

TODAY'S MENU

LUNCH & EARLY EVENING OFFER

Small Plate & Large Plate 20

Small Plate, Large Plate &
Pudding 25

Available until 7pm
Tuesday – Saturday

OUR ETHOS

Our menus reflect our core values of simple, seasonal, sustainable food and drink.

Find out more at
www.sixbaltic.com.

SNACKS & COLD CUTS

Sweet & Spicy Nuts **V GF 3.5**

Olives in Herbes de Provence **Vegan GF 3.5**

Toasted Seed Sourdough, Marmite Butter **V 3.5**

Smoked Cod's Roe Dip, Cucumber Salsa &
Squid Ink Cracker **4.5**

House Cured Coppa, Reiver Cheese &
Caramelised Apple **GF 5**

SMALL PLATES

Smoked Salmon, Chive Emulsion, Cured Yolk &
Crispy Shallots **GF 8.5**

Chicken Liver Parfait, Pumpkalilli & Warm
Brioche **7.5**

Beetroot 'Tartare', Smoked Almonds, Orange &
Linseed Cracker **Vegan GF 7**

Roast Jerusalem Artichoke, Cauliflower
Cheese & Walnut Café de Paris Butter **GF V 7**

Salad of Brassicas, Pickled Swede &
Rapeseed Mustard Aioli **GF V 7.5**

LARGE PLATES

Herb Fed Chicken Breast, Kale, Parmesan &
Cranberry Salad, Jus Vinaigrette **GF 18**

North Sea Cod, Creamed Parsnip &
Potted Shellfish Butter **GF 20**

Confit Duck Leg, Herb Crumb, Pearl Barley &
Smoked Ham Cassoulet **16.5**

Portobello Mushrooms Grilled in Pistachio
Butter, Polenta & Onion Treacle **GF V 16**

Braised & Glazed Cauliflower, Romesco Sauce
& Fried Chestnuts **Vegan 15**

SPECIALS

Thistleyhaugh Organic Duck Breast, Smoked
Cherry, Parsnip Purée & Rainbow Kale **GF 28**

House Dry Aged Steak, Watercress Purée,
Slow Roast Tomato & Onion Rings
See server for cut and market price

SIDES

French Fries **V 3.5**

Cavalo Nero and Roast Onions **V 3.5**

Red Wine Braised Red Cabbage **V GF 3.5**

Curly Kale & Chorizo, Lemon Dressing **4**

PUDDINGS & CHEESE

Dark Chocolate & Brown Butter Ganache, Miso
Caramel, Malt Ice Cream **V 8**

Soft Cheesecake, Yorkshire Rhubarb & Blood Orange
V 7.5

Sticky Toffee Pudding, Butterscotch Sauce, Rum Ice
Cream **V 7**

Lancashire Bomb & Stilton, Pickled Apricots,
Chutney, Pumpkin Seed Cracker **V GF 8**

A TASTE OF SIX

**Our selection of dishes from across our menu.
Served with four glasses of matched wines.**

House Cured Coppa, Reiver Cheese & Caramelised
Apple **GF**

Toasted Seed Sourdough, Marmite Butter

Smoked Cod's Roe Dip, Cucumber Salsa & Squid Ink
Cracker

Smoked Salmon, Chive Emulsion, Cured Yolk &
Crispy Shallots **GF**

Herb Fed Chicken Breast, Kale, Parmesan &
Cranberry Salad, Jus Vinaigrette

Sticky Toffee Pudding, Butterscotch Sauce, Rum Ice
Cream **V**

Six Plates 45
Six Plates & Four Matched Wines 70

V Vegetarian. **GF** Gluten Free.

