

# SIX

COCKTAILS | WOODSTONE OVEN | GRILL | PUDDINGS

## BRUNCH

|                                                                                            |             |
|--------------------------------------------------------------------------------------------|-------------|
| <b>Eggs Benedict and Chips</b> .....                                                       | <b>12.9</b> |
| Honey roasted ham on toasted English Muffin, two poached eggs, hollandaise sauce and Chips |             |
| <b>Eggs Royale and Chips</b> .....                                                         | <b>12.9</b> |
| Smoked Salmon on toasted English Muffin, two poached eggs, hollandaise sauce and Chips     |             |
| <b>Eggs Florentine and Chips</b> .....                                                     | <b>12.9</b> |
| Baby Spinach on toasted English Muffin, two poached eggs, hollandaise sauce and Chips      |             |

## STARTERS

|                                                                 |      |
|-----------------------------------------------------------------|------|
| Cos Lettuce, Avocado, Vinaigrette.....                          | 6.8  |
| Grilled Spicy Chorizo, Pea Houmous, Chilli Dressing .....       | 8.5  |
| Chicken Liver & Brandy Pâté, Tuscan Toast .....                 | 7.8  |
| Roasted Mushrooms, Truffle, Shaved Parmesan, .....              | 7.7  |
| Toasted Brioche                                                 |      |
| Pan Fried Mussels, Chilli, Lemon .....                          | 8.8  |
| Lamb Samosa, Auntie's Yoghurt & Mint Raita.....                 | 7.8  |
| Tempura Vegetables, Ginger Soy Sauce.....                       | 8.5  |
| Burrata, Tomato Caponata, Wild Rocket, Chargrilled Toast.....   | 8.8  |
| Fresh Cornish Crab, Avocado, Bacon Lardons.....                 | 12.5 |
| Iceberg, Marie Rose Sauce                                       |      |
| Severn & Wye Smoked Salmon, Capers.....                         | 9.5  |
| Shaved Lemon Zest, Dressing                                     |      |
| Salt & Pepper Squid, Lime Mayonnaise.....                       | 8.9  |
| Pan Seared Scallops, Watercress, Crème Fraîche, Sweet Chilli... | 12.5 |

## SIDE DISHES

|                                     |     |
|-------------------------------------|-----|
| Garlic Mushrooms .....              | 3.9 |
| Macaroni Cheese.....                | 3.9 |
| Chips, Parmesan, Truffle Aioli..... | 4.5 |
| Roasted Rosemary Potatoes.....      | 4.5 |
| Sweet Potato Wedges .....           | 4.5 |
| Rocket & Parmesan Salad .....       | 3.9 |
| Garlic Bread.....                   | 4.5 |
| Roasted Broccoli, Hollandaise.....  | 3.9 |
| Avocado .....                       | 3.5 |
| Creamed Spinach .....               | 3.9 |
| Herb Marinated Cherry Tomatoes..... | 3.9 |

## WOODSTONE OVEN

|                                                                 |      |
|-----------------------------------------------------------------|------|
| Gloucester Old Spot Crispy Pork Belly, Apple Sauce,.....        | 18.5 |
| Creamed Spinach                                                 |      |
| Chargrilled Leg of Saltmarsh Lamb, Pan Fried Butter Beans ..... | 19.5 |
| Lemon & Rosemary Roasted Half Chicken .....                     | 13.5 |
| Roast Cod, Chorizo, Sautéed Artichokes .....                    | 19.5 |
| Roasted Beetroot, Toasted Sunflower Seeds, .....                | 13.8 |
| Goat's Cheese & Basil                                           |      |
| Lahore Chicken Curry, Cumin Rice, Raita, Flatbread.....         | 17.5 |
| Chicken Milanese, Herb Marinated Cherry Tomatoes, .....         | 16.5 |
| Rocket, Lemon                                                   |      |
| Traditional Shepherds Pie, Crusted Cheddar Mash, Gravy .....    | 14.5 |
| Grilled King Prawns and Chorizo Skewers, Lime, Cous Cous .....  | 17.5 |
| Ricotta Cheese & Spinach Cannelloni, Side Salad.....            | 15.5 |
| Woodstone Roasted Salmon, Fire Roasted Peppers .....            | 16.5 |
| Giant Couscous                                                  |      |
| Veal Escalope, Sautéed Thyme Chestnut Mushrooms .....           | 18.5 |

