

*"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 Bread & Sea Salted Butter £5.50

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Twice Baked 3 Cheese Soufflé, Served with a Chive Cream Sauce & Crispy Leeks £7.50

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Chicken, Leek and Black Pudding Terrine Served with a White Truffle Potato Salad £7.50

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Sea-Salt and Cracked Black Pepper Squid Rings with a Smoked Paprika Mayonnaise £7.50

### **V6 RECOMMEND**

Confit Duck Bon Bon's with Walnut, Apple and Frisée Lettuce Salad and Carrot Puree £8.00

## Main Dishes

Slow Cooked Pork Belly Rolled & Stuffed with Chorizo on Mixed Bean, Sun blushed Tomato, Olive, Roasted Fennel & Gnocchi Cassoulet £18.00

### **V6 RECOMMEND**

Duo of Venison Steak & Venison Faggot with A Potato Fondant, Creamed Curly Kale, Glazed Baby Carrots & Port Jus £19.50

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Chicken Chasseur Served with Roasted Garlic Mash & Green Beans £16.50

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8oz Country Sirloin Steak, Triple Cooked Chips, Confit Vine Tomatoes & Local Watercress £19.00  
*Parsley & Garlic Butter - Peppercorn Sauce – Shallot & 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 &  
Green Beans £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 Haddock, Minted Pea Puree, Triple Cooked Chips & Homemade Tartare Sauce £14.50

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Cajun Salmon and King Prawn Kebabs on Hoisin Stir Fried Vegetables & Basmati Rice £18.00

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Plaice Fillets Topped with Herb & Sun blushed Tomato Crust with Asparagus, Pak Choi, Green Beans, Fennel, Crushed Potatoes & Mussel Cream Sauce £18.00

Catch of the day £ market price

## Vegetarian Dishes

Cauliflower Risotto with Wild Mushrooms, Fennel & Peas Topped with Rocket, Parmesan & Garlic Bread £14.00

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Mixed Bean, Sun Blushed Tomatoes, Olives, Roasted Fennel & Gnocchi Cassoulet £14.50

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Hoisin Stir Fry Vegetables with Cajun Halloumi & Basmati Rice £14.00

## Desserts

Banana & Chocolate  
Bread and Butter Pudding,  
Caramelised Banana & Toffee Sauce

£7.00

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Vinny @ 6

Dessert of the Moment

£7.00

Roasted Rhubarb Panna Cotta,  
Strawberry Compote,  
Gingerbread Ice-Cream

£7.00

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V6 Cheese, Grapes, Walnuts,  
House Chutney and  
Artisan Biscuits  
3 Cheeses £9.00 5 Cheeses £12.50  
(For cheese selection see next page)

Apple Tart Tatin,  
Vanilla Ice-Cream  
& Calvados Sauce

£7.00

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Blackberry & Lemon Fool, Vanilla

Shortbread

£7.00

*Service Charge Not Included, this is at your own Discretion*



## SMALL PLATES

Choose 3 for £15.00 - Choose 5 for £25.00

Confit Duck Bon Bon's,  
Walnut, Apple & Frisée Lettuce

£6.00

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Chicken, Leek &  
Black Pudding Terrine,  
White Truffle Potato Salad

£6.00

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Smoked Haddock Croquettes,  
Whole Grain Mustard Mayonnaise

£6.00

Wild Mushroom,  
Roasted Fennel &  
Sun Blushed Tomato Bruschetta

£6.00

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Sea Salt & Cracked  
Black Pepper Squid Rings,  
Smoked Paprika Mayonnaise

£6.00

### **V6 RECOMMEND**

Twice Baked 3 Cheese Soufflé,  
Chive Cream Sauce

£6.00

## BAR SNACKS

### **Early Steak Deal**

4.30pm – 6.30pm (**Bookings Only**)

2 Steaks & Bottle of Wine for  
£30.00

(Choose from Sirloin or Ribeye, or  
upgrade to a Fillet for £5 surplus)

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

*Service Charge Not Included, this is at your own Discretion*

## VINNY AT SIX CHEESE SELECTION

1. **Coastal Mature Cheddar** - Our Coastal Cheddar is aged for up to fifteen months which bestows it with its rich and intense flavour but the culture used also adds a contrasting subtle, sweet, top note.
2. **Gorgonzola PDO Piccante** – A sharp, spicy cheese traditionally made in the heart of northern Italy
3. **Ossau-Iraty** “*or Number 3*”– A firm and creamy ewe’s milk cheese. This hard cheese is tangy with a subtle nutty flavour
4. **Reblochon** – A soft washed-rind and smear-ripened French cheese made in the Alpine region of Savoy from raw cow's milk.
5. **Extra Mature Smoked Cheddar** – A strong cheddar smoked over Somerset cider-soaked oak chips for an intense rounded flavour
6. **Aged Blue Stilton** – A British classic, traditionally handcrafted in Leicestershire using cow’s milk and aged to develop its distinctive blue marbling and tangy flavour.
7. **Cave Aged Goat’s Cheese** – A hard cheese matured in the Wookey Hole caves to develop a complex earthy and nutty flavour.
8. **Wensleydale with Cranberries & Blueberries** – A rich creamy Wensleydale studded with plump, tangy cranberries and blueberries.

## ICE CREAM

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

## SORBET

Blackcurrant	-	Raspberry		
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 ESTATE **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 – Aged 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*