Some dishes may contain nuts or nut traces and can be made gluten free. Speak to staff if you have an allergy or dietary requirements. Prices are in GBP and include VAT. A 10% discretionary service charge will be added to all bills. A discretionary £1 donation to BALTIC's community projects will be added to your bill. See balticmill.com/donate. Gift vouchers are available to buy online or at the till, starting from just £20. www.sixbaltic.com

DRINKS

HEPPLE GIN SIGNATURES

Hepple Gin & Marlish
Northumberland Tonic **6**

The Classic Hepple Negroni **9**

Hepple Gin Martini **8**

Douglas Fir Vodka Martini **9**

LOCAL BEERS

Allendale Adder **4.7**
Lager, 330ml

Allendale Wagtail **5.7**
English Bitter, 500ml

Allendale Golden Plover **5.7**
Golden Ale, 500ml

Allendale GFPA **5.6**
Gluten Free Pale Ale, 500ml

Allendale Wolf **5.7**
Ruby Ale, 500ml

PROSECCO & CHAMPAGNE

Taittinger Brut Reserve Champagne (France) **Vg 11.5 / 55**

Vaildobbiadene Prosecco DOCG, Soligo Col de Mez (Italy) **Vg 7.5 / 37**

WHITE WINE

Chardonnay Reserva, Viña Leyda (Chile) **5.4 / 7.3 / 29**

Vinuva Organic Pinot Grigio (Sicily, Italy) **Or 4 / 5.5 / 19.9**

Yealands Estate Sauvignon Blanc (New Zealand) **Vg 6.2 / 8.5 / 33**

Freedom Cross Chenin Blanc (South Africa) **Vg 4.5 / 6 / 24**

Picpoul de Pinet, Petite Ronde (France) **5.2 / 6.8 / 27**

RED WINE

Marche Rosso IGT, Vino Biologico, Moncaro (Italy) **Vg Or 4.6 / 6.1 / 25**

El Esteco Cuma Organic Malbec (Salta, Argentina) **Vg Or 5.4 / 7.3 / 29**

Chinon Tradition, Pierre Sourdais (Loire, France) **Vg Or 6.6 / 8.9 / 36**

Caeménère, Aresti, Estate Selection (Curico Valley, Chile) **4.4 / 5.9 / 23**

Vinuva Organic Nero d'Avola (Sicily, Italy) **Or 4 / 5.5 / 19.9**

ROSÉ WINE

Quinta das Arcas Arca Nova Rosé (Portugal) **4.3 / 5.7 / 22**

Vg Vegan. **Or** Organic.

Champagne and Prosecco prices are 125ml glass / 75cl bottle.

Wine Prices are 125ml glass / 175ml glass / 75cl bottle.

This is just a selection of our favourite drinks. Ask your server for our full wine list and drinks menu.

COCKTAILS

Contemporary Champagne Cocktail **13**
Rhubarb Liqueur, Sugar Cube, Grand Marnier, Taittinger NV Champagne

Limoncello Spritz **9**
Limoncello, Fresh Lemon, Valdobbiadene Prosecco Superiore DOCG

Fog On The Tyne **8**
Sailor Jerry Spiced Rum, Disaronno, Orange Bitter, Fentimans Ginger Beer

Apricot Whiskey Sour **8**
Jim Beam Bourbon Whiskey, Apricot, Angostura Bitter, Lemon Juice & Egg White

Raspberry Lemonade **8**
Manchester Raspberry Gin, Fentimans Lemonade & Fresh Raspberry

MOCKTAILS

Apple Cobbler **6**
Apple, Elderflower, Lemon, Sage

Blackberry Sherbet **6**
Blackberries, Cranberry, Lemonade, Rosemary

SOFT DRINKS

40 Kola / Lemon & Lime **2.9**
330ml
100% natural, caffeine infused craft cola from Jesmond.

Frobishers Juices **3.5**
250ml
Bumbleberry / Mango / Orange / Cranberry / Apple / Pineapple

Fentimans Botanicals **3.6**
275ml
Ginger Beer / Victorian Lemonade

Frobishers Classic Juices **4.6**
330ml
Apple & Mango / Apple & English Elderflower Sparkling / Apple & Raspberry

Marlish Mixers **2.5**
250ml
Tonic Water / Distillers Choice Tonic Water / Soda Water / Ginger Ale

Marlish Spring Water **2**
75cl
Still / Sparkling
Sourced in the hills of Marlish, Northumberland.

SIX