## FROM THE GRILL

|                                                                                                              |                |
|--------------------------------------------------------------------------------------------------------------|----------------|
| 28 Day Aged Beef Fillet Steak 8oz.....                                                                       | 28.5           |
| Ribeye Steak 10oz.....                                                                                       | 26.5           |
| Flat Iron (Butlers) Steak 12oz.....                                                                          | 25.5           |
| All served with Chips, Parmesan, Grilled Tomato and a choice of Béarnaise, Peppercorn Sauce or Truffle Aioli |                |
| SIX 6oz Burger, Homemade Relish, Tomato,.....                                                                | 14.5           |
| Lettuce, Gherkin, Served with Chips                                                                          | add Cheese 1.0 |
|                                                                                                              | Bacon 1.0      |

## PIZZA

|                                                           |      |
|-----------------------------------------------------------|------|
| Buffalo Mozzarella, Tomato, Basil .....                   | 12.9 |
| Spicy Chorizo, Tomato & Mozzarella.....                   | 13.8 |
| Spinach, Free Range Egg, Mozzarella, Tomato.....          | 13.8 |
| Artichokes, Mozzarella, Cherry Tomato, Olives.....        | 13.5 |
| Roasted Mushrooms, Tomato, Fontina Cheese & Oregano ..... | 13.8 |
| Prosciutto, Burrata & Rocket .....                        | 13.8 |

## LAVAZZA COFFEE

|                        |     |
|------------------------|-----|
| Espresso .....         | 3   |
| Double Espresso .....  | 3.8 |
| Macchiato .....        | 3   |
| Double Macchiato ..... | 3.5 |
| Cappuccino .....       | 3.8 |
| Flat White .....       | 3.8 |
| Latte .....            | 3.8 |

## TEA

|                  |     |
|------------------|-----|
| Breakfast.....   | 3.8 |
| Earl Grey.....   | 3.8 |
| Chamomile.....   | 3.8 |
| Fresh Mint.....  | 4   |
| Green Tea.....   | 3.8 |
| Darjeeling ..... | 3.8 |

|                                     |   |
|-------------------------------------|---|
| Freshly squeezed Orange Juice ..... | 4 |
| Cloudy Apple Juice.....             | 4 |

## OR TIPPLE

|                                    |      |
|------------------------------------|------|
| Taittinger Champagne.....          | 11.5 |
| Peach Bellini.....                 | 9.8  |
| Peach and Prosecco                 |      |
| Six's Spiced Bloody Mary .....     | 7.5  |
| Hendrick's Breakfast Martini ..... | 8.5  |
| Hendrick's Gin, Marmalade, Lemon   |      |

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Afternoon Tea served daily  
from 12-5pm Tuesday to Friday  
and 2.30pm-4.30pm weekends.**

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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 10% service charge for parties of 6 or more

## Around the World in Fourteen Drinks

- Margarita (Mexico) 9.8**  
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.
- Guba Libre (Cuba) 7.5**  
Muddled Lime, sugar and Dark Rum topped with Cola. Created at the turn of the 20th Century in Havana – "Free Cuba!"
- Manhattan (USA) 8.5**  
Rittenhouse Rye, sweet Vermouth, Maraschino liqueur and Angostura Bitters. Originating at the Manhattan Club in New York City in the early 1870s.
- East India (India) 8.9**  
Brandy mixed with Pineapple juice, Maraschino liqueur, Curacao and Angostura Bitters and Grenadine. Popular with the English living in East India.
- Caipirinha (Brazil) 9.5**  
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.
- London Buck (England) 8.5**  
Beefeater Gin, Lemon juice and Ginger Beer. Classic and unbeatable English combination.
- French Martini (France) 9.5**  
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) 9.8**  
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) 8.9**  
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) 9.5**  
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.
- Japanese Slipper (Japan) 8.5**  
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.
- Toberlerone (Australia) 9.8**  
Frangelico, Khalua and Baileys mixed with cream. Created in 2003 by Simon Difford in Sydney, it's the perfect dessert in a glass.
- Dark and Stormy (Bermuda) 8.9**  
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) 8.5**  
Created in Cerro de Pasco after running out of whiskey. Muscat Grape Brandy, lime juice, sugar syrup, shaken with egg white and bitters.

## House Cocktails

- Zubrowka Spice 7.9**  
Zubrowka, Grapefruit liquor, Apple juice, ½ fresh Lime, Cinnamon powder and stick garnish.
- Where's My Yacht? 9.5**  
Belvedere Vodka, Lime juice, Honey, Cucumber and Sparkling Brut.
- Grapefruit Cooler 7.9**  
Havana 3yr, Grapefruit juice, sugar syrup, Lemon juice, topped with soda, mint sprig garnish.
- Absolute Stress 9.5**  
Absolute Vodka, Havana 3yr Rum & Peach Schnapps mixed with Orange and Cranberry juice.
- Inverary Gangster 7.5**  
Bowmore 12y, Cointreau, ½ fresh lime, topped with Ginger Beer, lime wedge garnish.
- Pornstar Martini 11.5**  
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.

