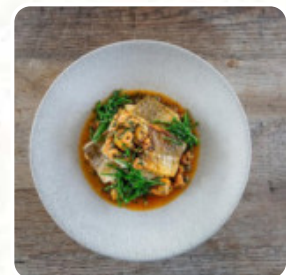
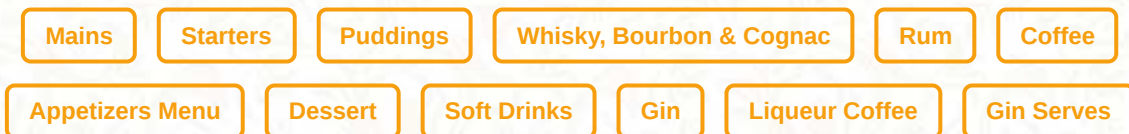




## Six Menu

<https://menuweb.menu/restaurants/gateshead/six-12>  
South Shore Road, Gateshead, United Kingdom  
+441914404948,+447922427019 - [sixbaltic.com](http://sixbaltic.com)

### Categories



[View gallery](#)

[View menu](#)

[View reviews](#)

Refined modern British cuisine meets unparalleled panoramic views of the Newcastle cityscape at BALTIC's stylish quayside rooftop restaurant. The menus are inspired by the very best seasonal, local artisan ingredients.

Indulge in a six-course tasting experience in the sleek, elegant dining room, complete with a chef's table. Alternatively, enjoy casual small plates and sharing dishes in the opulent viewing box. SIX's stunning centrepiece bar offers innovative cocktails, draught and bottled beers with an emphasis on local breweries and distilleries.

# Six Menu



## Extras

TRIPLE CERTIFIED FILTER COFFEE  
FAIRTRADE TEAS

## Rice

RISOTTO

## Indian

ROTI

## Main

PORK TENDERLOIN

## Schwarze Tees

EARL GREY

## Whisky

AUCHENTOSHAN THREE WOOD 43

## Tequila

JOSE CUERVO 40

## Water

MINERAL WATER

## Wines

WINES

## Bread

FRESH BREAD, ORGANIC BUTTER

## Tea & Coffee

RINGTONS TEA LOOSE LEAF TEA £3

## White

VILLA MARIA CELLAR SELECTION  
SAUVIGNON BLANC, MARLBOROUGH,  
NEW ZEALAND

## Red

ERRÁZURIZ MERLOT, CURICÓ VALLEY,  
CHILE

## Red Wines

FAMILIA ZUCCARDI BRAZOS MALBEC,  
UCO VALLEY, MENDOZA, ARGENTINA

## Teas

LEMON GINGER

## Featured Item

CANAPES

## Cordials

BLACKCURRANT

## Cognac

COURVOISIER XO 40

## Liköre

PIMM'S NO. 1, 25

## Champagne Cocktails

CUPID'S KISS £10

## Lowlands

GLENKINCHIE, 12 YEAR, 43

## Liqueur

DRAMBUIE, SCOTLAND 40

## Our Teas

# Six Menu



**CLASSIC AFTERNOON TEA** £25

## DIGESTIF

GRAND MARNIER 40

## Blanco

EL JIMADOR BLANCO 38

## Hot Drink

HOT CHOCOLATE £4

## Sides & Salads

HAND CUT CHIPS £4

## Sweet And Fortified Wine

LUXARDO AMARETTO 28

## Agave

EVE'S APPLE £13

## Liquors

BAILEYS, IRELAND 17

## Sparkling Wines & Champagne

TAITTINGER COMTES DE CHAMPAGNE,  
BLANC DE BLANCS, FRANCE

## Prosecco And Champagne

TAITTINGER PRESTIGE BRUT ROSE  
CHAMPAGNE, FRANCE

## Drink & Be Merry Package

GLASS OF PROSECCO ON ARRIVAL

## S&L Faves

PICPOUL DE PINET, PETITE RONDE,  
FRANCE

## Great With Cheesel

TAYLOR'S 10 YEAR OLD TAWNY PORT  
(20)

