

SUNDAY ROAST  
12PM ONWARDS  
SUBJECT TO AVAILABILITY

AFTERNOON TEA  
12-4PM TUESDAY - SUNDAY

# SIX

## Lunch & Dinner

### Starters

<b>Crispy Whitebait</b> aioli, lemon	9.5	<b>Salt &amp; Pepper Squid</b> lime mayonnaise	13.5
<b>Truffle &amp; Parmesan Arancini</b> italian pomodoro sauce	12.5	<b>Lamb Samosa</b> auntie's yoghurt & mint raita	9.9
<b>Large Vegetable Samosa</b> rocket, salsa (VG/DF)	9.5	<b>Crispy Salmon Sushi</b> chipotle, soy glaze	13.5
<b>Pan Seared Scallops</b> served 3 ways. (GF) pea mint purée, crème fraiche, herb and garlic butter	17.5	<b>Soft Shell Crab</b> wasabi mayonnaise	14.5
<b>Tempura Prawns</b> ginger soy sauce	12.5	<b>Whole Burrata</b> (GF) marinated cherry tomatoes, basil dressing	16.5

### From the grill

<b>8oz Prime Fillet Steak</b> (226g) (GF/DF) largest fillet served locally served with chips or mashed potato, grilled tomato	41.5	<b>Grilled Whole Lobster</b> garlic herb buttered (GF) served with chips or mashed potato	52.5
<b>10oz Ribeye Steak</b> (283g) (GF/DF) served with chips or mashed potato, grilled tomato	39.5	<b>Lobster Roll</b> brioche, chipotle mayonnaise, garlic butter served with chips or mashed potato	29.5
<b>32oz Tomahawk Steak</b> (907g) sharing for two (GF/DF) served with chips or mashed potato, grilled tomato	86	<b>SIX 6oz Burger</b> (170g) (GF Option) homemade relish, tomato, lettuce, gherkin, served with chips Add Cheese/Bacon/Mushrooms	21.5 Each 2
<b>Steak Sauces</b> chimichurri   peppercorn   truffle aioli   blue cheese	2.5	<b>Beyond Meat Plant Burger</b> (VG) lettuce, tomato, relish, served with Chips	19.5

### Woodstone oven

<b>Crispy Pork Belly</b> apple sauce, creamed spinach (GF)	28.5	<b>Lemon &amp; Rosemary Roasted Norfolk Half Chicken</b> gravy(GF/DF)	19.5
<b>Wild Mushroom Risotto</b> (GF/VG) truffle oil, with or without parmesan	19.5	<b>Grilled King Prawns &amp; Chorizo Skewers</b> (DF) lime, cous cous	28.5
<b>Ricotta Cheese &amp; Spinach Cannelloni</b>	17.5	<b>Moroccan Lamb Skewer</b> rice or chips (GF/DF)	27.5
<b>Lahore Chicken Curry</b> cumin rice, raita, naan bread	22.5	<b>Smoked Haddock &amp; Salmon Fishcake</b> (GF) capers, creamed spinach, tartare sauce	19.5
<b>Woodstone Roasted Salmon</b> (GF/DF) warm lentils, sun dried tomatoes, peppers, coriander, parsley	26.5	<b>Pan Seared Duck Breast</b> (GF) spiced red cabbage, honey & orange jus	28.5
<b>Chicken Milanese</b> herb marinated cherry tomatoes, rocket, lemon	19.5	<b>Mussels Marinara</b> marinara sauce, sourdough	19.5
<b>Goujons of Plaice</b> fries, tartare sauce	21.5		

### Salad

<b>Caesar Salad</b> cos lettuce, parmesan, croutons, caesar dressing (GF Option)	17.5
<b>Superfood Salad</b> quinoa, roasted butternut squash, broccoli, black rice, rocket (GF)	19.5
Add to your salad: chicken 7   halloumi 7	

### Sides

<b>Chips, Truffle Aioli</b> (GF)	5.95
<b>Roasted Rosemary Potatoes</b> (GF)	5.95
<b>Sweet Potato Wedges</b> (GF)	5.95
<b>Creamed Mashed Potato</b> (GF)	5.95
<b>Rocket &amp; Parmesan Salad</b> (GF)	5.95
<b>Creamed Spinach</b> (GF)	5.95
<b>Broccoli with Chilli and Garlic</b> (GF)	5.95
<b>Macaroni Cheese</b>	5.95
<b>Garlic Bread</b>	5.95

### Sunday lunch roast

subject to availability

<b>Slow Cooked Roast Beef</b>	22.5
<b>Roasted Norfolk Half Chicken</b>	21.5
<b>Roasted Pork Belly</b> rosemary potatoes, broccoli, honey roast carrots, yorkshire pudding, gravy	19.5

(GF) - Gluten Free | (VG) - Vegan | (DF) - Dairy Free

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.

