

SIX BY RAM

“TASTING MENU”

£55 per person & Vegetarian £42 per person

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

TASTING MENU

FIRST COURSE

SEARED KING SCALLOP (NF) – TOMATO FONDUE

Paired with Sauvignon Blanc (France)

SECOND COURSE

CONFIT SCOTTISH SALMON PAVÉ (NF) –
PARMA HAM, SHELLFISH BROTH

Paired with Pinot Grigio (Italy)

THIRD COURSE

SEARED WOOD PIGEON BREAST (NF, – POTATO
GALETTE, GREEN OLIVE TAPENADE,
BLOOD ORANGE

Paired with Merlot (France)

FOURTH COURSE

MUSTARD-CRUSTED LOIN OF LAMB – TRUFFLE
MASH, CHÂTEAU ROOTS, ROSEMARY SAUCE

Paired with House Red

FIFTH COURSE

CHAMPAGNE SORBET

SIXTH COURSE

TRIO OF CHOCOLATE – FONDANT,
MOUSSE, ICE CREAM

Paired with Dessert Wine

VEGETARIAN TASTING MENU

FIRST COURSE

PARMESAN CHEESE SOUFFLÉ (NF) –
PEAR, AGED BALSAMIC

Paired with Sauvignon Blanc

SECOND COURSE

DUO OF AUBERGINE

Paired with Pinot Grigio

THIRD COURSE

OLIVE OIL POACHED DUCK EGG –
ASPARAGUS, TRUFFLE OIL

Paired with Pecorino

FOURTH COURSE

ARTICHOKE GRATIN – MEDITERRANEAN
VEGETABLES, PESTO, TOMATO FONDUE

Paired with Picpoul

FIFTH COURSE

CHAMPAGNE 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 | (ve) vegan | (GF) gluten free | (NF) nut free | (DF) dairy free

The menu changes every 6 weeks, so try it before it changes! For more information, please visit our website.