

*S*ALSA
ON
SIX



STEAK ON SIX

Three Courses £78 per person

To Nibble

Artisan Bread

Laverbread & Butter (V,D,W,B)

Starter

Ceviche

Wild sea bass, wasabi coconut cream, lime salsa (F,SD)

Main

Grass Fed Argentine Beef Sirloin

Short rib of beef, chimichurri, black garlic, Ffetys cheese,
asado Hen-of-the-Woods mushroom, Steak on Six chips (D,SD)

Dessert

Churros

Chocolate, dulce de leche, raspberry,
tarragon ice cream (V,D,E,W,SD,S)

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts,
(PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin,
(M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌱 Plant-based, (V) Vegetarian