



Starter plates...

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

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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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Potted Chicken Liver Pate, Toasted Sour Dough, Onion Chutney, Cornichons £7.00

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Charred Prosciutto Wrapped Asparagus, Saffron Mayonnaise, Crispy Hens Egg £7.95

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Conker Gin Cured Trout, Chicory, Radish, Crispy Trout Skin, Tonic Dressing £8.00

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Whole Baked Camembert, Sweet Fruit & Nut Chutney & Sour Dough Garlic Croutes £9.50

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Pan Seared Scallops, Green Pea Puree, Pancetta Lardons, Lamb's Lettuce £10.00

Meat Plates...

Roasted Chicken, New Potato, Pea, Baby Leek, Chantenay Carrot, Artichoke & Pesto Spring Stew £15.00

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Confit Duck Leg, Garlic & Thyme Potato Terrine, Wilted Spinach, Roasted Plum Sauce £17.00

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Breaded Pork Fillet Stuffed with Black Pudding, Creamed Potatoes, Charred Asparagus,
Port & Prune Jus £17.00

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Herb Crusted Lamb Rump, Crushed Potatoes, Roast Vine Tomatoes, Fine Beans, Anchovy Butter Sauce £18.50

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Country Sirloin Steak, Triple Cooked Chips, Watercress & Roast Vine Tomatoes £19.00

(Add a sauce: Parsley & Garlic Butter or Peppercorn & Brandy Sauce) £2.00)

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Blue Vinny Crusted 6oz Fillet Steak, Rosti Potato, Wild Mushrooms, Pedrino Ruby Tonic Reduction £27.00

(we recommend cooked medium to rare)



Fish Plates

Creamy Curry Spiced Mussels & Shallots, Crusty Bread or Chips £14.00

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Pan Seared Bream Fillets, Panko Prawn Cakes, Tomato Salsa, Coriander Aioli £17.50

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Catch of the day £ *market price*

Vegetarian Plates

Ginger, Cumin & Turmeric Cauliflower Steak, Roasted New Potatoes, Tomato & Rocket Salad £12.50

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3 Bean Chilli, Jasmine Rice, Yoghurt £13.00

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Creamy Wild Mushroom Linguine, Finished with Truffle Oil, Garlic Bread £13.00

Sides...

Tomato & Rocket Salad £2.50

V6 House Salad £2.50

Seasonal Vegetables £2.50

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Sweet Potato Fries £3.00

Truffle Fries £3.00
(add cheese 50p)

Sautéed Wild Mushroom & Spinach
£3.00

Dessert Plates...

Dark Chocolate Delice, Cappuccino
Ice Cream, Brandy Snap Shard,
Salted Caramel Sauce
£7.00

Brioche & Rhubarb Bread &
Butter Pudding, Toasted Almonds
& Crème Anglaise
£7.00

Raspberry & Black Cow Vodka
Frangipane Tart, Honeycomb Ice
Cream, Coulis
£7.00

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V6 Cheese Board, Grapes,
Walnuts, House Chutney and Artisan
Biscuits

Old Fashioned Apple Upside
Down Cake, Double Cream
£7.00

Bailey's Cheesecake, Butter
Biscuit Crumb Pile, Strawberry
Sorbet

3 Cheeses £9.00 OR 5 Cheeses £12.50

£7.00



Small Plates

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

Choose 3 for £15.00 - Choose 5 for £24.00

Deep Fried Whitebait, Lemon Mayo £5.00 -	Tempura Cornichons, Sriracha Mayo £6.00 -
Southern Fried Chicken Strips, Honey & Sesame Dipping sauce £6.00 -	Smoked Salmon, Dill Cream Cheese Crostini Bites, Pickled Cucumber £6.00 -
Mini Twice Baked Goat's Cheese Souffle, Apple & Walnut £6.00 -	Moroccan Spiced Lamb Mince Kebab, Mint Raita £6.00 -
Lemon & Coriander Hummus, Toasted Bread £5.00	Caesar Salad Bites, Quail's Egg & Parmesan £6.00

Snacks

Olive Et Al Sunshine, Rosemary & Garlic Olives £3.00

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Pork Crackling with Apple Sauce £3.00

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Spicy Sesame Peanuts £3.00

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Root Vegetable Crisps £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