

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 (largest fillet served locally) (GF)	34.5
10oz Ribeye Steak (GF)	31.5
12oz Flat Iron (Butlers) Steak (chef recommends medium rare) (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 (for two to share) (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	

PUDDINGS

Large Vanilla Cheesecake (for four to share)	29.5
Topped with Fresh Strawberries and Mini Meringues	
Brown Sugar Apple Crumble Vanilla Ice Cream	8.5
Hazelnut Chocolate Brownie Salted Chocolate Sauce and Mascarpone	8.5
Sicilian Lemon Tart Berry Coulis and Crème Fraiche	7.5
Baked Vanilla Cheesecake Fruit Compôte	8.5
Crème Brûlée (GF)	8.5
70% Dark Chocolate Mousse (GF)	7.5
Coconut & Chocolate Tart* Mango Sorbet, Coulis CONTAINS MIXED NUTS (VG) (GF)	8.5

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)	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

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