## Sparkling cocktails

**The Elizabeth Taylor 13.5**  
crème de violet, lemon juice and sparkling brut.

**French 75 11.5**  
great, subtly flavoured aperitif: japanese gin, sparkling brut, lemon juice and sugar - it was named after a french 75 artillery piece.

**Kir Royale 12.5**  
the french classic of crème de cassis liqueur topped with sparkling brut.

**Harry's Peach Bellini 13.5**  
from harry's bar in venice, pulped white peach topped with prosecco.

## Around the world

**Margarita (Mexico) 14**  
tequila and cointreau shaken with fresh lime juice, complete with a salt rim. invented in 1938 by carlos "danny" herrera at his restaurant rancho la gloria, near tijuana

**Cuba Libre (Cuba) 10.5**  
muddled lime, sugar and dark rum topped with cola. created at the turn of the 20th century in havana - "free cuba!"

**Manhattan (USA) 9.5**  
rittenhouse rye, sweet vermouth, maraschino liqueur and angostura bitters. originating at the manhattan club in new york city in the early 1870s

**Indian Summer (India) 9.5**  
brandy mixed with pineapple juice, maraschino liqueur, curacao and angostura bitters and grenadine. popular with the english living in east india

**Caipirinha (Brazil) 11.5**  
the national cocktail of brazil, this is a simple yet stunning classic. lime, sugar and cachaca, the brazilian spirit distilled straight from fresh sugar cane juice, churned over crushed ice

**Pimm's Cup Cocktail (England) 10.5**  
pimm's, lemonade, soda, citrus fruits and cucumber

**French Martini (France) 13.5**  
vodka, chambord and pineapple juice shaken hard with a healthy froth. 1980s deliciously sweet cocktail created to bring france's chambord liqueur to life

**Bellini (Italy) 12.5**  
the perfect mix of prosecco and peach puree. the bellini was invented by giuseppe cipriani, founder of harry's bar in venice

**Moscow Mule (Russia) 11.5**  
muddled lime, sugar and vodka, topped with ginger beer. this tangy cocktail became a major craze in the 1950s paying homage to russia's signature drink

**Singapore Sling (Singapore) 12.5**  
plymouth gin, dom benedictine, cointreau, cherry liquer, pineapple juice, grenadine and angostura bitters. the famous raffles hotel cocktail created by ngiam tong boon, a hainanese bartender working at the long bar

**Toberlerone (Australia) 13.5**  
frangelico, khalua and baileys mixed with cream. created in 2003 by simon difford in sydney, it's the perfect dessert in a glass

**Japanese Slipper (Japan) 10.5**  
midori, cointreau and lemon juice, shaken and garnished with a maraschino cherry. created in 1984 by jean-paul bourguigno, using japan's signature melon liquer

**Dark and Stormy (Bermuda) 12.5**  
close your eyes and this tall and refreshing mix of gosling's dark rum, lime juice, angostura bitters and ginger beer takes you back to the caribbean

**Pisco Sour (Peru) 10.5**  
created in cerro de pasco after running out of whiskey. muscat grape brandy, lime juice, sugar syrup, shaken with egg white and bitters

## Classic cocktails

**Long Island Iced Tea 14.5**  
vodka, gin, white rum, tequila & cointreau, shaken with lemon juice topped with cola. created in the 1920 prohibition era and perfected in the 1970s

**Cosmopolitan 12.5**  
citron vodka shaken with cointreau, lime and cranberry juices, then finished with orange zest

**Mojito 14.5**  
may well have been invented in the cuban sugar cane fields in the 19th century. white rum, mint, lime juice, demerera sugar, topped with soda

**Appletini 10.5**  
a classic neo-martini: vodka, apple liqueur and cointreau, served straight up for a purer taste

**The Vesper Martini 12.5**  
famously ordered by james bond in the 1953 book casino royale, described by mr bond as three measures of gordon's, one of vodka, half a measure of lillet. shaken very well until it's ice-cold, with a large thin slice of lemon-peel

