



A'la Carte

Starters

Crispy Sweet Bread, Shallot Textures, Bacon Jam, Jus **£13**

BBQ Mackerel, Spiralised Kohlrabi, Beetroot Puree, Compressed Cucumber, Lemon & Dill Gel **£13**

King Oyster Mushrooms, Pearl Barley & Black Rice, Spinach Puree, Parsley & Basil Crumb **£12**

Slow Cooked Huntsham Farm Oxtail & Gruyere Cheese Croquettes, Roasted Garlic Aioli **£12**

Palace Garden Salad, Dressed Leaves, Pickled Carrots, Peas & Beans, Mustard Vinaigrette, Vegan Cheese & Hazelnuts (ve) **£8**

Main Courses

Truffle & Mushroom Stuffed Chicken Breast, Parma Ham, Potato Terrine, Tender Stem Broccoli **£24**

The Six Surbiton Ale Battered Cornish Haddock, Crushed Minted Peas, Tartare Sauce & Chips **£18**

10oz 31 Day Aged Scottish Rump Steak, Garlic & D.O.P Parmesan Field Mushrooms, Peppercorn Sauce, Chips **£32**

The Six Burger, Garlic Ranch, Bacon Jam, Crispy Shallots, Sussex Cheddar, Chips **£18**

Cornish Plaice, Crushed Dill Potatoes, Bok Choy, Samphire, Clam Beurre Blanc **£25**

Cauliflower Steak, Cavolo Neuro & Hazelnut Pesto, Yeasted Cauliflower Sauce, Yeast Flakes, Pickled Purple Cauliflower **£22**

Desserts

Mulled Pears, Ginger Crumb, Stem Ginger Ice Cream & Candied Orange Peel **£8**

Orange & Anise Brule Tart, Hazelnut Ice Cream, Candied Orange **£8**

Bee Pollen Panna Cotta, Compressed Black Berry's & Raspberries, Raspberry Gel, Mini Meringue **£8**

Artisan English Cheeses, Scrumpy Chutney, Rye Crackers **£11**

Please inform your server if you have any dietary requirements and our kitchen team will do their best to accommodate you.

We cannot guarantee any of our products are 100% free of allergens.

A discretionary 12.5% service charge may be added to your bill