

STARTER

- CRISPY WHITEBAIT** 9.5
Aioli, Lemon
- SLOW ROASTED TOMATO & BASIL SOUP (VG)** 8.8
With or without Crème Fraîche
- ROASTED MUSHROOMS** 12.5
Truffle, Shaved Parmesan, Toasted Brioche
- LARGE VEGETABLE SAMOSA (VG)** 9.5
Rocket, Salsa
- TEMPURA PRAWNS** 11.5
Ginger Soy Sauce
- HOMEMADE CRAB CAKE** 14.5
Avocado Puree, Coriander oil, Rocket

- LAMB SAMOSA** 9.9
Auntie's Yoghurt & Mint Raita
- SMOKED SALMON (GF OPTION)** 14.5
Capers, Shaved Lemon Zest
- WHOLE BURRATA** 15.5
Marinated Cherry Tomatoes, Basil Dressing
- SALT & PEPPER SQUID** 12.5
Lime Mayonnaise
- PAN SEARED SCALLOPS SERVED 3 WAYS (GF)** 17.5
Pea Mint Purée, Crème Fraîche, Herb and Garlic Butter
- CRISPY SALMON SUSHI** 12.5
Chipotle, Soy Glaze

SALAD

- CAESAR SALAD (GF OPTION)** 16.5
Cos Lettuce, Parmesan, Croutons, Caesar Dressing
- ADD CHICKEN** 7 | **HALLOUMI** 7 | **SMOKED SALMON** 9

FROM THE GRILL

- 8OZ PRIME FILLET STEAK (GF)** 39.5
Largest fillet served locally
Served with Chips, Grilled Tomato
- 10OZ RIBEYE STEAK (GF)** 38.5
Served with Chips, Grilled Tomato
- STEAK SAUCES** 2.5
Chimichurri, Peppercorn Sauce,
Truffle Aioli or Blue Cheese

ADD PAN SEARED SCALLOPS TO YOUR STEAK
TWO - 11.5 | THREE - 15.5

- GRILLED WHOLE LOBSTER (GF)** 49.5
Garlic herb buttered fresh Lobster served with Chips
- SIX 6OZ BURGER** 19.5
Homemade Relish, Tomato, Lettuce, Gherkin, served with Chips
Add Cheese/Bacon/Mushrooms - Each 2
Extra Patty - 5.0
- LOBSTER ROLL** 27.5
Brioche, Chipotle Mayonnaise, Garlic Butter
served with Chips
- BEYOND MEAT PLANT BURGER** 18.5
Lettuce, Tomato, Relish, Served with Chips
Extra Patty - 5.0

WOODSTONE OVEN

- CRISPY PORK BELLY (GF)** 26.5
Apple Sauce, Creamed Spinach
- WILD MUSHROOM RISOTTO (GF)** 18.5
Truffle Oil, with or without Parmesan
- RICOTTA CHEESE & SPINACH CANNELLONI** 17.5
- LAHORE CHICKEN CURRY** 21.5
Cumin Rice, Raita, Naan Bread
- WOODSTONE ROASTED SALMON** 23.5
Fire Roasted Peppers Giant Couscous
- HERB CRUSTED ROAST COD (GF)** 24.5
Mussel Broth
- CHICKEN MILANESE** 18.5
Herb Marinated Cherry Tomatoes, Rocket, Lemon
- LEMON & ROSEMARY ROASTED NORFOLK HALF CHICKEN (GF)** 17.5
Gravy

- GRILLED KING PRAWNS** 26.5
& **CHORIZO SKEWERS**
Lime, Cous Cous
- CHARGILLED LEG OF SAFFRON WALDEN LAMB (GF)** 25.5
Braised Cabbage, Rich Gravy
- SMOKED HADDOCK & SALMON FISHCAKE (GF)** 18.5
Capers, Creamed Spinach, Tartare Sauce
- PAN SEARED DUCK BREAST** 26.5
Spiced Red Cabbage, Honey & Orange Jus
- GOUJONS OF PLAICE** 19.5
Fries, Tartare Sauce
- MUSSELS MARINARA** 18.5
Marinara Sauce, Sourdough

