

STARTER

- CRISPY WHITEBAIT** 9.5
Aioli, Lemon
- SLOW ROASTED TOMATO & BASIL SOUP (VG)** 8.8
With or without Crème Fraiche
- LARGE VEGETABLE SAMOSA (VG)** 7.8
Rocket, Salsa
- TEMPURA PRAWNS** 11.5
Ginger Soy Sauce
- HOMEMADE CRAB CAKE** 14.5
Avocado Puree, Coriander oil, Rocket
- SALT & PEPPER SQUID** 12.5
Lime Mayonnaise

- LAMB SAMOSA** 9.9
Auntie's Yoghurt & Mint Raita
- SMOKED SALMON (GF OPTION)** 12.5
Capers, Shaved Lemon Zest
- WHOLE BURRATA** 13.5
Marinated Cherry Tomatoes, Basil Dressing
- PAN SEARED SCALLOPS SERVED 3 WAYS (GF)** 14.8
Pea Mint Purée, Crème Fraiche,
Herb and Garlic Butter
- CRISPY SALMON SUSHI** 12.5
Chipotle, Soy Glaze

FROM THE GRILL

- 8OZ PRIME FILLET STEAK (226G) (GF)** 38.5
Largest fillet served locally
Served with Chips or Mashed Potato, Grilled Tomato
- 10OZ RIBEYE STEAK (283G) (GF)** 36.5
Served with Chips or Mashed Potato, Grilled Tomato
- 32OZ TOMAHAWK STEAK (907G) (GF)** 84
Sharing for two
Served with Chips or Mashed Potato, Grilled Tomato
- STEAK SAUCES** 2.5
Chimichurri, Peppercorn Sauce, Truffle Aioli or Blue Cheese

ADD PAN SEARED SCALLOPS TO YOUR STEAK
TWO - 9.5 | THREE - 13.5

- GRILLED WHOLE LOBSTER (GF)** 49.5
Garlic herb buttered fresh Lobster
served with Chips or Mashed Potato
- SIX 6OZ BURGER (170G)** 19.5
Homemade Relish, Tomato, Lettuce, Gherkin,
served with Chips or Mashed Potato
Add Cheese/Bacon/Mushrooms - Each 2
Extra Patty - 5.0
- LOBSTER ROLL** 24.5
Brioche, Chipotle Mayonnaise, Garlic Butter
served with Chips or Mashed Potato
- BEYOND MEAT PLANT BURGER** 18.5
Lettuce, Tomato, Relish, Served with Chips or Mashed Potato
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** 16.5
- LAHORE CHICKEN CURRY** 19.5
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
- GOUJONS OF PLAICE** 19.5
Fries, Tartare Sauce

- LEMON & ROSEMARY ROASTED NORFOLK HALF CHICKEN (GF)** 17.5
Gravy
- GRILLED KING PRAWNS & CHORIZO SKEWERS** 26.5
Lime, Cous Cous
- LAMB CHOPS (GF)** 25.5
Broccoli & Garlic with or without Chilli, 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
- MUSSELS MARINARA** 18.5
Marinara Sauce, Sourdough

PIZZA

- BUFFALO MOZZARELLA, TOMATO, BASIL** 15.5
- 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** 15.5

SALAD

- CAESAR SALAD (GF OPTION)** 16.5
Cos Lettuce, Parmesan, Croutons, Caesar Dressing
- ADD CHICKEN 6 | HALLOUMI 6 | SMOKED SALMON 8**

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)** 15.5
Mozzarella & Tomato | Roasted Mushroom

SIDE DISHES

- CHIPS, TRUFFLE AIOLI (GF)** 5.5
- ROASTED ROSEMARY POTATOES (GF)** 5.5
- SWEET POTATO WEDGES (GF)** 4.9
- CREAMED MASHED POTATO (GF)** 4.5
- ROCKET & PARMESAN SALAD (GF)** 4.5
- CREAMED SPINACH (GF)** 5.5
- BROCCOLI WITH CHILLI AND GARLIC (GF)** 4.9
- MACARONI CHEESE** 5.5
- GARLIC BREAD** 4.5

SUNDAY ROAST 12-4PM SUNDAYS

- SLOW COOKED ROAST BEEF** 21.5
- ROASTED NORFOLK HALF CHICKEN** 19.5
- ROASTED PORK BELLY** 19.5
- Served with Rosemary Potatoes, Broccoli, Honey Roast Carrots, Yorkshire Pudding, Gravy

BOOK SIX FOR EVENTS

PRIVATE OR SEMI PRIVATE
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PUDDINGS

- BROWN SUGAR APPLE CRUMBLE** 10.5
Vanilla Ice Cream
- COCONUT & CHOCOLATE TART* (VG) (GF)** 7.5
Coulis
CONTAINS MIXED NUTS
- HAZELNUT CHOCOLATE BROWNIE** 9.5
Salted Chocolate Sauce, Vanilla Ice Cream

- BAKED VANILLA CHEESECAKE** 8.5
Fruit Compôte
- 70% DARK CHOCOLATE MOUSSE (GF)** 7.5
- CRÈME BRÛLÉE (GF)** 8.8
- STICKY TOFFEE PUDDING** 9.5
Vanilla Ice Cream

SUNDAES

- THE DUSTY ROAD** 12.5
Salted Caramel & Chocolate Ice Cream,
Mini Hazelnut Brownies drizzled with Butterscotch
sauce topped with whipped Cream
- VARSITY PUNT** 12.5
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** 12.5
Salted Caramel and Vanilla Ice Cream,
Dulché Leche, fresh Cream Toffee Sauce
- BAILEYS SUNDAE** 12.5
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

CHEESE PLATE

for two to share

Gorgonzola, Brie, Traditional Cheddar,
Apple Chutney, Crackers

16.5

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

(VG) Vegan (GF) Gluten Free

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

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.