

SIX by RAM

“TASTING MENU”

£65 per person & Vegetarian £45 per person

WITH WINE PAIRING - (£6 per course) 125ML with each course

TASTING MENU

FIRST COURSE

SEARED KING SCALLOPS smoked sea broth (NF) –
Paired with Sauvignon Blanc (France)

SECOND COURSE

DORSET CRAB & SCOTTISH SALMON (NF)
Paired with Pinot Grigio (Italy)

THIRD COURSE

SEARED WOOD PIGEON BREAST (NF),
– POTATO GALETTE, GREEN OLIVE TAPENADE
Paired with Merlot (France)

FOURTH COURSE

STEAK DAINE "Beef Fillet" mushroom flambe at the
table. *Paired with House Red*

FIFTH COURSE

PROSSECO SORBET

SIXTH COURSE

TRIO OF CHOCOLATE – FONDANT,
MOUSSE, ICE CREAM
Paired with Dessert Wine

VEGETARIAN TASTING MENU

FIRST COURSE

PARMESAN CHEESE SOUFFLÉ (NF)
Paired with Sauvignon Blanc

SECOND COURSE

OLIVE OIL POACHED DUCK EGG
Paired with Pinot Grigio

THIRD COURSE

WILD MUSHROOMS CREPES GRATIN
TRUFFLE OIL
Paired with Pecorino

FOURTH COURSE

ARTICHOKE RISOTTO
Paired with Picpoul

FIFTH COURSE

PROSSECO SORBET

SIXTH COURSE

TRIO OF CHOCOLATE – FONDANT,
MOUSSE, ICE CREAM
Paired with Dessert Wine

Allergen Advice: Please speak to your server before ordering if you have any allergies or intolerances.

Key: (v) vegetarian | (vg) vegan | (GF) gluten free | (NF) nut free | (DF) dairy free

The menu changes regularly, so try it before it changes! For more information, please visit our website.