



Six  
BALTIC Centre for Contemporary Art  
Gateshead Quays  
South Shore Road  
Gateshead  
NE8 3BA

0191 4404948  
eat@sixbaltic.com  
www.sixbaltic.com

## LUNCH MENU

### Starters

*Soup of the day served with Crusty Bread (v)*  
*Local Smoked Salmon with Boulmer Crab on Rye Pepper Bread*  
*Chilli Salt Fried Squid with Asian dipping Sauce*  
*Blagdon Pork, Pigeon and Pistachio Terrine served with Fig Compote*  
*Chicken Caesar Salad with Baby Gem and Parmesan Crisps*  
*Pheasant and Black Pudding Spring Rolls with Hoi Sin Dressing and Crispy Noodles*

### Mains

*Pan Fried Medallions of Northumbrian Beef with Mash and Red Wine Jus*  
*Fillet of Welsh Sea Bass on Roasted Ratte Potatoes served with Crispy Rocket*  
*Parsnip and Smoked Almond Strudel with Spiced Pumpkin Cream (v) (n)*  
*Free Range Blagdon Chicken with Wild Mushrooms and Madeira Cream*  
*Twice Cooked Belly Pork served with Mustard Mash and Cream Sauce*  
*Trio of North Shields Fish served with Chunky Chips and Mushy Peas*

(All Main courses are served with a selection of green vegetables)

### Puddings

*Knickerbocker Glory with Pimm's Jelly*  
*Sarah's Lemon Possett with Hazelnut Shortbread (n)*  
*Double Chocolate Torte with Sloe Gin Berries*  
*Vanilla Crème Brûlée*  
*Gingerbread Parfait served with Figs in Brandy*  
*Selection of English Cheese & Biscuits (£4 supplement)*

**Starters: £4**

**Main Courses: £10**

**Puddings: £4**

Prices are inclusive of VAT but do not include a service charge  
Please note that some of our dishes may contain nuts or a trace of nuts.  
Please check with a member of staff if you have an allergy.



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## À LA CARTE DINNER MENU

### Starters

<i>Grilled English Goat's Cheese with Poached Baby Pears and Pickled Walnuts (v)(n)</i>	£5.95
<i>Pheasant and Black Pudding Spring Rolls, Hoi Sin Dressing &amp; Crispy Noodles</i>	£6.95
<i>Crispy Belly Pork and Roast Scallops with Quince Puree</i>	£7.95
<i>Rare Breed Pork, Pigeon and Pistachio Terrine served with Fig Compote (n)</i>	£5.95
<i>Local Smoked Salmon with Boulmer Crab on Rye Pepper Bread</i>	£7.50
<i>Chilli Salt Fried squid with Asian Dipping Sauce</i>	£6.95
<i>Shetland Mussels with White Wine and Parsley Cream</i>	£5.95

### Mains

<i>Pan Fried Halibut with Crushed Heritage Potatoes and Caper and Shrimp Butter</i>	£13.95
<i>Fillet of Venison with Buttered Cox Apples, Rösti Potato and Green Peppercorn Sauce</i>	£16.95
<i>Parsnip and Smoked Almond Strudel with Spiced Pumpkin Cream (v) (n)</i>	£11.25
<i>Sweet Potato and Pumpkin Tagine with Salted Hazelnut Couscous (v)(n)</i>	£11.25
<i>Braised Shank of Ingram Valley Lamb with Heritage Mash &amp; Port Wine Jus</i>	£14.50
<i>Pan Fried Fillet of Welsh Sea Bass with Paprika and Vodka Risotto</i>	£12.50
<i>Confit Duck Leg with Roast Garlic Mash and Roast Root Vegetables</i>	£12.95

### Matured Northumbrian Beef

(All Steaks served with Chunky Chips, Tomatoes and Mushrooms)

<i>8oz Rump Steak with Béarnaise Sauce</i>	£14.95
<i>12oz Sirloin Steak with Green Pepper Sauce</i>	£19.50
<i>8oz Fillet Steak with Rich Port Wine Sauce</i>	£25.00

All Main Courses are Served with a Selection of Green Vegetables

### Sides

£3 each

<i>Roasted New Potatoes</i>	<i>Roast Root Vegetables</i>	<i>Chunky Chips</i>
<i>Mixed Salad</i>	<i>Onion Rings</i>	<i>Green Salad</i>

