



Welcome to No6. We first opened our creaky, wooden front door in December 2005 with a burning ambition to be the best we can be. Our aims were to showcase incredible ingredients; ensure our guests' experiences were extraordinary; to always be curious; and to nurture talent within our team. Today our philosophy and passion burn brighter than ever. Thank you to our guests, past and present, for choosing us. Have a cracking experience with us.

Paul and Emma Ainsworth
Chris McClurg (chef patron)

Crabsticks & Scones

Land & Sea (Cornish sugar kelp)
English spring peas ~ Hand dived scallop

or

Land & River (Kaluga Reserve N25)
Crapaudine beetroot ~ Smoked eel

Wild Turbot (Cornish waters)
Iberian ham mousseline ~ Finger lime

"Scarpetta"

All of the Pigeon (No6 Hay-aged)
Salted plum ketchup ~ Black cardamom

or

Fillet of Moorland Beef (Tallow aged)
Morel farcie ~ Likouala pepper

"Yesterday's Scone:"

Yorkshire Rhubarb (Robert Tomlinson)
Roasted vanilla ~ Brown butter Madeleines

Our Apple Pie

£160 per person

