

*"One cannot think well,
love Well,
sleep Well,
if one has not dined well"*



*Dairy Free – DF
Gluten Free – GF
Vegan – Please ask to see
our separate Vegan Menu*

Starter Dishes

DF GF Soup of the Day (Please Ask Server) with Crusty Homemade Bread & Sea Salted Butter £5.50

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Twice Baked 3 Cheese Soufflé, Served with a Waldorf Salad £7.00

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GF Chicken Liver Parfait, Red Onion & Balsamic Jelly and Rosemary Croutes £7.50

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DF GF Hermitage Tomato Carpaccio with Basil, Shallot Rings, Goats Cheese Mousse & Salted Croutes
£8.50

V6 RECOMMEND

Smoked Haddock, Spinach & Leek Croquettes, Herb Salad, Poached Egg & Mustard Dressing £8.00

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DF GF Seared Scallops and Slow Cooked Pork Belly, Roasted Fennel & Apple Crisps £10.00

Main Dishes

DF GF Chicken Breast Stuffed with Boursin Cheese & Wrapped in Smoked Sticky Bacon, Green Beans, Asparagus, Baby Carrots, Lyonnaise Potatoes & a thyme Jus £16.50

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DF GF Slow Cooked Pork Belly, Black Pudding Bon Bon, Celeriac & Apple Puree, Glazed Carrots, Tarragon Potatoes, Cider Jus £18.00

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DF GF 8oz Country Sirloin Steak, Triple Cooked Chips, Confit Vine Tomatoes & Local Watercress £19.00

DF GF Parsley & Garlic Butter - DF GF Peppercorn Sauce – DF GF Wild Mushroom & Port Sauce

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DF GF Lamb Rump Topped with a Roasted Garlic & Herb Crust, Spring Vegetables, Dauphinoise Potatoes & a Port Jus £21.00

Side Dishes

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

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DF GF V6 House Salad
£2.50

DF GF Wild Mushroom & Spinach
£3.00

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DF GF Sweet Potato Fries
£3.00

DF GF Selection of Vegetables
£2.50

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Garlic Bread
£3.00 (add Cheese 50p)

Service Charge Not Included, this is at your own Discretion

“To know how to eat well,
one must first learn to
wait”

- *Marco Pierre White*



Fish Dishes

DF GF Mussels with Shallots, Garlic, White Wine, Tarragon, Cream & Crusty Bread or Frites £15.50

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DF GF Seafood Tagliatelle with Scallops, King Prawns, Mussels, Cod, Tomato & Chilli Sauce with Parmesan Crisps £17.50

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GF Monkfish & King Prawn Thai Green Curry with Pak Choi, Green Beans, Courgette, Mange Tout, Asparagus & Basmati Rice £18.00

Catch of the day £ *market price*

Vegetarian Dishes

DF GF Wild Mushroom, Sun Blushed Tomatoes, Fennel, Courgette with Herb Pesto Tagliatelle £15.50

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GF Vegetable Thai Green Curry with Pak Choi, Green Beans, Courgette, Mange Tout, Asparagus & Basmati Rice £16.00

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GF Cajun Halloumi Burger with a V6 Mushroom Ketchup, Herb Salad & Sweet Potato Fries

Desserts

Baileys & Malteser Cheesecake,
White Chocolate Sauce

£7.00

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GF Iced Coconut Parfait, Pineapple
and Lime Salsa, Rum Toffee Sauce
£7.00

Vinny @ 6

Dessert of the Moment

£7.00

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V6 Cheese, Grapes, Walnuts,
House Chutney and
Artisan Biscuits
3 Cheeses £9.00 5 Cheeses £12.50

Apple Tarte Tatin,

Gingerbread Ice Cream

£7.00

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Chocolate Fondant, Salted Caramel
Ice Cream & Spiced Pear

£7.00

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SMALL PLATES

Choose 3 for £15.00 - Choose 5 for £24.00

Black Pudding Bon Bon,
Celeriac & Apple Purée

£5.50

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Deep Fried Blanch bait, Taretar Sauce
& a Lemon Wedge

£5.50

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Smoked Haddock, Spinach & Leek
Croquette, Sweet Mustard Mayo

£6.00

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V6 RECOMMEND

GF Cajun Halloumi, Waldorf Salad

£6.00

DF Pork & Wild Boar Meatballs,
Tomato & Chilli Sauce

£6.00

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GF Chicken Liver Parfait, Rosemary Croutes
& Red Onion & Balsamic Jelly

£5.50

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DF GF Heritage Tomato, Shallot, Basil
Bruschetta

, Goats Cheese Mousse

£6.00

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DF GF Scallop & King Prawn, Tomato Sauce.
Roasted Garlic & Herb Crust

£6.00

BAR SNACKS

DF GF V6 Olives in Rosemary, Garlic & Chilli £3.00

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DF GF Pork Crackling with Apple Sauce £3.00

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DF GF Spicy Sesame Peanuts £3.00

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DF GF Tyrrells Vegetable Crisps £3.00

Allergy Concerns...

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

GARETH HOMER – Head Chef, Vinny at Six

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ICE CREAM

GF Vanilla	GF Chocolate
-	-
GF Honeycomb	GF Mint Chocolate Chip
-	-
GF Clotted Cream	GF Rum & Raisin
-	-
GF Salted Caramel	GF Gingerbread
1 SCOOP - £1.80	2 SCOOPS - £3.60
3 SCOOPS - £5.40	

SORBET

DF GF Blackcurrant	-	DF GF Raspberry	-	DF GF Cucumber
1 SCOOP -£1.80	-	2 SCOOPS - £3.60	-	3 SCOOPS - £5.40

ENGLISH SPARKLING & PORT

(BOTTLE ONLY) FURLEIGH ESTATE CLASSIC CUVÉE- £40.00

(BOTTLE ONLY) FURLEIGH ESATE ROSÈ - £40.00

50ML RUBY PORT - £6.50

50ML TAWNY PORT - £6.50

50ML WHITE PORT (*chilled*) - £6.50

CIGARS & PAIRINGS

1. **H Upmann Corona J** - £16.00 - *Smoking time 20 minutes – Recommended Drink – Rum Old Fashioned*
2. **Romeo y Julieta Number 3** - £18.00 - *Smoke time 20-25 minutes– Recommended Drink - Negroni*
3. **Cohiba Siglo 2** £32.00 - *Smoking time 30-35 minutes– Recommended Drink – Ron Zacapa 23 Rum*
4. **Montecristo Petit Edmundo** £25.00 - *Smoking time 30 minutes– Recommended Drink – Taliska 10yr*
5. **Partagas Serie D4** £28.00 - *Smoking time 40 minutes– Recommended Drink – Bourbon Old Fashioned*

See Drinks menu for more information

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