



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 £5.50

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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 £18.95

(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 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
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After Dinner Drinks...

Toffee Martini - Black Cow Vodka, Homemade Toffee, Cream, Coco Powder £7.50	Irish Coffee - Bushmills Irish Whisky, Full Circle Coffee, Heavy Cream £6.00	Glass of Port Ruby, Tawny or White Port £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 £15.00 - Choose 5 for £24.00

Southern Fried Popcorn Cockles

£5.00

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Sticky & Sweet Angostura Chipolatas

£6.00

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Breaded Brie, Chilli Jam

£6.00

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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

£6.00

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

750ML Bottle of Still Water £3.00

750ML Bottle of Sparking Water £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



SANDWICHES & TOASTIES...

→ Served at Lunch Only ←

All breads served with shoestring fries & dressed green leaves...

Pulled Pork, Soy & Chilli glaze, Spring Onion and Cucumber served in Crusty Baguette

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Cream & Spiced Mature Cheddar & Caramelised Onion Chutney Sour Dough Toastie

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Fish Goujon, Watercress & Lemon Mayonnaise in a Crusty Baguette

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Dorset Cheddar Rarebit on Sour Dough Toasts

(Add Bacon £2.00)

All Above £7.50 *(additions not included)*

Add a Cup of Soup for £1.50

Sandwich, Mug of Soup & Soft Drink or Hot Drink - £10

(Coca cola, Lemonade, Elderflower Presse, Pear Juice, Pajo Juice, Orange Juice, Cranberry Juice, Pineapple Juice, Apple Juice, Latte, Flat White, Cappuccino, Americano, Tea)



Join us for Sunday Lunch

Our Team of Chefs work from 9am every Sunday to bring you succulent roast meats with an accompaniment of seasonal vegetables topped with Yorkshire pudding and lashings of gravy..

Served 12noon till 4pm every Sunday

Keep an eye on our social media for live music & acoustic events on Sunday between 4pm - 6pm

Sunday Roast Dinner - £13.00

2 Sunday Roast Dinners - £22.00

Two V6 Hair of the Dog's (Bloody Mary's) - £8.00