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## Starter plates..

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Seared Venison Crostini, Goats Cheese, Rocket & Blueberry Balsamic £7.95

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Soup of the Day (Please Ask Server) with Three Grain Rustic Bread £5.50

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Pan Seared Scallops, Squash Puree, Lardons, Burnt Butter £9.50

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Honey, Garlic & Sesame Chicken Skewers, Soy & Chili Dipping Sauce £7.00

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Spiced Cod Fishcakes, Sun Blushed Tomato Aioli, Pea Shoots & Lambs Lettuce £6.50

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Bread & Olive Board, Pistachio Dukkah, Olive Oil & Balsamic, Sea Salted Butter £5.50

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## Meat Plates..

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Confit Pork Belly, Sage & Onion Mash, Roasted Root Veg, Mulled Cider Jus £16.95

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Brie & Cranberry Stuffed Chicken Kiev, Smoked Bacon Potato Puree, Fine Beans £12.95

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West Country Sirloin Steak, Triple Cooked Chips, Watercress & Roast Vine Tomatoes £18.95

*(Add Peppercorn Sauce or Parsley & Garlic Butter Sauce £2.00)*

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Oven Roasted Partridge, Roasted Rosemary Potatoes, Braised Red Cabbage Port & Juniper Reduction £14.95

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6<sup>oz</sup> fillet steak, Fondant Potatoes, Confit Cherry Vine Tomatoes, Soubise, Roasted Swede & Carrot £25.00

*(we recommend cooked medium to rare)*

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## Fish Plates..

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Classic Moules Mariniere, crusty bread or chips £13.00

*(Starter portion available with bread £7.00)*

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Smoked Haddock & Leek Risotto, Poached Egg £14.95

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Catch of the day £ *market price*



## Vegetarian Plates...

Blue Vinny & Spinach Stuffed Flat Mushroom, Herb Crust, Dauphinoise £12.95

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Roast Root Vegetable Wellington, Sautéed Potatoes & Rocket £12.00

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Spinach & Ricotta Ravioli, watercress puree, Toasted Pine Nuts £12.00

## Sides...

Rocket & Parmesan Salad £3.50

Truffle Fries £3.00  
(add cheese 50p)

Fine Beans, Balsamic & Almonds £2.50

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V6 House Salad £2.50

Sweet Potato Fries £3.00

Blue Vinny Baked Mushrooms £3.00

## Dessert Plates...

Christmas Pudding

Baked Alaska

£6.00

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Apple & Plum Crumble,

Cinnamon Ice Cream

£6.00

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Irish Coffee Crème Brûlée,

Homemade Shortbread

£6.50

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Cheese Board - Grapes, Apple, Walnuts,

House Chutney and Artisan Biscuits

Three Cheeses £9.00

Five Cheeses £12.50

Dark Chocolate Brownie,

Mulled Wine Coulis & Orange

Sorbet

£6.50

Spiced Clementine

Steamed Pudding, Conker Gin

Syrup, Clotted Cream

£6.50

Selection of Ice Creams & Sorbets

1 Scoop £1.80

2 Scoops £3.60

3 Scoops £5.40

*Ice Creams:*

*Vanilla, Chocolate, Salted Caramel,*

*Mint Choc, Honeycomb, Clotted*

*Cream, Rum & Raisin*

*Sorbets:*

*Blackcurrant, Mango,*

*Raspberry, Lime & Coconut,*

*Bucks fizz*

## Winter Drinks...

Toffee Martini - Black Cow Vodka,

Homemade Toffee, Cream, Coco

Powder £7.50

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Nutella Hot Chocolate, Cream &

Pistachios £4.50

Irish Coffee - Bushmills Original

Whisky, Full Circle Coffee, Heavy Cream

£6.00

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Brandy Alexander £6.50

Mulled Cider £4.50

with Fireball Whisky £5.50

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Glass of Port £6.50

Ruby, Tawny or White Port



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## Small Plates

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English Tapas Style - (why not try a few small plates)

Choose 3 for £14.00 - Choose 5 for £23.00

Plaice Goujon, Pea & Mint Puree

£6.00

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Braised Chorizo, Red Wine

£6.00

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Breaded Brie, Chilli Jam

£5.00

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Caramelised Hummus, Toasted

Bread

£5.00

Pigs in Blankets & Cranberry Stuffing Balls

£6.00

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Tiger Prawns, Sticky Chilli Glaze

£4.00

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Popcorn Pheasant, Smoked Paprika & Mayo

£6.00

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Wild Mushroom, Garlic Bruschetta

£5.00

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## Snacks

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Mixed olives £3.00

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Pork Crackling with Apple Sauce £3.00

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Vinny at 6 Sweet Roasted Nuts with Rosemary and Chilli £3.00

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Chilli Puffs £2.00

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Vinny at Six Popcorn £2.00

If you do have any allergies please inform one of our friendly staff members.

We have an alternative Allergies menu to make your experience easier

*Jon Rabbetts - Head Chef, Vinny at Six*