## Glass Of Champagne On Arrival

GLASS OF CHAMPAGNE ON ARRIVAL

## Bubbly And Frizzante

NYETIMBER CLASSIC CUVÉE, WEST  
SUSSEX, ENGLAND

## Full-Flavoured, Nutty, Oaked

ESPORÃO RESERVA BRANCO,  
ALENTEJO, PORTUGAL

## Birre / Beers

PERONI NASTRO AZZURRO 5.1

## House Spirit

DON JULIO REPOSADO TEQUILA 38

## Vodka - The Netherlands

KETEL ONE CITROEN 40

## Fine Spirits - Cognac

HENNESSY PARADIS 40

## Champagnes & Sparking

TAITTINGER BRUT RESERVE,  
CHAMPAGNE, FRANCE

## Domestics And Imports

MODELO 4.5

## Whisk (E)Y & Brandy

COURVOISIER VSOP 40

# Six Menu



## Irish

JAMESON IRISH WHISKEY 40

## Or Not To Gin

MAI TYNE £12

## Whisky Scotch

LAGAVULIN 16 YEAR 43

## Afternoon Tea - Pricing

CHAMPAGNE AFTERNOON TEA £32

## Rington's Tea Selection

CAMOMILE GREEN

## Standard Drink Package

HALF BOTTLE HOUSE WINE

## All Inclusive Drinks & Snacks Package - 2

GLASS OF TAITTINGER CHAMPAGNE OR NYETIMBER ENGLISH SPARKLING ON ARRIVAL

## Small Pizza Ø 22Cm

FIELD £5

## Drinks

GLASS OF WINE

COCA-COLA

## White Wine

KLEINE ZALZE VINEYARD CHENIN BLANC, STELLENBOSCH, SOUTH AFRICA

SOELLNER WOGENRAIN ORGANIC GRÜNER VELTLINER, WAGRAM, AUSTRIA

## Hot Drinks

TEA

COFFEE

## Dessert Wine

ERRÁZURIZ LATE HARVEST SAUVIGNON BLANC, CASABLANCA VALLEY

CHÂTEAU GRAND JAUGA, SAUTERNES

## Likör 5cl

AMARETTO DISARONNO 28

FRANGELICO 20

## Areas And Capacities

VIEWING BOX

MAIN DINING ROOM (SEMI-HIRE)

