



Restaurant, Bakehouse, Bar and Terrace

The BR6 present associated events.  
*Friday April 26<sup>th</sup>*

*Wine pairing dinner With Laithwaites*  
*Experience to commence at 6:00pm in the br6 rooms.*

£49.50 per person

bookings now being taken. [Br6.bookings@lsec.ac.uk](mailto:Br6.bookings@lsec.ac.uk) -T. 0203954 5006- Or <https://www.thefork.co.uk/>

FIRST COURSE

*Asparagus, poached egg, truffle emulsion, pickled radish, toasted almond and sourdough crisp.*  
*Egg, milk, gluten, sulphites, nuts. Pairing: Alessandro Gallici Pinot Grigio*

SECOND COURSE

*Crab tortellini, potato confit, samphire, bouillabaisse sauce,*  
*gluten, egg, milk, crustacean, sulphites. Pairing: Domain du Mas Ensoleillé*

THIRD COURSE (Palate Cleanser)

*Lemon posset, pineapple salsa,*  
*milk*

FOURTH COURSE

*Roasted rump of Lamb, crushed jersey royal, wild garlic puree, Provençal vegetables, red wine jus,*  
*milk, sulphites. Pairing: Castillo de Epifanía Rioja*

FIFTH COURSE

*Tiramisu, rhubarb compotes, passion fruit sorbet,*  
*egg, milk, gluten, sulphites, peanuts, nuts, soya. Pairing: Hacienda de Lluna Moscatel*

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A selection of English cheeses – confit-biscuits – bread – **V**

This course will be subject to a £9 pp additional charge.

*gluten, milk, sulphites*

All products sold by us and supplied to us have the acknowledged allergens presented on menus/packaging/or informed by waiting staff.

Please inform staff if you are still concerned, prior to consumption. To ensure the freshness and seasonality of our foods, all products are subject to change without prior notice.

We do not include service charge on our billing. Gratuities are presented at the courtesy of our guests. Thank you-br6