



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

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

Private Hires & Large Parties

About Six

Six is the stunning new rooftop restaurant at BALTIC Centre for Contemporary Art combining breathtaking panoramic views with great food, great service and a great experience. Brought to you by Fresh Element, our award winning chefs will be preparing their trademark style of food best described as British modern cuisine featuring the very best ingredients simply cooked and served in a relaxed and friendly setting. Fresh Element brings to the restaurant their values of good, wholesome food, regionally sourced at a reasonable price with outstanding service in this spectacular venue.

Opening Hours

(times are for food ordering times)

Monday to Thursday	Lunch: 12–2:30pm	Dinner: 5:30–9.30pm
Friday and Saturday	Lunch: 12–2:30pm	Dinner: 5:30–10pm
Sunday	Lunch: 12–4pm	Dinner: Closed

Large Groups

Six is a fantastic venue for large parties to enjoy an evening of great food, attentive service and stunning views. Our extensive large parties menu should suit all tastes and no pre-order is required. Please be aware that the restaurant will also have other diners during the evening. **See menus overleaf** 🍴

Seating Arrangements

We recommend that large parties are split into a number of smaller more intimate tables of up to 10 each. This will ensure a smoother service as each table will be served as one.

Booking Arrangements

We require a deposit payment of £10 per person to secure your booking for you. This is redeemable per person upon attendance and will be deducted from your bill at the end of the meal. Deposit payment can be taken over the phone by debit/credit card or by cash by calling in. Please note that the deposit is non-refundable should you cancel within a week of your booking.

Private Hire

For larger functions, BALTIC's riverside event space is available for private hire. For further details ask one of our staff or contact the Hires team on 0191 4404949 / hires@balticmill.com.

Bookings

To book a table please email eat@sixbaltic.com or call **0191 4404948** (phones open from 10am daily).

Directions

For more information on getting to BALTIC please visit www.balticmill.com/visit



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Large Parties Menu

For parties of between 10 and 40 guests

Starters

Soup of the Day (v)

English Goats Cheese, Baby Pear and Pickled Walnut Salad with Hazelnut Oil (v)
Local Roe Venison and Pigeon Terrine with Red Onion Chutney
Boulmer Crab Cakes with Baby Leaf Salad with Tartar Sauce
Local Duck and Hoi Sin Sauce Spring Rolls with Crispy Rice Noodles and Plum Sauce
Wild Portabella Mushrooms on Toasted Brioche with Chervil and Garlic Butter (v)

Mains

Squash, Sweet Potato and Red Pepper Thai Curry with Toasted Hazelnut Cous-cous and Coriander Oil (v)
Local Pork Fillet with Black Pudding wrapped in Parma Ham, Fondant Potato and Sage Jus
Pan-Fried Sea Bass, Crab and Samphire Risotto and Crispy Rocket
Northumbrian Duck Breast, Dauphinoise Potatoes, Spring Roll and Hoi Sin Sauce
Pan-Fried Venison Fillet, Rösti Potato, Apples and Peppercorn Jus
Salmon Fillet filled with Crab Mousse served with Champ Potato and Hollandaise Velouté

Matured Northumbrian Beef

(All steaks served with chunky chips, tomato and mushroom)
8oz Rump Steak with Béarnaise Sauce (£5 supplement)
8oz Fillet Steak with Rich Port Wine Sauce (£7.50 supplement)

Sides

(£2.95 supplement per side)
Roasted New Potatoes - Roast Root Vegetables - Green Vegetables
Mixed Salad - Green Salad - Chunky Chips - Onion Rings

Puddings

Sticky Toffee Pudding served with Toffee Sauce
Classic Crème Brûlée with Hazelnut Shortbread
Sarah's Lemon Posset with Shortbread
Pimm's Jelly Knickerbocker Glory
Peach Melba
Warm Chocolate Brownie with Wild Cherry Ice Cream
Cheese Board for one (£3 supplement)
Cheese Board for two to share (£5 supplement)

3 courses: £29.95

Notes

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

Fresh Element Limited T/A Six
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BALTIC **fresh**
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