



THE
SIX
RESTAURANT

STARTERS

ROASTED TOMATO SOUP
WITH ARTISAN BREAD ROLL

SMOKED SALMON CANNELLONI
SALT BAKED GOLDEN BEETROOT, DILL MAYONNAISE, AVRUGA
CAVIAR & CUCUMBER PEARLS

HAM TERRINE
WITH CARAMELISED ONION PUREE, PICCALILLI MAYONNAISE,
PICKLED SHIMEJI MUSHROOMS, BABY PEAR & TOASTED
HAZELNUTS

GOATS CHEESE MOUSSE
BEETROOT POWDER, TOMATO FONDUE, BAKED BEETROOT
WEDGES & ROCKET SALAD

WILD MUSHROOM STUFFED CHICKEN BALLOTINE
WITH TRUFFLE MAYONNAISE, COURGETTE RIBBONS, OYSTER
MUSHROOMS & CRISPY SHALLOTS, SEASONED WITH
VOLCANIC SALT

PLEASE INFORM US OF ANY ALLERGIES WHEN BOOKING



THE
SIX
RESTAURANT

MAINS

ROASTED CHICKEN SUPREME

ROSEMARY MASH POTATOES, GREEN BEANS & CHASSEUR
SAUCE

HERB CRUSTED BEEF FILLET – SUPPLEMENT CHARGE
CHIVE BUTTERED NEW POTATOES, SEASONAL GREENS,
MUSHROOM MARSALA CREAM SAUCE

PAN FRIED SEA BREAM

LEMON & PARSLEY MASH, TENDERSTEM BROCCOLI,
CHORIZO & SWEET PEA SAUCE

GARLIC & HERB ROASTED SALMON FILLET

CHAMP POTATOES, BRAISED FENNEL, LEMON BUTTER
POACHED ASPARAGUS & DILL VELOUTE

BEETROOT WELLINGTON

LYONNAISE POTATOES, GREEN BEANS & VEGAN GRAVY

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THE
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DESSERTS

SICILIAN LEMON TART
WITH RASPBERRY SORBET

ETON MESS

PROFITEROLES
WITH CHANTILLY CREAM & DARK CHOCOLATE SAUCE

HAZELNUT DELICE
WITH WHITE CHOCOLATE NAMELAKA, HAZELNUT PRALINE,
FRESH STRAWBERRIES & VANILLA ICE CREAM

APPLE & BERRY CRUMBLE
WITH VANILLA ICE CREAM (CAN BE MADE VEGAN)

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