

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



*Please ask our lovely staff  
members about our  
separate allergies and  
Vegan menu if needed.*

## Starter Dishes

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 Chive Cream Sauce & Crisps Leeks £7.00

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Chicken Liver Parfait, Apple & a Saffron Chutney with Sea-salt Croutes £7.50

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Beef Carpaccio with a Rocket & Parmesan Salad £8.00

### V6 RECOMMEND

Smoked Haddock Croquettes, Wilted Spinach, Poached Egg & Wholegrain Mustard Sauce £8.00

## Main Dishes

Pork Tenderloin Wrapped in Parma Ham with Black Pudding Bon Bons, Glazed Baby Carrots, Dauphinoise Potatoes, Apple & Calvados Puree & Thyme Jus £18.00

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Pan Roasted Lamp Rump with Rosemary & Garlic Potatoes, Green Beans, Pak Choi & Port Jus £19.50

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Beef Medallions with a Colcannon Potato Cake, Confit Cherry Tomatoes, Green Beans & Wild Mushroom Stroganoff Sauce £19.50

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8oz Country Sirloin Steak, Triple Cooked Chips, Confit Vine Tomatoes & Local Watercress £19.00  
*Parsley & Garlic Butter - Peppercorn Sauce – Wild Mushroom & Port Sauce  
Sauces £2.00 each*

## Side Dishes

Truffle Fries £3.00  
(add cheese 50p)

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V6 House Salad  
£2.50

Wild Mushroom & Spinach  
£3.00

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Sweet Potato Fries  
£3.00

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

Beer Battered Cod Fillet, Pea Puree, Triple Cooked Chips & Homemade Tartare Sauce £14.50

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Cajun Salmon on Moroccan Couscous with Mango & Avocado Salsa & Confit Cherry Vine Tomatoes £17.50

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Mussels in Shallots, Garlic, White Wine, Parsley & Cream with Crispy Bread & Fries £16.00

Catch of the day £ *market price*

## Vegetarian Dishes

Hemp Burger with a Rocket & Tomato Salad & Sweet Potato Fries £13.00

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Wild Mushroom Stroganoff with Basmati Rice & Green Beans. £15.50

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Cajun Halloumi on Moroccan Couscous with Mango & Avocado Salsa & Confit Cherry  
Vine Tomatoes £15.00

## Desserts

Rhubarb & Strawberry Cheesecake,  
Ginger Bread Ice-Cream

£7.00

Vinny @ 6  
Dessert of the Moment

£7.00

Lemon & Thyme Crème Brûlée,  
Raspberry Compote, Shortbread

£7.00

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

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

Chocolate Fondant, Salted Caramel  
Ice Cream & Pear Sauce  
£7.00

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## SMALL PLATES

Choose 3 for £15.00 - Choose 5 for £24.00

Black Pudding Bon Bon,  
Apple & Calvados Purée

£5.50

-

Cod Goujons, Tartare Sauce  
& Lemon Wedge

£5.50

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Smoked Haddock Croquette,  
Wholegrain Mustard Sauce

£6.00

Pork & Wild Boar Meatballs,  
Tomato & Chilli Sauce

£6.00

-

Chicken Liver Parfait, Rosemary Croutes  
& Apple & Saffron Chutney

£5.50

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Creamed Wild Mushroom & Tarragon Puff Pastry  
Pillow

£6.00

### **V6 RECOMMEND**

Cajun Halloumi, Rocket & Tomato Salad with Mango  
& Avocado Salsa

£6.00

## BAR SNACKS

V6 Olives in Rosemary, Garlic & Chilli £3.00

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Spicy Sesame Peanuts £3.00

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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

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

## SORBET

Blackcurrant	Raspberry	Cucumber
1 SCOOP -£1.80	-	2 SCOOPS - £3.60
-	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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