

# SIX

COCKTAILS | WOODSTONE OVEN | GRILL | PUDDINGS

## STARTERS

Crispy Whitebait, Aioli, Lemon .....	8.8
Grilled Spicy Chorizo, Pea Houmous, Chilli Dressing (GF) .....	9.5
Roasted Mushrooms, Truffle, Shaved Parmesan, Toasted Brioche .....	8.8
Large Vegetable Samosa, Rocket, Salsa .....	8.5
Tempura Vegetables, Ginger Soy Sauce .....	8.8
Ham Hock Terrine, Piccalilli, Brioche .....	8.5
Severn & Wye Smoked Salmon, Capers, Shaved Lemon Zest, Dill (GF Option) ...	11.5
Burrata, Tomato Caponata, Wild Rocket, Chargrilled Toast .....	9.5
Lamb Samosa, Auntie's Yoghurt & Mint Raita .....	8.9
Salt & Pepper Squid, Lime Mayonnaise .....	9.5
Pan Seared Scallops served 3 ways, Pea Mint Purée, .....	15.5
Creme Fraiche, Herb and Garlic Butter (GF)	

## SALADS

**Add Chicken 5.5 | Smoked Salmon 5.5 | Halloumi 5.5**

Caesar Salad (GF Option) .....	11.5
Cos Lettuce, Shaved Parmesan, Croutons, Caesar Dressing	

## FROM THE GRILL

8oz 28 Day Aged Beef Fillet Steak ( <b>largest fillet served locally</b> ) (GF) .....	34.5
10oz Ribeye Steak (GF) .....	31.5
12oz Flat Iron (Butlers) Steak ( <b>chef recommends medium rare</b> ) (GF) .....	28.5
10oz New York Strip (GF) .....	29.5
Tender lean and on the bone, a classic amongst steak houses around the world	
32oz Tomahawk ( <b>for two to share</b> ) (GF) .....	79.5
Also known as bone in rib-eye, a huge steak made for sharing	
All served with Chips, Grilled Tomato and a choice of Chimichurri, Peppercorn Sauce or Truffle Aioli	

Grilled Whole Lobster (GF) .....	42
Garlic herb buttered fresh lobster served with Chips	

SIX 6oz Burger .....	17.5
Homemade Relish, Tomato, Lettuce, Gherkin, Served with Chips	
Add Cheese/Bacon/Mushrooms	each 1.0
Extra Patty	5.0
Moving Mountain Plant Burger .....	16.5
Lettuce, Tomato, Relish, Served with Chips	

## WOODSTONE OVEN

Gloucester Old Spot Crispy Pork Belly, Apple Sauce, Creamed Spinach (GF) .....	19.5
Chargrilled Leg of Saffron Walden Lamb, Braised Cabbage, Rich Gravy (GF) ....	21.5
Lemon & Rosemary Roasted Norfolk Half Chicken, Gravy (GF) .....	15.5
Lahore Chicken Curry, Cumin Rice, Raita, Naan Bread .....	18.5
Roast Cod, Chorizo, Sautéed Artichokes (GF) .....	22.5
Chicken Milanese, Herb Marinated Cherry Tomatoes, Rocket, Lemon .....	16.5
Wild Mushroom Risotto, Truffle Oil, with or without Parmesan (GF) .....	17.5
Grilled King Prawns and Chorizo Skewers, Lime, Cous Cous .....	21.5
Ricotta Cheese & Spinach Cannelloni, Side Salad .....	16.5
Woodstone Roasted Salmon, Fire Roasted Peppers Giant Couscous .....	18.5
Veal Escalope, Sautéed Thyme Chestnut Mushrooms (GF) .....	17.5

## VEGAN (PLANT BASED)

The following dishes are either plant based or can be modified accordingly

Tempura Vegetables   Large Vegetable Samosa, Mushroom Risotto   Moving Mountain Plant Burger	
Vegan Pizza (made with vegan cheese) .....	14.8
Mozzarella & Tomato   Roasted Mushroom   Artichoke, Olives & Cherry tomato	

## SUNDAY ROAST 12-4PM SUNDAYS

SLOW COOKED ROAST BEEF .....	19.5
With Thyme and Bay, Rosemary Potatoes, Broccoli, Honey Roast Carrots, Yorkshire Pudding, Gravy	
ROASTED NORFOLK HALF CHICKEN .....	19.5
Served with Rosemary Potatoes, Broccoli, Honey Roast Carrots, Yorkshire Pudding, Gravy	

## SIDE DISHES

Garlic Mushrooms .....	4.5	Garlic Bread .....	4.5
Macaroni Cheese .....	4.9	Braised Cabbage .....	4.5
Chips, Truffle Aioli .....	4.5	Creamed Spinach .....	4.9
Roasted Rosemary Potatoes .....	4.5	Broccoli with Chilli and Garlic .....	4.9
Sweet Potato Wedges .....	4.9	Herb Marinated Cherry Tomatoes .....	4.5
Rocket & Parmesan Salad .....	4.5		

(GF) Gluten Free or (GF Option) Gluten Free Option Please ask your waiter for details

## PUDDINGS

<b>Large Vanilla Cheesecake (for four to share) .....</b>	<b>29.5</b>
Topped with Fresh Strawberries and Mini Meringues	
<b>Brown Sugar Apple Crumble Vanilla Ice Cream .....</b>	<b>8.5</b>
<b>Hazelnut Chocolate Brownie Salted Chocolate Sauce and Mascarpone .....</b>	<b>8.5</b>
<b>Banoffee Pie .....</b>	<b>8</b>
<b>Baked Vanilla Cheesecake Fruit Compôte .....</b>	<b>8.5</b>
<b>Crème Brûlée (GF) .....</b>	<b>8.5</b>
<b>70% Dark Chocolate Mousse (GF) .....</b>	<b>7.5</b>
<b>Coconut &amp; Chocolate Tart* Mango Sorbet, Coulis CONTAINS MIXED NUTS (VG) (GF) .....</b>	<b>8.5</b>

## ICE CREAM & SORBET

2 scoops...6.5 | choice of topping and sauce  
Strawberry | Chocolate | Mango Sorbet (VG) | Salted Caramel  
Lemon Sorbet (VG) | Vanilla | Coconut (VG)(GF)

### TOPPINGS

Mini Meringues | Marshmallows

### SAUCES

Chocolate | Toffee | Raspberry

## SUNDAES...8.8

(3 scoops)

### The Dusty Road

Salted Caramel & Chocolate Ice Creams, drizzled with Butterscotch Sauce and topped with Whipped Cream

### Varsity Punt

Meringues, Strawberry and Vanilla Ice Cream, with Marshmallows

### The Tropical Sundae (GF)

Mango Sorbet, Coconut Ice Cream, Mango Purée, Whipped Fresh Cream (VG option available)

## CHEESE PLATE...9.5

Roquefort, Brie, Traditional Cheddar, Apple Chutney, Crackers

(VG) Vegan (GF) Gluten Free

\*Contains Nuts: Almonds, Cashew, Hazelnut, Walnut, Pecan and Pistachio

Why not try our homemade  
Afternoon Tea served daily  
from 12-4pm every day.

SIX is available to  
hire for your special  
party or event

Please contact our  
events team  
01223 30 80 30  
for further information

Please inform your waiter of any food  
allergies you may have.

Discretionary 10% service charge  
for parties of 6 or more