## Room Hire

DAY

JULY DECEMBER £240

## Liqueur & Port

QUINTA DO CRASTO RUBY PORT 20

QUINTA DO CRASTO, LBV PORT 19.5

## Uncategorized

NIGHT

PROSECCO AFTERNOON TEA £28

## Snacks

SWEET CHILLI CASHEWS £4

# Six Menu



CHORIZO BLACK PUDDING, PEDRO XIMENEZ £5

NOCERELLA DEL BELICE OLIVES £4

## Cocktails

QUAYSIDE COSMO £10

RASPBERRY NEGRONI £11

BERRICINO MARTINI £10

## Spirits



PINOT GRIGIO

CARIEL VANILLA VODKA 37.5

JACK DANIELS 40

## Cakes

FROSTED EARL GREY TEA CHOCOLATE PAVÉ

LEMON POSSET TART, DOUGLAS FIR MERINGUE

ORANGE PASSIONFRUIT CHEESECAKE

## Vodka

HEPPLE DOUGLAS FIR VODKA 41

KETEL ONE 40

BELVEDERE 40

## Red Wine

PINOT NOIR, DACIANA, HUNGARY

RED KNOT SHIRAZ, MCLAREN VALE, SOUTH AUSTRALIA, AUSTRALIA

RÉGNIÉ VIN SAUVAGE À POIL, CHÂTEAU DE LA TERRIÈRE VIN NATURAL, BURGUNDY, FRANCE

## Beer & Cider

MAGIC ROCK HIGH WIRE PALE ALE 5.5

ORCHARD PIG TRUFFLER CIDER 6

BROOKLYN EFFECTS LOW ALCOHOL BEER 0.4

## Scones

CHEESE CHIVE SCONE

NORTHUMBERLAND HONEY SCONE

BUTTER, RASPBERRY JAM, CLOTTED CREAM

## Rosé Wine

LE BEAU SUD GRENACHE ROSÉ, PAYS D'OC, FRANCE

VIÑA REAL, RIOJA ROSADO, SPAIN

CÔTES DE PROVENCE ROUMERY ROSÉ, CHATEAU DES FERRAGES, FRANCE

## Liqueurs

COINTREAU 40

KAHLUA 20

LUXARDO LIMONCELLO 27

## Champagne & Sparkling Wine

TAITTINGER NOCTURNE SEC CHAMPAGNE, FRANCE

DOM PÉRIGNON BRUT 2012 VINTAGE CHAMPAGNE, FRANCE

BOTTEGA ORGANIC PROSECCO DOC SPUMANTE EXTRA DRY NV

## Pricing

LOW SEASON

MID SEASON

HIGH SEASON

## Restaurant Category

DESSERT

# Six Menu



VEGAN

GLUTEN FREE

## Liqueur Coffee

KAHLÚA CALYPSO COFFEE £7

COURVOISIER VSOP FRENCH COFFEE £7

AMARETTO LUXARDO ITALIAN COFFEE £7

FRANGELICO HAZELNUT COFFEE £7

## Gin Serves

ALL FIR COAT £10

TANQ TEN £10

HENDRICKS ON ICE £10

GINGER RHUBARB £10

## Dessert



CHEESECAKE

SALTED CARAMEL

CHOCOLATE MOUSSE

CREME BRULEE

JAMESON IRISH COFFEE £7

## Soft Drinks

FROBISHERS FRUIT JUICES

FENTIMANS BOTANICALS

FRANKLIN SONS

MIXERS

MARLISH SPRING WATER

## Gin

HEPPLE GIN 45

SLINGSBY RHUBARB 40

MANCHESTER RASPBERRY GIN 40

HENDRICKS 41.4

TANQUERAY 10 47.3

## Savoury

HAM PEASE PUDDING FINGER SANDWICH

CHEESE TOMATO CHUTNEY FINGER SANDWICH

CARROT LOX, DILL CUCUMBER CREAM CHEESE BAGEL

PARMESAN CUSTARD SPINACH TART

CORONATION CHICKPEA WRAP

## Side Dishes

TENDERSTEM BROCCOLI, CAFÉ DE PARIS £5

GREEN BEANS, GOATS CHEESE, STICKY SEEDS £5

SKIN-ON FRIES

GREEN VEGETABLES, LEMON BUTTER

GARLIC THYME ROASTED HERITAGE POTATOES

SOURDOUGH MARMITE BUTTER

## Rum

HAVANA CLUB 7, 40

BACARDI BLANCO 40

BRUGAL AÑEJO WEST INDIES 38

KRAKEN CARIBBEAN 40

RON ZACAPA 23 GUATEMALA 40

SAILOR JERRY, CARIBBEAN 40

## Coffee

RINGTON'S TRIPLE-CERTIFIED FILTER COFFEE

ESPRESSO

# Six Menu



CAPPUCCINO	£4
MACCHIATO	
MOCHA	£4
LATTE	£4

## Appetizers Menu

- MINI BEEF RED WINE COTTAGE PIE
- CHICKEN KEBAB YORKSHIRE PUDDING
- YORKSHIRE HALLOUMI CROQUETTE, CRANBERRY PURÉE
- CRISPY HADDOCK CRAYFISH CAKE, LEMON AIOLI
- TEMPURA CAULIFLOWER, CURRY MAYONNAISE
- BEETROOT TARTARE, BURNT ORANGE, SEEDED PUMPKIN CRACKER

## These Types Of Dishes Are Being Served



- FISH
- SALAD
- LOBSTER

- PANINI
- LAMB
- TUNA STEAK
- DESSERTS
- BREAD

## Whisky, Bourbon & Cognac

- GLENMORANGIE 18 YEAR 43
- OBAN 14 YEAR HIGHLANDS 43
- TALISKER 10 YEAR ISLANDS 45.8
- LAPHROAIG 10 YEAR 40
- HIGHLAND PARK 12 YEAR 40
- CRAGGANMORE 12 YEAR 40

- MAKER'S MARK BOURBON WHISKEY 45
- WOODFORD RESERVE BOURBON WHISKEY 43.2
- TOKI, SUNTORY WHISKY 43

## Ingredients Used



- SCALLOPS
- PORK MEAT
- SALMON

- DUCK
- BEEF
- CHOCOLATE
- CARAMEL
- CHEESE
- POTATOES
- PEPPERMINT

## Puddings

- DARK CHOCOLATE MOUSSE, BURNT ORANGE £9
- RASPBERRY, WHITE CHOCOLATE VANILLA TRIFLE £9
- BRITISH CHEESES, BALSAMIC ONION, STILTON WALNUT BISCUITS £12
- STICKY TOFFEE PUDDING, BUTTERSCOTCH, CHERRY ICE CREAM £9
- AMALFI LEMON TART, POACHED BLUEBERRIES £9
- PINEAPPLE TART TATIN, COCONUT SORBET, PASSIONFRUIT
- NORTHUMBRIAN HONEY CAKE, WHIPPED YOGHURT, STRAWBERRIES
- YUZU POSSET, PAIN D'ÉPICE, CARAMAC
- PASSIONFRUIT TART, COCONUT, MANGO LIME

