



Located atop the iconic Baltic Centre on Gateshead Quays, SIX Rooftop Restaurant offers panoramic views of the Newcastle skyline. As a destination dining spot in the North East, our menus feature locally-sourced ingredients, crafted into exquisite dishes by our skilled chefs, making every visit a memorable experience.

Need to know

Address

SIX Rooftop, BALTIC Centre for Contemporary Art, South Shore Road, Gateshead Quays, Tyne and Wear, NE8 3BA

Parking

Ample parking available with dedicated spaces for coaches

Trade information

Bookings can be made via email at eat@sixbaltic.com with confirmation provided within 24 hours. Cancellation policy details (e.g., cancellations must be made 48 hours before the reservation to avoid charges).

Credit facilities are available with bookings via roy@pneumahospitality.co.uk

Upsells Available

Our Chef's table offers a memorable dining adventure that showcases the finest seasonal ingredients for a fresh and vibrant palette of flavours.

Good to know

Menu Information

Our Signature Taste of SIX : 6-Course or 9-Course Tasting Menu: Features a selection of our finest dishes that showcase seasonal flavours and local ingredients.

Fixed 2 or 3 Course

Menu: Available upon request, these menus provide a simplified yet equally exquisite dining experience, perfect for guests seeking a more traditional meal structure.

Accessibility

Guests can access the top floor via a scenic lift, ensuring full accessibility for individuals with mobility disabilities. Menus in large print format are available upon request to accommodate visual impairments.

Minimum and Maximum Numbers

The venue accommodates up to 110 diners. Private dining in the Viewing Box is available for groups up to 32.

Did you know?

At SIX Rooftop Restaurant, we offer a dynamic dining experience that combines stunning views with seasonal menus. Our offerings are designed to cater to a range of culinary preferences and dietary requirements, ensuring a memorable meal for every guest.

Opt for an enhanced experience with an optional upgrade to expertly paired wine flights. For those preferring non-alcoholic options, we also offer soft drink pairings.

Eating at our Chef's table offers a theatrical experience where you can interact with our chefs and watch every action in our kitchen.

Who to know

Roy Ng

07828 972806

roy@pneumahospitality.co.uk