## Classic Cocktails

- Long Island Iced Tea 9.8**  
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 9.8**  
Citron Vodka shaken with Cointreau, Lime and Cranberry juices, then finished with orange zest.
- Mojito 10.5**  
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 8.5**  
A classic neo-martini: Vodka, Apple Liqueur and Cointreau, served straight up for a purer taste.
- The Vesper Martini 10.5**  
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.
- Americano 7.5**  
Campari, Vermouth Rosso, topped with soda, orange slice garnish over ice.
- House Dry Martini 9.8**  
A generous double measure of Tanqueray Gin, stirred & chilled to perfection and softened with a dash of Nolly Prat Vermouth and olives. Or try our House Vodka Martini of Stolichnaya and a twist of lemon.
- Corpse Reviver #2 8.5**  
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 8.9**  
A delicious red fruit mix of strawberries, Raspberry Liqueur, Vodka, fresh Basil and ground pepper, shaken with Cranberry Juice.
- Espresso Martini 11.5**  
'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!
- Old Fashioned 9.9**  
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 9.5**  
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 8.5**  
A tangy and refreshing classic of Golden Rum, Grand Marnier, Apricot Liqueur, Almond Syrup, fresh Lime and Pineapple juice shaken hard.
- Sidecar 7.5**  
A suave and smooth cocktail. Cognac, lemon juice and Cointreau with lemon and sugar rim.
- Sazerac 8.9**  
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.
- Godfather 7.9**  
Bourbon and Amaretto over ice with a cocktail cherry garnish & Angostura Bitters.
- Daiquiris 9.5**  
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 9.8**  
Crushed ice churned with coconut milk and golden Rum mixed with Pineapple juice, Sugar Syrup, fresh Lime, fresh Pineapple and Maraschino cherry to finish.
- Amaretto Sour 8.5**  
Disaronno Amaretto shaken with Lemon juice, egg white and Angostura Bitters.
- Brandy Alexander 8.9**  
Martell VS, Crème de Cacao white and dark. Single Cream, shaken hard, sprinkled with freshly grated nutmeg for the perfect indulgent nightcap.
- Espresso Negroni 9.5**  
Espresso, Gin, Sweet Vermouth, Campari and Coffee Liqueur, stirred over ice with orange zest. The coffee flavours tone down the traditional bitterness of a classic Negroni, giving a wonderfully palatable drink.

## Bespoke Gin Cocktails

- Victorian Mojito 9.8**  
Tanqueray, Raspberries, Mint, Demerara sugar, topped with Apple juice.
- Cucumber and Elderflower Collins 9.8**  
Summery & very English, closely related to the Gin & Tonic; Hendricks Cucumber Gin, Elderflower cordial, Lemon juice and sugar, topped with soda water.
- Pink Pepper Negroni 9.5**  
This bitter drink is the ultimate Italian aperitif. Pink Pepper Gin, Sweet Vermouth and Campari stirred over ice. Simple yet tough to beat.
- Gin Basil Smash 8.5**  
Muddled Basil leaves, shaken with The Botanist Gin, freshly squeezed Lemon juice and sugar syrup.
- Classic Martini with a twist 9.5**  
Jensen's Dry Gin, Vermouth with a twist of Lemon.
- Aviation 9**  
Invented in 1911, the crème de Violette subtly colours and sweetens this drink perfectly, served with Tanqueray Gin, Lemon juice & Maraschino cherry.
- Tom Collins 8.5**  
Made with a touch more Lemon than a Gin Fizz, around since the 1870s we suggest Portobello Road gin, Lemon juice, sugar syrup, soda water.
- Pink Lady 8.9**  
Named in honour of Hazel Dawn, known as the 'Pink Lady', in the 1911 musical Ivan Cryll, this Gin classic works well with Xellent Gin adding egg white, Grenadine & lemon juice.
- Alexandria cocktail 7.5**  
Sipsmith Gin, Creme de Cacao, double cream.
- Bramble 9.5**  
About as quintessential an English cocktail as you can get. Like most classic cocktails its greatness lies in its simplicity. Beefeater London Dry Gin, Lemon juice, sugar syrup & Crème de Mure combined to create a smooth, yet complex drink.
- Elderberry Gin Fizz 9.8**  
Blueberry infused Beefeater Gin, Creme de Mure, Elderflower Cordial, Lemon Juice, topped with Soda, a slice of Lemon and Blueberry garnish.