

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



KEY
GF – Can be made gluten
free with alterations
DF – Can be made dairy free
with alterations

Starter Dishes

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

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DF 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

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

Main Dishes

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

V6 RECOMMEND

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

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

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

*Shallot & Port Sauce
Sauce £2.00*

All sides Gluten & Dairy Free

Side Dishes

All sides Gluten & Dairy Free

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

GF / DF Battered Haddock, Minted Pea Puree, Triple Cooked Chips & Homemade Tartare Sauce £14.50

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

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

Ask server Catch of the day £ market price

Vegetarian Dishes

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

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

GF / DF Hoisin Stir Fry Vegetable with Halloumi & Basmati Rice £15.00

Desserts

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

£7.00

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Vinnny @ 6

Dessert of the Moment

£7.00

GF 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)

GF / DF Apple Tart Tatin,
Vanilla Ice-Cream
& Calvados Sauce

£7.00

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GF 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

DF Confit Duck Bon Bon's,
Walnut, Apple & Frisée Lettuce
£6.00

DF Chicken, Leek &
Black Pudding Terrine,
Homemade Chutney & Salad
£6.00

DF Smoked Haddock Croquettes,
Vegan Mayonnaise
£6.00

GF / DF Wild Mushroom,
Roasted Fennel &
Sun Blushed Tomato Bruschetta
£6.00

-
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)

GF / DF V6 Olives in Rosemary,
Garlic & Chilli £3.00
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Spicy Sesame Peanuts £3.00
-
GF / DF 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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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