

*"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 £6.00

V6 RECOMMEND

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

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

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

Main Dishes

Pork Wellington on Creamed Savoy Cabbage, Dauphinoise Potatoes,

Honey-glazed Baby Carrots & Thyme Jus £19.00

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V6 RECOMMEND

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

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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

£3.00

Wild Mushroom &

Green Beans £3.00

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Sweet Potato Fries

£3.00

Selection of Vegetables

£3.00

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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*



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

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

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

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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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Wild Mushroom & Roasted Butternut Squash Risotto topped

with Parmesan & Drizzle of Truffle Oil £14.50

Desserts

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

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Vinny @ 6
Dessert of the Moment
£8.00

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

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. **Dorset Blue Vinny**– It is a hard, crumbly cheese. "Vinny" is a local Dorset term related to the obsolete word "vinew", 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
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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