# Six Menu



DARK CHOCOLATE MOUSSE, BOOZY  
CHERRIES

LEMON POSSET, RHUBARB, GINGER

COFFEE CRÈME BRÛLÉE, CHOCOLATE  
CHIP COOKIE

SOFT CHEESECAKE IN A GLASS,  
STRAWBERRY COMPOTE, WHITE  
CHOCOLATE CRUMBLE

STICKY TOFFEE PUDDING, SALTED  
TOFFEE SAUCE, VANILLA ICE CREAM

LOCAL CHEESES, THYME CRACKERS,  
RED ONION CHUTNEY

DARK CHOCOLATE MOUSSE,  
RASPBERRIES, HOKEY POKEY

## Starters

WILD MUSHROOM TARTARE,  
BLACK GARLIC, SESAME  
CRACKERS £10

PROSCIUTTO, MOZZARELLA PEACH  
SALAD, GRANA PADANO, BASIL £12

GARDEN PEA ROAST GARLIC SOUP,  
MUSHROOMS, TRUFFLE CROUTONS £9

HAND DIVED SCALLOPS, COD  
BRANDADE, BUTTERED LEEKS,  
DILL, APPLE £17

SEA TROUT PASTRAMI, CAVIAR,  
HORSERADISH, TROUT RILLETTE  
BRIOCHE £13

SOY BRAISED PORK TERRINE,  
PICKLED MOOLI, SSAMJANG  
SAUCE £12

BUTTERNUT SQUASH SOUP, PICKLED  
MUSHROOMS, CANDIED WALNUTS

SWEET CURED TROUT, COURGETTE  
MINT SALAD, HORSERADISH MOUSSE

POTATO ROSTI, SOFT FRIED EGG,  
HONEY YOGHURT, CHILLI OIL

WHITE TRUFFLE RISOTTO, ROASTED  
MACADAMIAS

HAND PICKED CRAB COCKTAIL, SQUID  
INK CRISPS

ROASTED TOMATO SOUP,  
MASCARPONE, BASIL PESTO

WHIPPED CHICKEN LIVER PARFAIT,  
BACON CHIVE CRUMBS, TOASTED  
BRIOCHE, TOMATO CHUTNEY

MACKEREL PÂTÉ, SOURDOUGH CRISP,  
BABY CUCUMBER, CRISPY GRAINS

CONFIT DUCK, GRIDDLED BROCCOLI  
SALAD, TRUFFLE HONEY YOGHURT

TOMATO TARTARE, BLACK OLIVE,  
WATERMELON, FLAX CRACKER

CARAMELISED ONION TART,  
SPROUTING BROCCOLI, LEMON, ROAST  
GARLIC

## Mains

YEASTED HERB FED CHICKEN,  
SWEETCORN, PANCETTA,  
HAZELNUTS £24

PORTOBELLO MUSHROOMS, DIANE  
SAUCE, CHAMP, ONION RINGS £20

PEANUT CRUSTED CAULIFLOWER,  
TOASTED LENTIL DHAL, QUINOA  
PILAF £21

WILD BASS GRENOBLOISE STYLE,  
OLIVE OIL POTATOES GREEN  
PEPPERCORNS £27

NORTH SEA COD, MORTEAU  
SAUSAGE, COCO DE PAIMPOL  
BEANS SAFFRON £28

CURED BELLY OF PORK, HERITAGE  
BEETS, BOUDIN NOIR, CALVADOS  
SAUCE £24

TREACLE GLAZED FILLET OF BEEF,  
HAND CUT CHIPS, TRUFFLE JUS  
GRAS £33

BROCCOLI STEAK, WHIPPED FETA,  
BLACK QUINOA, BOIS BOUDRAN

SAUTÉED SEA BASS, HARISSA BRAISED  
CHICKPEAS, LABNEH, PANISSE

# Six Menu



MINUTE STEAK, GHERKIN BUTTER,  
CURLY ENDIVE, THIN CUT CHIPS (PINK  
WELL DONE)

SILVER HAKE GRENOBLOISE STYLE,  
OLIVE OIL POTATOES GREEN  
PEPPERCORNS

PORTOBELLO MUSHROOM, DIANE  
SAUCE, CHAMP, ONION RINGS

SLOW COOKED SHOULDER OF BEEF,  
BUTTERED COLCANNON MASH, ROAST  
CARROT, RED WINE SAUCE

PAN-FRIED CHICKEN SUPREME, WILD  
MUSHROOMS, LEEKS, FONDANT  
POTATO, PEPPERCORN SAUCE

STEAMED FILLET OF COLEY, CRUSHED  
PEAS, PARSLEY FISH CREAM, FONDANT  
POTATO

DRY-AGED FLAT IRON STEAK, HAND  
CUT CHIPS, WATERCRESS SALAD,  
BÉARNAISE SAUCE

PORTOBELLO MUSHROOMS GRILLED IN  
MISO BUTTER, CRISPY POLENTA,  
ASPARAGUS

CAULIFLOWER STEAK WITH ROMESCO  
SAUCE, BUTTER BEAN MASH, KALE  
PESTO

[View gallery](#)[View menu](#)[View reviews](#)

# Six Menu



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## Six

South Shore Road, Gateshead,  
United Kingdom

**Opening Hours:**

Sunday 12:00-18:00

Tuesday 17:30-23:00

Wednesday 12:00-23:00

Thursday 12:00-23:00

Friday 12:00-23:00

Saturday 12:00-23:00

Made with [Menu](#)

