

THE DINING ROOM

at No.6

... APPETIZERS ...

- ✓ **5 Bean Chilli & Lime Nachos** 8.00
Slow cooked bowl of chilli made with 5 beans, sour cream & nachos to dip
As a main served with rice 15.00
- Korean Pork Belly Bites** 10.00
Pork belly cubes in a garlic, soya sauce, honey, ginger & sesame seeds.
Served with spring onions & soy dip
- Duck Liver & Pork Pate** 9.00
Orange and Cognac duck liver & pork pate, crusty bread, butter, onion relish
- Salt & Pepper Squid** 9.00
Tempura battered squid, salt, pepper, garlic & lemon mayo, lemon wedge
- ✓ **Breaded Brie Wedges** 8.00
Brie cheese fried in panko breadcrumbs.
Served on a bed of dressed salad with sweet onion chutney
- ✓ **Soup Of The Day** 7.50
Homemade soup, croutons, parsley & crusty bread
- Prawn Cocktail** 8.00
Classic prawn cocktail with shredded salad, tomato, house Marie-Rose sauce & lemon wedge
- Arancini Ragu** 8.50
Risotto rice balls filled beef bolognese, peas & mozzarella. Served with spicy tomato sauce

... SHARERS ...

- Ploughmans Platter** 25.50
Mature cheddar, pork pie, gammon ham, apple & grapes. Served with coleslaw, toasted ciabatta, butter, Branston pickle and silverskin pickled onions.
- ✓ **Vegetarian Ploughmans** 23.00
As above but we swap the pork pie and the ham for Wensleydale & cranberry cheese and brie wedges.
- ✓ **Baked Camembert** 25.00
Oven baked creamy Camembert served with fresh figs, marinated olives, toasted breads, onion chutney & seedless grapes

... SIDES ...

- ✓ **Mixed Olives & Breads** 7.50
Large marinated garlic & herb olives.
Served with sunblushed tomatoes, crusty toasted breads, olive oil & balsamic vinegar
- ✓ **Tenderstem Broccoli** 5.00
Steamed & pan finished with garlic, butter and sea salt
- Truffle oil & Parmesan fries** 6.00
- ✓ **Salted Chunky Chips** 4.50
- ✓ **Seasoned French Fries** 4.50
- ✓ **Garlic Mushrooms** 4.50
- ✓ **Home made Coleslaw** 4.00
- ✓ **Mixed Leaf & Tomato Salad** 4.00

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... MAIN COURSE ...

Slow Roasted Pork Belly 18.00

Cider roasted Pork belly, crackling, carrots, green beans, garlic & rosemary new potatoes, gravy

Classic Shepherds Pie 17.00

Slow cooked lamb and beef, vegetables, buttery cheddar mash, herbs, tomato and red wine sauce. With tenderstem Broccoli

Traditional Fish & Chips 18.00

Beer battered Haddock, chunky chips, minted peas, tartar sauce, lemon wedge

Nduja Stuffed Chicken 17.00

Rolled, breadcrumbed chicken breast stuffed with nduja & mozzarella. Served with rice, salad and a wedge of lemon

 Sweet Potato Curry 14.00

Sweet potato, chick peas, coconut milk and lime curry, white rice & onion salad

Sweet Potato & Chicken Curry 18.00

... THE GRILL ...

10oz Aged Ribeye 34.00

28 day aged Ribeye seared to perfection with a choice of sauce from below. Served with French fries and salad

10oz Aged Sirloin 29.00

28 day aged Sirloin seared to perfection with a choice of sauce from below. Served with French fries and salad

Selection of House Sauces 3.50

Bèarnaise / Peppercorn / RedWine Gravy

... MAIN COURSE ...

Braised Chianti Lamb Shank 30.00

Red wine, fresh rosemary, garlic, tomatoes, buttery mash potato & green beans.

Triple Fish Pie 19.00

Salmon, haddock & prawn fish pie cooked in creamy sauce with butter and cheddar mash potato. With tenderstem Broccoli

Bangers & Mash 15.00

Cumberland Pork sausages, creamy, butter mash, onion gravy, green beans

Club Chicken Caesar Salad 17.00

Breadcrumbs chicken, Romaine lettuce, garlic, dijon & anchovy mayo dressing, parmesan croutons and a soft boiled egg

... BURGERS ...

All burgers served with skin on fries

Smash Cheese Burger 15.00

Smash patty, caramelised onions, pickles, cheddar cheese & homemade burger sauce

The Blue Smash 17.00

Double beef smash patty, Stilton (Blue cheese), pickled red onions, lettuce, tomato, garlic mayonnaise

Texan Cowboy 16.00

Buttermilk & breaded fried chicken, mild cheddar, coleslaw, pickles, streaky bacon, buffalo sauce

 Spicy Bean Burger 14.50

Spicy bean burger, cheddar, lettuce, tomato, red onions, pickles & ketchup