



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

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

## Six Lunch Menu (Example)

### Starters (£4)

*Six Soup of the Day*

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*Gravalax of Trout served on Horseradish Heritage Potato Salad*

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*The Best Shetland Mussels in Cider, Spring Onion and Cream*

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*Terrine of Wood Pigeon, Pistachio Nuts with Red Onion Marmalade*

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*English Goats Cheese, Pears & Pickled Walnuts*

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*Local Crab Cakes with Tartar Sauce and Salad*

### Mains (£10)

*Breast of Free Range Chicken, Crushed Potatoes with Wild Mushrooms and Madeira Jus*

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*Organic Sea Trout Served with Niçoise Salad*

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*Courgette and Fennel Seed Blini with Three Tomato Fondue*

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*Beer Batter Trio of North Shields Fish with Chunky Chips and Mushy Peas*

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*8oz Rump Steak from Monkridge Farm with Chunky Chips and Peppercorn Sauce (£4.00 Supplement)*

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*Twice Cooked Shoulder of Lamb on Potato Hot Pot*

### Puddings (£4)

*Warm Chocolate Brownie with Wild Cherry Ice Cream*

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*Classic Peach Melba*

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*Raspberry Clafoutis with Double Cream*

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*Baked Bread and Butter Pudding with Vanilla Ice Cream*

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*Baked Passion Fruit Cheese Cake*

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*Local Cheese and Biscuits (£2.00 Supplement)*

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.  
Prices are inclusive of VAT but do not include a service charge.

**BALTIC**

**fresh  
element**