

SIXTY-ONE



Dinner Menu

STARTERS



Ham Hock Terrine

Piccalilli, pea puree and crispy soft-boiled eggs

£7.50

Wild Mushroom Espuma

Aromatic breadcrumbs

£8.50

Slow Cooked Octopus

Potato mousse and squid ink crumble

£9.00

Beef Carpaccio

Caperberries and Cipriani sauce

£9.50

Torched Mackerel

Heritage tomato, tomato jam and tomato consommé

£9.50

White Crab Roulade

Yuzu caviar, crème fraîche and roast garlic sauce

£11.50

IF YOU REQUIRE INFORMATION ABOUT ANY INGREDIENTS OR ALLERGENS IN OUR DISHES, PLEASE ASK A MEMBER OF STAFF.

*CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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MAINS



Black Bean and Guacamole Fajitas
Charred spring onion salsa
£16.50

Pan Roast Chicken
Fondant potato, roast Roscoff onion and 61
signature sauce
£22.50

Saffron Risotto
Monkfish and lemon crème fraiche
£23.50

10oz Rib-Eye Steak
Confit vine tomato, chimichurri and chips
£24.00

Pan Fried Halibut
Tender stem broccoli, roast wild mushroom and
mushroom mousse
£24.50

Duck Breast
Celeriac, carrot veloute, roast radicchio and red
wine jus
£26.50

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Dinner Menu

DESSERTS



Crème Brûlée
Orange shortbread
£6.50

Sticky Toffee Pudding
£6.50

Lemon Tart
Yuzu crumble and blackcurrant sorbet
£7.50

Baked Alaska
Honeycomb and lemon thyme
£8.00

Tarte Tatin
Vanilla ice cream and brandy snap
£8.00

Cheeseboard
£10.00