



Starter plates...

Fever Tree Cola Ham Hock & Caper Terrine, Pickled Vegetables & Celeriac Puree £7.95

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Soup of the Day (Please Ask Server) with 3 Grain Rustic Bread & Sea Salted Butter £5.00

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Pan Seared Scallops, Romesco Sauce & Textured Samphire £9.50

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Crispy Peanut Chicken with V6 Naked Slaw £7.50

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Smoked Haddock Fritters, Curry Mayonnaise, Carrot, Coriander & Tomato £7.00

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Whole Baked Camembert, Sweet Fruit & Nut Chutney & Sour Dough Garlic Croutes £9.00

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Bread & Olive Board, Dukkah, Olive Oil & Balsamic, Sea Salted Butter £5.00

Meat Plates...

Slow Cooked Pork Belly, Charred Pineapple Steak, Sweet Potato, Crispy Sage & Calvados Sauce £16.95

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Roasted Chicken, Parsnip Puree, Shallow Fry Potato Julienne, Pancetta Crisp & Bourbon Pan Juices £13.45

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West Country Sirloin Steak, Triple Cooked Chips, Watercress & Roast Vine Tomatoes £18.00

(Add a sauce: Peppercorn Butter or Blue Vinny Sauce) £2.00

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Venison Bourginon, Roasted Garlic Mash, Glazed Carrot & Greens £14.95

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Blue Vinny Crusted 6oz Fillet Steak, Creamed Potatoes, Crispy Onions & Port Reduction £25.00

(we recommend cooked medium to rare)

Fish Plates...

Parsley & Garlic Mussels Steamed in White Wine & Shallots, Crusty Bread or Chips £13.00

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Oven Baked Sweet Chilli Salmon Fillet, Stir Fry & Charred Lime £14.95

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Catch of the day £ market price



Vegetarian Plates...

Paneer, Cauliflower & Pea Curry, Jasmine Rice, Coriander Yoghurt £12.95

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Wild Mushroom Arancini, Tomato Sauce, Rustic Croute £12.50

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Spinach Pesto, Nut & Cherry Tomato Linguine £11.00

Sides...

Tomato & Rocket Salad £2.50

V6 Naked Slaw £2.50

Seasonal Vegetables £2.50

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V6 House Salad £2.50

Wilted Garlic Spinach £2.50

Blue Vinny Baked Mushrooms £3.00

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Truffle Fries £3.00
(add cheese 50p)

Sweet Potato Fries £3.00

Bakers Bread Basket £3.00

Dessert Plates...

Vanilla Panna Cotta, Warm Poached Rhubarb & Ginger Snap Crumb £6.50	Double Chocolate Tart with Blood Orange Three Ways £6.50	Spiced Poached Fruits, Cinnamon Ice cream & Shortbread £6.00
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V6 Cheese Board, Grapes, Walnuts, House Chutney and Artisan Biscuits <i>Three Cheeses £9.00</i> <i>Five Cheeses £12.50</i>	Sticky Toffee Pudding, Pecan Crunch, Clotted Cream & Spiced Caramel Sauce £6.50	Apple & Blackberry Crumble, Macadamia Nut Topping & Vanilla Ice Cream £6.50
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After Dinner Drinks...

Toffee Martini - Black Cow Vodka, Homemade Toffee, Cream, Coco Powder £7.50	Irish Coffee - Bushmills Original Whisky, Full Circle Coffee, Heavy Cream £6.00	Glass of Port <i>Ruby, Tawny or White Port</i> £6.50
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Brandy/Cognac *(warmed glass)* This is what we all think we're supposed to drink after dinner, which is why maybe we don't? there is a certain intimidation factor with brandy that really needs to go away, so we can really just enjoy the spirit. It's a simple product: distilled wine, which is to say, you ferment any kind of fruit into wine, then take the wine and distill it into a stronger liquor. Brandy might see some time in oak, though there are also young fruit brandies that are incredible light and floral. Enjoy a warmed glass, with a measure of brandy or cognac to sip on after your dinner. *See our Brandy and Cognac section in our drink's menu for a choice*



Small Plates

English tapas style - (*why not try a few small plates*)

Choose 3 for £14.00 - Choose 5 for £23.00

Southern Fried Popcorn Cockles

£5.00

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Sticky & Sweet Angostura Chipolatas

£6.00

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Breaded Brie, Chilli Jam

£5.00

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Tomato & Paprika Stewed Chickpeas,

Toasted Bread

£5.00

Beef Steak with Garlic & Fino Sherry

£6.00

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Seafood Kebabs with Chilli & Lime Glaze

£6.00

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Lemon & Thyme Chicken Wings

£6.00

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Blue Vinny Rarebit Bites,

Onion Chutney

£5.00

Snacks

Mixed olives £3.00

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Pork Crackling with Apple Sauce £3.00

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Vinny at Six Smoked Red Cheddar Cheese Straws £3.00

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Root Vegetable Crisps, chive sour cream £3.00

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Vinny at Six Popcorn £3.00

If you do have any allergies please inform one of our lovely staff members.
We have an alternative Allergies menu to make your experience even easier

Jon Rabbetts - Head Chef, Vinny at Six