
Starter plates...

Real Cure Charcuterie Plate, Olives, Blue Vinny Cheese, V6 Pickles & V6 Chutney £7.95

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Soup of the day (*Please Ask Server*) £5.00

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Pan Seared Scallops, Puy Lentils & Fennel Cream £9.50

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Pork & Duck Terrine, Caramelized Onions, Celeriac Puree & Toasted Bread £7.50

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Dorset Smoked Salmon, Pine Nuts, Turnip, Soused Beetroot & Dill £7.50

Meat Plates...

Lamb Rump, Gran Padano & Herb Risotto, Toasted Hazelnuts & Rosemary Jus £16.95

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Southern Spiced Chicken Burger, Blue Vinny Cheese, Pickled Cucumber & Skinny Fries £12.00

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West Country Sirloin Steak, Triple Cooked Chips, Rocket & Gran Padano Salad £18.00

(*Add a sauce: Rosemary Jus or Café De Paris Butter*) £2.00

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Honey Glazed Confit Duck Leg, Red Wine & Butterbean Cassoulet, Pommè Puree & Watercress £14.95

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6oz Fillet steak, Dauphinoise Potatoes, Wild Mushrooms, Curly Kale, Caper & Madeira Jus £25.00

(*We recommend cooked medium to rare*)

Fish Plates...

Classic Moules Mariniere, Fries or Bread £13.00

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Roasted Fillet of Hake, Pommè Puree, Horseradish, Beetroot & Puffed Buckwheat £14.95

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Catch of the day £ *market price*

V@6

Vegetarian Plates...

Sesame Tofu, Autumnal Slaw, Soya & Chilli, Cashews, Dates, Coriander & Mint £12.00

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Pressed Root Vegetable Gratin, Walnut Crumble, Hard Cheese & Market Vegetables £12.00

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Spiced Corn Burger, Beef Tomato, Baby Gem Lettuce, Corn Relish & Skinny Fries £11.00

Rocket & Parmesan Salad £3.50

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V6 House Salad £2.50

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Truffle Fries £3.00
(add cheese 50p)

V6 house Slaw £2.00

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Tomatoes & Basil Oil

£3.00

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Sweet Potato Fries £3.00

Fine Beans, Balsamic & Almonds £2.50

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Mash & Gravy £3.00

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Bakers Bread Basket £3.00

Sides...

White Chocolate Mousse, Blackberry
Compote, Honey Granola
£6.00

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V6 Cheese Board, Grapes, Celery,
House Chutney and Oatcakes
Three Cheeses £9.00

Five Cheeses

Plum & Cinnamon Compote,
Nut Crumble, Crème Anglaise
£6.50

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Selection of Ice Creams &
Sorbets
1 Scoop £1.70

Malt Panna Cotta, Fresh Berries &
Green Pistachios
£6.00

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Chocolate & Treacle Tart, Elderberry
Syrup, Chocolate Cremaux
£7.00

Coffee...

We have almond milk available on request for Coffees and Teas

Double Espresso £2.00

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Americano £2.40

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Flat White. £2.60

Cappuccino £2.80

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Latte £2.70

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Mocha £2.80

Our Coffee is heated to the perfect temperature that best accentuates its sweetness and the quality of the coffee. Please ask if you would like your coffee hotter

English Tapas Style – (why not try a few small plates)

Choose 3 for £15.00 - Choose 5 for £24.00

Plaice Goujon, Pea & Mint Puree

£6.00

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Braised Chorizo, Red Wine

£6.00

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Corn Croquette, Chilli Chutney

£5.00

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Herbed Hummus, Toasted Gluten

Free Bread

Honey Glazed & Spiced Rum Belly Bites,

£6.00

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V6 house Calamari, Squid Ink Aioli

£4.00

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Popcorn Chicken, Sweetcorn Relish

£6.00

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Creamed Mushroom Gluten Free Bread

£5.00

Snacks

Mixed olives

£3.00

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Pork crackling with apple sauce £3.00

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Vinny @ 6 sweet roasted nuts with rosemary and chilli £3.00

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Wasabi peas £2.00

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Chilli puffs £2.00

Please be aware that nuts are used within the kitchen, also if you have any allergies please inform the server and we will create your dish allergen free

Head Chef, *Danny Durose*