**House Martini 12.5**  
absolut vodka or beefeater gin - choose dry, twist or dirty.

**Corpse Reviver #2 10.5**  
from the savoy book of cocktails, this is an excellent martini variant originally designed as a pick me up. gin, lillet blanc, cointreau, lemon juice and bitters, served straight up in an absinthe rinsed glass

**Basil Grande 10.5**  
a delicious red fruit mix of strawberries, raspberry liqueur, vodka, fresh basil and ground pepper, shaken with cranberry juice

**Espresso Martini 14.5**  
'make a drink to wake me up', said one of barman dick bradshaw's customers in the 1980s. vodka, coffee liqueur and an espresso shot, shaken hard for a foamy finish, wakes you up in the most indulgent way possible!

**Penicillin 10.5**  
originally created by new york bartender sam ross, this cocktail takes the warming flavours of honey, lemon juice, and fresh ginger, and fortifies them with a good dose of scotch whisky.

**Old Fashioned 13.5**  
a true "cocktail" designed to soften the alcoholic bite while bringing the best out of the quality buffalo trace. slowly stirred with sugar, angostura bitters, orange zest and ice

**Whiskey Sour 11.5**  
it's tough to beat the original sour: bourbon, lemon juice, sugar, bitters, and egg white shaken hard and served frothing on the rocks

**Mai Tai 11.5**  
a tangy and refreshing classic of golden rum, grand marnier, apricot liqueur, almond syrup, fresh lime and pineapple juice shaken hard

**Sazerac 10.5**  
one of the oldest cocktails in the world, we make this new orleans classic the original way: remy martin vs, sugar and peychaud's bitters are gently stirred then served with an absinthe wash

**Amaretto Sour 10.5**  
disaronno amaretto shaken with lemon juice, egg white and angostura bitters

**Daiquiris 11.5**  
founded by engineers at cuba's iron ore daquiri mining company. perfectly balanced with white rum, lime juice and sugar. or try our strawberry, raspberry, spiced pear or honey daquiri

**Piña Colada 13.5**  
crushed ice churned with coconut milk and golden rum mixed with pineapple juice, sugar syrup, fresh lime, fresh pineapple and maraschino cherry to finish

**Hemingway 9.5**  
ernest hemingway is something of a legend in the cocktail world. he wrote extensively about the various drinks he enjoyed around the world, and even had a fair few created for him, such as this one created in cuba. containing a good measure of white rum, maraschino cherry liqueur, grapefruit juice and simple syrup.

**Pornstar Martini 14.5**  
our take on a modern classic and hugely popular cocktail of passion fruit, vanilla vodka, vanilla syrup, passoa liqueur, orange juice, topped with sparkling brut

## Six temptations

**Solero 12.5**  
vanilla vodka, pineapple and orange juice, passion fruit syrup and double cream. long live summer!

**Raffaello 10.5**  
baileys, frangelico coconut and double cream. a smooth velvety cocktail.

**Brandy Alexander 9.5**  
martell vs, crème de cacao white and dark. single cream, shaken hard, sprinkled with freshly grated nutmeg for the perfect indulgent nightcap.

**Salted Caramel Espresso Martini 14.5**  
our famous espresso martini made with vodka, freshly pulled espresso and salted caramel syrup.

## House cocktails

**Banana Colada 13.5**  
banana, rum, cream of coconut and pineapple juice.

**Where's My Yacht? 11.5**  
belvedere vodka, lime juice, honey, cucumber and sparkling brut

**Elderberry Gin Fizz 12.5**  
blueberry infused beefeater gin, crème de mere, elderflower cordial and lemon juice topped with soda.

**Grapefruit Cooler 10.5**  
havana 3yr, grapefruit juice, sugar syrup, lemon juice, topped with soda, mint sprig garnish

**Inverary Gangster 10.5**  
bowmore 12y, cointreau, 1/2 fresh lime, topped with ginger beer, lime wedge garnish.

**Smoked Maple Re-Fashioned 13.5**  
our expertly infused clementine and maple syrup rum is stirred down with angostura bitters and brown sugar and smoked with applewood.

**Bubble Whammy 14.5**  
our playful twist on the popular lychee martini, we've combined hendricks gin, lychee liqueur, lime juice and elderflower cordial, and topped with a champagne foam

**Cucumber and Elderflower Collins 12.5**  
hendricks cucumber gin, elderflower, lemon juice and sugar syrup topped with soda.

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