

"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 £6.00

### V6 RECOMMEND

Twice Baked Cheese Soufflé on a Pear, Spinach, Watercress & Walnut Salad  
with Whole Grain Mustard Mayo £8.50

GF / DF Confit Duck & Chicken Terrine with Plum Apple Chutney & Toasted Sourdough Bread £8.50

GF Sea-Salt and Cracked Black Pepper Squid Rings with a Smoked Paprika Mayonnaise £8.50

## Main Dishes

DF Pork Wellington on Creamed Savoy Cabbage, Dauphinoise Potatoes,  
Honey-glazed Baby Carrots & Thyme Jus £19.00

### V6 RECOMMEND

GF / DF Chicken Chasseur Served with Roasted Garlic Mash & Green Beans £17.50

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

All sides Gluten & Dairy Free

## Side Dishes

All sides Gluten & Dairy Free

Truffle Fries £3.00  
(add cheese 50p)

V6 House Salad  
£3.00

Wild Mushroom &  
Green Beans £3.00

Sweet Potato Fries  
£3.00

Selection of Vegetables  
£3.00

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



**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)

## Fish Dishes

**GF / DF** Beer Battered Cod Fillets, Minted Pea Puree, Triple Cooked Chips & Homemade Tartare Sauce  
£14.50

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**GF / DF** Pan Fried Seabass Fillets Topped with Crab Meat on Green Beans, Pak Choi, Wild Mushrooms,  
Sautéed Potatoes & A Chilli, Coriander & Tomato Salad £19.00

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**GF** Smoked Haddock on Spring Onion Mash, Wilted Spinach, Coastal Cheddar Rarebit,  
Confit Vine Tomatoes & Whole Grain Mustard Sauce £18.00

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**Ask server** Catch of the day £ market price

## Vegetarian Dishes

Vegetable Wellington Server with Green Beans, Baby Carrots,

Dauphinoise Potatoes & Red Wine Sauce £16.00

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**GF / DF** Wild Mushroom & Roasted Butternut Squash Risotto topped  
with Parmesan & Drizzle of Truffle Oil £14.50

## Desserts

**DF**

Sticky Toffee Pudding,  
Spiced Rum Toffee Sauce &  
Gingerbread Ice Cream  
£8.00

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Vinny @ 6  
Dessert of the Moment  
£8.00

**Ask server**

**GF**

White Chocolate & Baileys  
Crème Brûlée, Pear  
Compote & Shortbread Biscuit  
£8.00

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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)

Triple Chocolate Brownie &  
Orange Trifle, Cointreau Custard  
& Chantilly Cream  
£8.00

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Apple Tart Tatin,  
Vanilla Ice-Cream  
& Calvados Sauce  
£8.00

**DF**

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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. **Dorset Blue Vinny**– It is a hard, crumbly cheese. "Vinny" is a local Dorset term related to the obsolete word "vinev", which means to become mouldy
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) LANGHAMS CLASSIC CUVÉE- £45.00

(BOTTLE ONLY) LANGHAMS ROSÈ - £45.00

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*