



MAIN MENU



NIBBLES

Pork Crackles *£4*
Granny Smith purée
Spiced Roast Nuts *£6*
Kalamata Olives *£6*
Vegetable Crisps *£5*
Parmesan & Truffle Fries *£6*
Fries *£5*

SIX STOREYS BOARD

£25 enough for two to share
Black Pudding Scotch Egg
English Charcuterie
Smoked Salmon Tartare
Tuna Poke
Tomato, Mozzarella
Pesto dressing
Hummus
Pitta bread

TO SHARE

£8

Tomato & Mozzarella Flatbread

TO START

£6 a piece, £25 for five, £50 for all ten

Black Pudding Scotch Egg
Homemade piccalilli
Carpaccio of Beef
Horseradish crème fraîche
Marinated Pork Belly
Cauliflower purée, black pudding crumb
English Ham & Gruyère Cheese Toastie
Smoked Salmon Tartare
Lemon vinaigrette
Crab Rice Ball
Harissa
Prawn & Chicken Skewers
Lemon & chilli
Tuna Poke
Chicory leaf
Sautéed Mushrooms
Truffle toast
Shot of Chilled Tomato Soup





MAIN MENU



MAIN COURSE

28 Day Aged Casterbridge Bavette Steak £15
Peppercorn sauce, watercress

Spiced Buttermilk Chicken Schnitzel £15
Lemon oil, watercress

Six Storeys Bacon & Stilton Burger £15
Beetroot chutney, fries

Pan Fried Sea Bass £18
Shellfish butter, sautéed new potatoes, watercress

Beetroot, Fennel, Apple & Dill Burger £14
Onion rings, fries (vgn)

Buda Salad £12
*Grilled cauliflower, gold & red beetroot,
fried chickpeas, avocado mayo, red quinoa,
pickled carrots, green beans*

SIDES

£6 a piece

Tomato, Mozzarella
Pesto dressing

Caesar Salad
Parmesan

Sautéed New Potatoes
Mint & sea salt butter

Parmesan & Truffle Fries

Greek Salad
Dill yoghurt

Courgette Fries
Cucumber & mint dipping sauce

DESSERT

£7

St Clements Pie

Dark Chocolate Fondant
Balsamic Strawberries

Elderflower & Plum Gin Panna Cotta

