Sussurro

AT SIX SENSES PLACE

TWO COURSES
at £54

THREE COURSES
at £64

APERITIVO (Buy 3 for £20)

Arancini 2pcs — 8
Truffle, Parmigiano

Maritozzo 2pcs — 8
Tuna, stracciatella

Filled peppers V 2pcs — 8
Spinach, parsley

TO BEGIN (with our compliments)

Focaccia VG
Extra virgin olive oil, balsamic

FIRST IMPRESSIONS

Mushroom consommé VG
62° egg, pickled wild mushrooms

Heritage beetroot VG
Kalamata olives tapenade, shallots

Burrata V
Roast Delica pumpkin, mixed seeds, tahini

Tuna tartare
Fermented pepper, chives

Gnocchi V
Butternut squash, friggitelli, chestnuts

IN GOOD COMPANY

Grilled cauliflower VG
Romesco, figs

Risotto VG
Black trumpets, chives

Wild sea bass
Escabeche, samphire

Cornish octopus
Potato, paprika

Ox cheeks
Polenta, pistachio crumble

SIDES

Mash potato, truffle V — 12

Grilled King's oysters, salsa verde VG — 8

Lentils, pickled seasonal vegetables VG — 8

Green salad VG — 8

THE LAST WORD

Pannacotta VG
Coconut, pear, blackberry

Cheesecake V
Pistachio, candied kumquat

Chocolate tart V
Quince, olive oil

V | Vegetarian VG | Vegan

All our ingredients are carefully selected for their quality and sustainability credentials.
Please ask our team for assistance with any allergies or dietary requirements.
All prices include 20% VAT. A discretionary service charge of 14.5% will be added to your bill.