

# SIX

COCKTAILS | WOODSTONE OVEN | GRILL | PUDDINGS

## STARTERS

Crispy Whitebait, Aioli, Lemon .....	8.8
Grilled Spicy Chorizo, Pea Houmous, Chilli Dressing (GF) .....	8.8
Roasted Mushrooms, Truffle, Shaved Parmesan, Toasted Brioche .....	8.8
Chicken Liver & Brandy Pate, Tuscan Toast .....	7.8
Large Vegetable Samosa, Rocket, Salsa .....	8.5
Tempura Vegetables, Ginger Soy Sauce .....	8.8
Severn & Wye Smoked Salmon, Capers, Shaved Lemon Zest, Dill (GF Option) ...	11.5
Burrata, Tomato Caponata, Wild Rocket, Chargrilled Toast .....	8.8
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, .....	14.5
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

28 Day Aged Beef Fillet Steak <b>(largest fillet served locally)</b> (GF) ....6oz 32.5 / 12oz 36.5	
10oz Ribeye Steak (GF) .....	29.5
12oz Flat Iron (Butlers) Steak <b>(chef recommends medium rare)</b> (GF) .....	27.5
10oz New York Strip .....	29.5
Tender lean and on the bone, a classic amongst steak houses around the world	
32oz Tomahawk <b>(for two to share)</b> .....	72.5
Also known as bone in rib-eye, a huge steak made for sharing	
All served with Chips, Parmesan, Grilled Tomato and a choice of Chimichurri, Peppercorn Sauce or Truffle Aioli	
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 with or without Parmesan and Truffle Aioli	

## 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>Sicilian Lemon Tart Berry Coulis and Crème Fraiche.....</b>	<b>7.5</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

## 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) .....	21.5
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 .....	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 (GF).....	17.5

## PIZZA

Buffalo Mozzarella, Tomato, Basil .....	14.8
Spicy Chorizo, Tomato & Mozzarella .....	16.5
Prawn, Chilli, Garlic, Mozzarella, White Bechamel Sauce.....	16.5
Spinach, Mozzarella, Tomato .....	14.8
Artichokes, Mozzarella, Cherry Tomato, Olives.....	14.8
Roasted Mushrooms, Tomato, Fontina Cheese & Oregano .....	14.8

## 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

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

## SIDE DISHES

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

## 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

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from 12-4pm every day.

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hire for your special  
party or event

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

Discretionary 10% service charge  
for parties of 6 or more