PIZZA

- BUFFALO MOZZARELLA, TOMATO, BASIL** 16.5
- SPICY CHORIZO, TOMATO, MOZZARELLA** 17.5
- PRAWN, CHILLI, GARLIC, MOZZARELLA, BECHAMEL SAUCE** 17.5
- FIVE CHEESE: MOZZARELLA, BURRATA, GORGONZOLA, PARMESAN, ENGLISH CHEDDAR** 18.5
- ROASTED MUSHROOMS, TOMATO, MOZZARELLA, OREGANO** 16.5

PLANT BASED

- The following dishes are either plant based or can be modified accordingly*
- ROASTED MUSHROOMS | LARGE VEGETABLE SAMOSA TOMATO & BASIL SOUP | MUSHROOM RISOTTO BEYOND MEAT PLANT BURGER**
- VEGAN PIZZA (MADE WITH VEGAN CHEESE)** 16.5
Mozzarella & Tomato | Roasted Mushroom

SIDE DISHES - ALL 5.9

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|--------------------------------|--------------------------------------|
| GARLIC MUSHROOMS (GF) | BRAISED CABBAGE (GF) |
| CHIPS, TRUFFLE AIOLI (GF) | CREAMED SPINACH (GF) |
| ROASTED ROSEMARY POTATOES (GF) | BROCCOLI WITH CHILLI AND GARLIC (GF) |
| SWEET POTATO WEDGES (GF) | MACARONI CHEESE |
| CREAMED MASHED POTATO (GF) | GARLIC BREAD |
| ROCKET & PARMESAN SALAD (GF) | |

SUNDAY ROAST 12-4PM SUNDAYS

- SLOW COOKED ROAST BEEF** 24.5
- ROASTED NORFOLK HALF CHICKEN** 24.5
Served with Rosemary Potatoes, Broccoli, Honey Roast Carrots, Yorkshire Pudding, Gravy

PUDDINGS

- BROWN SUGAR APPLE CRUMBLE** 10.5
Vanilla Ice Cream
- COCONUT & CHOCOLATE TART* (VG)(GF)** 8.8
Coulis
CONTAINS MIXED NUTS
- HAZELNUT CHOCOLATE BROWNIE** 9.5
Salted Chocolate Sauce, Vanilla Ice Cream

- BAKED VANILLA CHEESECAKE** 9.8
Fruit Compôte
- 70% DARK CHOCOLATE MOUSSE (GF)** 7.5
- CRÈME BRÛLÉE (GF)** 8.8
- STICKY TOFFEE PUDDING** 10.5
Vanilla Ice Cream

SUNDAES

- THE DUSTY ROAD** 13.5
Salted Caramel & Chocolate Ice Cream,
Mini Hazelnut Brownies drizzled with Butterscotch
sauce topped with whipped Cream
- VARSITY PUNT** 13.5
Meringues, Strawberry and Vanilla Ice Cream,
with Marshmallows
- AFFOGATO** 8.5
Two scoops of Vanilla Ice Cream, Espresso shot

- THE TROPICAL SUNDAE (GF)** 12.5
Mango Sorbet, Coconut Ice Cream, Mango Purée,
whipped Fresh Cream (VG option available)
- THE TOFFEE SUNDAE** 13.5
Salted Caramel and Vanilla Ice Cream,
Dulché Leche, fresh Cream Toffee Sauce
- BAILEYS SUNDAE** 15.5
Baileys poured over Chocolate & Vanilla Ice Cream,
Chocolate sauce topped with whipped Cream

ICE CREAM & SORBET

- 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
2 scoops...8

DESSERT WINE

- MONBAZILLAC, DOMAINE DE L'ANCIENNE CURE**
2015 - FRANCE
A classic, ripe, honeyed but not overly sweet wine
from South West France. Perfect with lighter desserts
Half Bottle 24 | Glass 7.5

PORT & SHERRY

- GRAHAMS VINTAGE PORT (70ML)** 7.5
- HARVEY'S BRISTOL CREAM (70ML)** 7.5

CHEESE PLATE

- for two to share*
- Gorgonzola, Brie, Traditional Cheddar,
Apple Chutney, Crackers
- 16.5

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

SIX

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Every care is taken to avoid any cross contamination with allergens. We do however work in a kitchen where allergenic ingredients are handled and therefore cannot guarantee non-cross contamination. Please inform our manager of any food allergies or help you may require Discretionary 12.5% service charge added.