

KEY

DF - CAN BE MADE DAIRY FREE

GF - CAN BE MADE GLUTEN FREE



Starter plates..

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

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DF GF Soup of the Day (Please Ask Server) with 3 Grain Rustic Bread & Sea Salted Butter £5.50

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DF GF Pan Seared Scallops, Romesco Sauce & Textured Samphire £9.50

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GF 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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GF Whole Baked Camembert, Sweet Fruit & Nut Chutney & Rustic Garlic Croutes £9.00

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

Meat Plates..

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

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

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

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DF GF Venison Bourginon, Roasted Garlic Mash, Greens £14.95

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

Fish Plates..

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

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

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Catch of the day £ *market price*

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Vegetarian Plates...

GF 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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DF Spinach Pesto, Nut & Cherry Tomato Linguine £11.00

Sides...

DF GF Tomato & Rocket Salad
£2.50

DF GF V6 Naked Slaw £2.50

DF GF Seasonal Vegetables £2.50

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DF GF Wilted Garlic Spinach

GF Blue Vinny Baked Mushrooms

DF GF V6 House Salad £2.50

£2.50

£3.00

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DF GF Truffle Fries £3.00
(add cheese 50p)

DF GF Sweet Potato Fries £3.00

DF GF Bakers Bread Basket £3.00

Dessert Plates...

GF Vanilla Panna Cotta,
Warm Poached Rhubarb
£6.50

Double Chocolate Tart with Blood
Orange Three Ways
£6.50

DF GF Spiced Poached Fruits,
RASPBERRY SORBET
£6.00

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GF V6 Cheese Board, Grapes,
Walnuts, House Chutney and Artisan
Biscuits
Three Cheeses £9.00
Five Cheeses £12.50

Sticky Toffee Pudding, Pecan
Crunch, Clotted Cream & Spiced
Caramel Sauce
£6.50

Apple & Blackberry Crumble,
Macadamia Nut Topping &
Vanilla Ice Cream
£6.50

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
Ruby, Tawny or White Port
£6.50

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

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Small Plates

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

Choose 3 for £15.00 - Choose 5 for £24.00

DF GF Southern Fried Popcorn

Cockles

£5.00

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DF Sticky & Sweet Angostura

Chipolatas

£6.00

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Breaded Brie, Chilli Jam

£6.00

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DF GF Tomato & Paprika Stewed

Chickpeas, Toasted Bread

£5.00

DF GF Beef Steak with Garlic & Fino

Sherry

£6.00

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DF GF Seafood Kebabs with Chilli & Lime

Glaze

£6.00

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DF GF Lemon & Thyme Chicken Wings

£6.00

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Blue Vinny Rarebit Bites,

Onion Chutney

£6.00

Snacks

DF GF Mixed olives £3.00

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GF 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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DF GF Root Vegetable Crisps, chive sour cream £3.00

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DF GF Vinny at Six Popcorn £3.00

If you do have any other specific allergies please inform one of our lovely staff members.

Jon Rabbetts - Head Chef, Vinny at Six



VEGAN OFFERINGS...

Tapas Plates...

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| Spicy Patatas Bravas £5.00 | Olive Tapenade on Toasts with Tomato £5.00 |
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| Stewed Chickpeas & Toasted Sour Dough £5.00 | Garlic Mushrooms & Spring Onion in Fino £5.00 |

Starter Plates...

- Sour Dough Bread Board, Olives, Dukkah, Olive oil & Balsamic £5.50
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- Warm Winter Slaw, Cashew & Date salad, Finished with Micro Herbs & Soy £6.00
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- Soup of the Day (Please Ask Server) Toasted Sour Dough £5.50

Main Plates...

- Spinach Stuffed Flat Mushroom, Rosemary Sautéed Potatoes & rocket salad £11.00
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- Cauliflower, Pea & Cherry Tomato Curry, Jasmine Rice £11.50
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- Pesto & Mixed Nut Linguine Finished with Rocket & Parmesan Shavings £11.00

Side Plates...

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| Tomato & Rocket Salad £2.50 | Wilted Garlic Spinach £2.50 | Seasonal Vegetables £2.50 |
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| Truffle Fries £3.00 | Sweet Potato Fries £3.00 | V6 House Salad £2.50 |

Dessert Plates...

- Chocolate Fudge Layer Cake, Fruit Coulis & Fresh Raspberries £6.00
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- Warm Poached Seasonal Fruits, Granola Crumble Topping & Blackcurrant sorbet £6.00