
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, Crusty Bread or Chips £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*

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

Sides...

Rocket & Parmesan Salad £3.50

V6 house Slaw £2.00

Fine Beans, Balsamic & Almonds £2.50

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V6 House Salad £2.50

Tomatoes & Basil Oil £3.00

Mash & Gravy £3.00

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Truffle Fries £3.00
(add cheese 50p)

Sweet Potato Fries £3.00

Bakers Bread Basket £3.00

Dessert Plates...

White Chocolate Mousse, Blackberry
Compote, Honey Granola
£6.00

Plum & Cinnamon Crumble,
Crème Anglaise
£6.50

Malt Panna Cotta, Fresh Berries &
Green Pistachios
£6.00

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V6 Cheese Board, Grapes, Celery,
House Chutney and Artisan Biscuits
For Three Guests £9.00
For Five Guests £12.50

Selection of Ice Creams & Sorbets
(See Below for Flavors)
1 Scoop £1.70

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

Coffee...

Double Espresso £2.00

Cappuccino £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

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Americano £2.40

Latte £2.70

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Flat White. £2.60

Mocha £2.80

Small Plates

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 Bread

£5.00

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 Bruschetta

£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*