

Mothers Day at Six



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

SALAD

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

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

- GRILLED WHOLE LOBSTER (GF)** 49.5
Garlic herb buttered fresh Lobster
served with Chips or Mashed Potato
- LOBSTER ROLL** 24.5
Brioche, Chipotle Mayonnaise, Garlic Butter
served with Chips or Mashed Potato
- LAMB SIRLOIN (GF)** 26.5
Green Beans, Red Wine Gravy
- BEYOND MEAT PLANT BURGER** 18.5
Lettuce, Tomato, Relish, Served with Chips or Mashed Potato
Extra Patty - 5.0

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

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
- 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
- MUSSELS MARINARA** 18.5
Marinara Sauce, Sourdough

- LEMON & ROSEMARY ROASTED NORFOLK HALF CHICKEN (GF)** 17.5
Gravy
- SALMON WELLINGTON** 25.5
Asparagus Spears, Beurre Blanc
- GRILLED KING PRAWNS & CHORIZO SKEWERS** 26.5
Lime, Cous Cous
- LAMB CHOPS (GF)** 25.5
Broccoli & Garlic with or without Chilli, Rich Gravy
- PAN SEARED DUCK BREAST** 26.5
Spiced Red Cabbage, Honey & Orange Jus

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**

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

SIDE DISHES

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

BOOK SIX FOR EVENTS

PRIVATE OR SEMI PRIVATE
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(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.