Please note that some dishes may be substituted with alternatives due to market availability



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## À LA CARTE DINNER MENU (continued)

### Puddings

£6

*Knickerbocker Glory with Pimms Jelly (n)*  
*Double Chocolate Torte with Sloe Gin Berries*  
*Chocolate Peanut Butter Cheesecake with Salted Cashew Praline (n)*  
*Gingerbread Parfait served with Figs in Brandy(n)*  
*Classic Crème Brule with Homemade Shortbread*  
*Honey Pannacotta with Cinnamon Roast Plums*

### Cheeseboard

*Selection of Local Cheeses served with Biscuits, Chutney and Grapes*

(£8.50 or £25 for 6 person board)

### Hot Beverages

<i>Americano</i>	£1.95
<i>Espresso</i>	£1.30/£1.95
<i>Cappuccino</i>	£1.95
<i>Latte</i>	£2.15
<i>Mocha</i>	£1.95
<i>Tea</i>	£1.75
<i>Earl Grey</i>	£1.75
<i>Herbal/Fruit Tea</i>	£1.95



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**DAILY SPECIALS MENU**  
(Example Menu – Change Daily)

**Starters**

*Six Soup of the Day with Crusty Bread (v)*

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*Boulmer Crab Cakes served with Tatar Sauce and Herb Salad*

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*Sautéed Wild & Portobello Mushrooms with Garlic Chervil & Toasted Brioche (v)*

**Mains**

*Free Range Blagdon Chicken with Madeira Jus and Wild Mushrooms*

-

*Pan Fried Fillets of Red Mullet with Carrot Escebeche and Crispy Squid*

-

*Roast Courgettes and Fennel Blini with Tomato Fondue and Parmesan Crisp (v)*

**Puddings**

*Chocolate and Hazelnut Sticky Toffee Pudding (n)*

-

*Vanilla Poached Pears with Champagne Jelly*

-

*Classic Crème Brûlée with Hazelnut Shortbread (n)*

**Two Courses: £14**  
**Three Courses: £18**

Available Monday – Thursday all evening  
Friday and Saturday 5.30pm - 7pm

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## SUNDAY LUNCH MENU

### Starters

<i>Roast Plum Tomato Soup (V)</i>	£3.95
<i>Pheasant and Black Pudding Spring Rolls</i>	£5.95
<i>Poached King Prawns with Chilli Jam</i>	£5.95
<i>Pork, Pigeon and Pistachio Terrine (n)</i>	£5.95
<i>Moules Mariniere</i>	£5.50
<i>Swallow Smoked Salmon with Crab Meat Toasts</i>	£7.50

### Mains

<i>Roast Strip Loin of Northumbrian Beef with Yorkshire Pudding and all the Trimmings</i>	£8.95
<i>Traditional Roast Blagdon Chicken with Yorkshire Pudding and all the Trimmings</i>	£7.95
<i>Beef Stroganoff with Herbed Pilau Rice</i>	£13.95
<i>Sweet Potato and Butternut Squash Tagine with Salted Hazelnut Couscous (v) (n)</i>	£11.95
<i>Fillet of Sea Bass with Champ Potato, Caper and Shrimp Butter</i>	£11.95
<i>Wild Mushroom and Parmesan Risotto (v)</i>	£12.95
<i>Roast Fillet of Cod with Ratte Potatoes and a Beer Dressing</i>	£13.95
<i>Free Range Chicken with Parma Ham, Mozzarella and Crushed Potatoes</i>	£11.95
<i>Twice Cooked Belly Pork with Black Pudding Mash and Mustard Cream</i>	£12.95

(All main courses are served with a selection of seasonal vegetables)

### Desserts

<i>Warm Chocolate Brownie with Cherry Ice Cream</i>	£6.00
<i>Sarah's Lemon Possett</i>	£6.00
<i>Sticky Toffee Pudding with Toffee Sauce</i>	£6.00
<i>Poached Pear with Champagne Jelly</i>	£6.00
<i>Honey and Vanilla Pannacotta</i>	£6.00
<i>Local Cheese Selection</i>	£6.00

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