

SUNDAY ROAST
12PM ONWARDS
SUBJECT TO AVAILABILITY

AFTERNOON TEA
12-4PM TUESDAY - SUNDAY

SIX

Lunch & Dinner

BOOK YOUR SPECIAL EVENT
OR CELEBRATION
WWW.SIXCAMBRIDGE.CO.UK

Small plates

Truffle & Parmesan Arancini italian pomodoro sauce	12.5
Pan Seared Scallops 3 ways. (GF) pea mint purée, crème fraîche, herb and garlic butter	17.5
Tempura Prawns sesame soy sauce	12.5
Salt & Pepper Squid lime mayonnaise	13.5
Courgette Chips nigella seeds, yoghurt dip	12.5
Lamb Samosa auntie's yoghurt & mint raita	10.5
Crispy Salmon Sushi chipotle, soy glaze	13.5
Whole Burrata (GF) maple roasted figs	16.5

From the grill

8oz Prime Fillet Steak (226g) (GF/DF) largest fillet served locally chips or mashed potato, grilled tomato	39.5
10oz Ribeye Steak (283g) (GF/DF) chips or mashed potato, grilled tomato	37.5
5oz Minute Steak (142g) (GF/DF) chips or mashed potato, garlic butter	21.5
Steak Sauces chimichurri peppercorn truffle aioli blue cheese	2.5
Lobster Roll brioche, chipotle mayonnaise, garlic butter chips or mashed potato	31.5
SIX 6oz Burger (170g) (GF Option) homemade relish, tomato, lettuce, gherkin, chips Add Cheese/Bacon/Mushrooms	21.5 Each 2
Beyond Meat Plant Burger (VG) vegan brioche, lettuce, tomato, chips	19.5

Main course

Crispy Pork Belly apple sauce, creamed spinach (GF)	27.5
Wild Mushroom Risotto (GF/VG) truffle oil	19.5
Lahore Chicken Curry cumin rice, raita, naan bread	22.5
Woodstone Roasted Salmon (GF) creamed spinach, roasted fennel	24.5
Chicken Milanese herb marinated cherry tomatoes, rocket, lemon	21.5
Roasted Norfolk Half Chicken gravy(GF/DF)	19.5
Grilled King Prawns & Chorizo Skewers (DF) lime, cous cous	28.5
Moroccan Lamb Skewer rice or chips (GF/DF)	27.5
Smoked Haddock & Salmon Fishcake (GF) capers, creamed spinach, tartare sauce	21.5

Salad

Caesar Salad cos lettuce, parmesan, croutons, caesar dressing (GF Option)	16.5
Superfood Salad (GF) quinoa, roasted butternut squash, broccoli, black rice, rocket	18.5
Add to your salad: chicken 7 halloumi 7 avocado 4	

Pasta

Calabrian Sausage Rigatoni rigatoni, nduja sausage, garlic, tomato, parmesan	18.5
Ravioli di Zucca pumpkin ravioli, toasted hazelnuts, sage, grana padano	17.5
Prawn & Chilli Linguini prawns, chilli, garlic, lemon	21.5
Pappardelle al Ragù pappardelle, beef ragù, gremolata	19.5
Spaghetti alla Carbonara spaghetti, guanciale, egg, grana padano, pecorino romano	18.5

Sides

Chips, Truffle Aioli (GF) Roasted Rosemary Potatoes (GF)	
Creamed Mashed Potato (GF) Rocket & Parmesan Salad (GF)	
Creamed Spinach (GF) Macaroni Cheese Garlic Bread	
Broccoli, Chilli & Garlic (GF)	all 5.95

Sunday lunch roast subject to availability

Slow Cooked Roast Beef	24.5
Roasted Norfolk Half Chicken	21.5
Roasted Pork Belly rosemary potatoes, broccoli, honey roast carrots, yorkshire pudding, gravy	21.5

(GF)- Gluten Free | (VG) - Vegan | (DF) - Dairy Free
Every care is taken to avoid any cross contamination with allergens
We cannot guarantee non-cross contamination.
Please inform our manager of any food allergies or help you may require
Discretionary 12.5% service charge added.

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, demerara 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

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.

House Martini 12.5

absolut vodka or beefeater gin – choose dry, twist or dirty.

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

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

House cocktails

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.

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.

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 liqueur, 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 liqueur

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

Banana Colada 13.5

banana, rum, cream of coconut and pineapple juice.

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.

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.