20   gf       |
| 60 Day Dry Aged Rump Steak, Watercress Puree, Crispy Onion Rings and Slow Roast Tomato | £25            |
| Twice Baked Cheddar and Spinach Soufflé, with a Fennel, Pear and Radish Salad          | £14   v        |
| Roast Courgette, Imam Byaldi and Chargrilled Potato, Green Olive Salsa                 | £16   gf Vegan |
| Roasted Monkfish Tail, Pea and Marjoram Risotto, Chilli and Garlic Butter              | £21   gf       |

### Sides

|   |              |
|---|--------------|
| Triple Cooked Fat Chips                         | £3.50   v gf |
| French Fries to Share with Roast Tomato Ketchup | £5   v gf    |
| Purple Sprouting Broccoli                       | £3.50   v gf |
| Fennel, Pear and Radish Salad                   | £3.50   v gf |
| Golden Plover Onion Rings                       | £3.50   v    |
| Mashed Potato                                   | £3.50   v gf |
| Buttered Swiss Chard                            | £3.50   v gf |
| Béarnaise Sauce                                 | £2.50   v gf |



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## Puddings

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| <b>Tonka Bean Pannacotta, Strawberry Ice Cream, Honeycomb</b>                            | £6.50   gf |
| <b>Milk Chocolate and Caramel Bar, Crème Fraiche, Blackberries and Toasted Hazelnuts</b> | £8.50   v  |
| <b>Sticky Toffee Pudding, Butterscotch, Rum Raisin Ice Cream</b>                         | £6.50   v  |
| <b>Selection of British Cheeses, Chutney and Crackers</b>                                | £10        |

## Petit Fours

|                                 |    |
|---------------------------------|----|
| <b>Selection of Petit Fours</b> | £4 |
|---------------------------------|----|

## Digestifs

|   |               |
|---|---------------|
| <b>Espresso Martini</b>   | £7.95         |
| <b>Errázuriz Late Harvest Sauvignon Blanc - Casablanca Valley 2006, Chile</b> | £4.25   75ml  |
| <b>Niege Apple Ice Wine – Canada</b>  | £6.80   50ml  |
| <b>Pocas LBV Port 2008 – Portugal</b>   | £4.00   50ml  |
| <b>Pedro Ximenez Triana Sherry – Spain</b>                                    | £4.00   50ml  |
| <b>Hennessey XO Cognac – France</b>   | £12.00   25ml |

## Hot Beverages

|                                |       |
|--------------------------------|-------|
| <b>Triple Certified Coffee</b> | £2.75 |
|--------------------------------|-------|

*Americano – Café Latte – Cappuccino – Café Macchiato – Café Mocha*

|                          |       |
|--------------------------|-------|
| <b>Storm Organic Tea</b> | £2.45 |
|--------------------------|-------|

*English Breakfast – Earl Grey – Camomile – Red Berry & Rose – Lemongrass & Vanilla – Green Tea – Peppermint – Red Bush*

|                       |       |
|-----------------------|-------|
| <b>Liqueur Coffee</b> | £6.95 |
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*Irish Coffee with Bushmills Irish Whiskey – Calypso Coffee with Kahlua Coffee Liqueur – Italian Coffee with Disaronno Amaretto*

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v: Vegetarian

Some dishes may contain nuts or nut traces. Speak to staff if you have an allergy or dietary requirements.

You can buy Six

**0191 440 4948**

gf: Gluten Free

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A discretionary £1 donation to BALTIC's community projects will be added to your bill. See [balticmill.com/donate](http://balticmill.com/donate).

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the till or online.

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