

SIX

COCKTAILS | WOODSTONE OVEN | GRILL | PUDDINGS

APERITIF

Cambridge Gin, 1724 Tonic	8.5
Aperol Spritz	9.5

STARTERS

Crispy Whitebait, Aioli, Lemon	8.8
Grilled Spicy Chorizo, Pea Houmous, Chilli Dressing	8.8
Roasted Mushrooms, Truffle, Shaved Parmesan, Toasted Brioche	8.8
Lamb Samosa, Auntie's Yoghurt & Mint Raita	8.9
Tempura Vegetables, Ginger Soy Sauce	8.8
Severn & Wye Smoked Salmon, Capers, Shaved Lemon Zest, Dill	11.5
Burrata, Tomato Caponata, Wild Rocket, Chargrilled Toast	8.8
Salt & Pepper Squid, Lime Mayonnaise	9.5
Pan Seared Scallops served 3 ways, Pea Mint Purée,	14.5
Crepe Fraiche, Herb and Garlic Butter	

FROM THE GRILL

28 Day Aged Beef Fillet Steak 8oz (largest served fillet locally)	34.5
Ribeye Steak 10oz	29.5
Flat Iron (Butlers) Steak 12oz (chef recommends medium rare)	27.5
All served with Chips, Parmesan, Grilled Tomato and a choice of Béarnaise, Peppercorn Sauce or Truffle Aioli	
SIX 6oz Burger, Homemade Relish, Tomato,	17.5
Lettuce, Gherkin, Served with Chips	add Cheese 1.0
	Bacon 1.0
	Mushrooms 1.0

WOODSTONE OVEN

Chargrilled Leg of Saffron Walden Lamb,	21.5
Pan Fried Butter Beans, Roasted Cherry Vine Tomatoes	
Gloucester Old Spot Crispy Pork Belly, Apple Sauce, Creamed Spinach	19.5
Lemon & Rosemary Roasted Norfolk Half Chicken, Gravy	15.5
Roast Cod, Chorizo, Sautéed Artichokes	21.5
Chicken Milanese, Herb Marinated Cherry Tomatoes, Rocket, Lemon	16.5
Wild Mushroom Risotto, Truffle Oil, with or without Parmesan	17.5
Grilled King Prawns and Chorizo Skewers, Lime, Cous Cous	19.5
Ricotta Cheese & Spinach Cannelloni, Side Salad	16.5
Woodstone Roasted Salmon, Fire Roasted Peppers Giant Couscous	18.5
Veal Escalope, Sautéed Thyme Chestnut Mushrooms	17.5

SALADS

Add Chicken 5.5 | Smoked Salmon 5.5 | Halloumi 5.5

Caesar Salad	11.5
Cos Lettuce, Shaved Parmesan, Croutons, Caesar Dressing	

PIZZA

Buffalo Mozzarella, Tomato, Basil	14.8
Spicy Chorizo, Tomato & Mozzarella	16.5
Smoked Salmon, Dill, Mozzarella, White Bechamel Sauce	16.5
Spinach, Free Range Egg, Mozzarella, Tomato	14.8
Artichokes, Mozzarella, Cherry Tomato, Olives	14.8
Roasted Mushrooms, Tomato, Fontina Cheese & Oregano	15.5

SIDE DISHES

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

We love our local produce and producers.

www.sixcambridge.co.uk

t: 01223 30 80 30

e: res@sixcambridge.co.uk

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 10% service charge for parties of 6 or more