



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)

Soup & Scones

Land & Sea (Smoked Pike roe)
Potato ~ Crab

or

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

Denver & Mignon (Philip Warren and Son)
Oyster ~ Onions

John Dory (Day boat caught)
Iberian ham mousseline ~ Finger lime

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

or

Cod (Cornish kelp)
Lobster tempura ~ Romero piperade

"Yesterday's Scone"

Chocolate (Tulakalum 75% grand cru)
Sicilian Pistachio ~ Caramac

Until we meet again

£160 per person

