

SIX ONE SIX

CHESTER

MAGIC THURSDAY

Signature Cocktails
2 - 4 - £15 all day!

Afro house vibe with our extremely talented resident magician Jordan. There is no other place to be in Chester on a Thursday.

Ask us about our 616 Magic Cocktail that is only available on a Thursday.



Menu available between 12 and 8pm, every Sunday with live music!

STRIPPED BACK SUNDAYS

Showcasing incredible artists that play three 45 minute sets between 1 and 5pm

SUNDAY SPECIAL

Two Courses For 29.95
Choose A Starter & Main
Or Main & Dessert

Three Courses For 34.95
Choose a Starter,
Main & Dessert

GRILL & SIGNATURES

7oz / 200G Rib eye steak ^{GF}	20.9
10.5oz / 300G Rib eye steak ^{GF}	27.9
21oz / 600G Rib eye steak ^{GF}	49.9
7oz / 200G Fillet steak ^{GF}	33.9
10.5oz / 300G Fillet steak ^{GF}	39.9

Sauces ^{GF}
Blue Cheese, Chive Beurre Blanc, Peppercorn, V.I.I.VI Red Wine Jus **3.5 Each**

Homemade Shepherd's Pie a blend of quality lamb and beef topped with a creamy mash and served with a jug of our V.I.I.VI Red Wine Jus ^{GF} **17.9**

Our battered hake is served on a bed of crushed garden peas, a side of thick cut chips with a warm tartare sauce and a coal charred lemon for you to squeeze ^{GF} **20.9**

Miso glazed fillet of hake topped with sesame seeds served on a smooth and creamy spring onion mash with tomato concasse, crispy shallots and ribbons of spring onions ^{GF} **21.9**

The V.I.I.VI Chargrilled Cheeseburger in a toasted brioche bun with mayonnaise, gem lettuce, freshly sliced tomatoes, gherkin and caramelised onion marmalade. Served with fries ^{GF} Option available **17.9**

Vegan Cheeseburger in a toasted bun with mayonnaise, gem lettuce, freshly sliced tomatoes, gherkin and caramelised onion marmalade. Served with fries ^{VE} **17.9**

Ultimate Harissa Chicken Burger with roasted red peppers, grilled halloumi and pickled vegetables in a toasted burger bun. Served with fries ^{GF} Option available **18.9**

DESSERTS

Baileys cheesecake on a crumbly oat biscuit base. Finished with a dusting of cocoa powder ^V **9.9**

Whipped Peanut butter cheesecake on a crumbly oat biscuit base topped with a dark chocolate ganache & salted caramel popcorn ^V **9.9**

White chocolate cheesecake with a crumbly oat biscuit base topped with a raspberry coulis ^V **8.9**

Sweet lemon cream posset with a raspberry coulis topped with Italian meringue and finished with frozen dried raspberry dust ^V ^{GF} **8.5**

Rich custard creme brûlée with caramelised sugar top with a frozen chocolate & hazelnut wafer on the side ^{GF} Option available **7.9**

Warm, gooey brownies topped with vanilla Cheshire farm ice cream with a jug of hot milk chocolate sauce

Classic Brownie ^V	9
Vegan Classic Brownie ^{VE}	9
Salted Caramel ^V	9.5
Ultimate Biscoff ^V	9.7
Vegan Ultimate Biscoff ^{VE}	9.7
Vegan Oreo Brownie ^{VE}	9.7

Vegan brownies served warm with vegan vanilla Cheshire farm ice cream only

NIBBLES

Pork crunch, a light and fluffy twist on pork scratchings	4
Perello' gordal olives. Pitted green olives in oil ^V ^{GF}	5.5
Steamed edamame with sea salt flakes ^V ^{VE}	5.9
Fire roast jalapeno & lemon peanuts ^V ^{VE}	4.9
Warm mini loaves served with soft herb butter ^V	6
Warm rosemary foccacia served with a side of balsamic olive oil ^V ^{GF}	6.9

FOR THE TABLE

Pigs in blankets covered in our sticky honey & mustard glaze	6.9
Mini beef fillet tartare crostini's, mixed with capers, shallots, gherkins topped with a horseradish cream served on toasted white bread	9.5
Halloumi saganaki topped with honey and oregano ^V ^{GF}	7.5
Mini pea fritters topped with a black bean slice and a vegan sriracha mayonnaise ^V ^{VE} ^{GF}	9
Cumbrea rock oysters with a side of red wine shallot vinaigrette & chive with a chargrilled lemon ^{GF}	3.6 Each

STARTERS

Roast tomato & basil soup topped with herb oil & a rolled cheese stick served on the side ^V ^{VE} ^{GF} Options available	9.7
Cajun crispy squid with a side of chimichurri rojo & a charred lime	11.5
Torched asparagus with truffled mushroom puree soft poached hen eggs topped with parmesan & brioche crumb finished with a truffle dressing ^V ^{VE} ^{GF} Options available	9.9
Fresh plum tomato bruschetta served on toasted garlic rubbed ciabatta ^V	9

MAINS

Our Incredible Roast Dinner

Is served on our squash puree with root vegetables, crispy & fluffy roast potatoes cooked in garlic & rosemary, homemade yorkshire pudding finished with our signature V.I.I.VI Red Wine Jus

Choice of...

Roast lamb henry	27.9
Roast rib of beef	23.9
Roast garlic chicken breast	22.5

Vegan Nut Roast ^V ^{VE}

Served on a vegan squash puree with root vegetables, crispy and fluffy roast potatoes cooked in garlic and rosemary finished with a vegan gravy **21.9**

Confit Shallot Tart Tatin ^V ^{VE} **20.9**

Puff pastry base with shallots in caramel layered with roast red peppers, balsamic red onion jam, topped with goats cheese, served on our squash puree with tender stem broccoli and garnished with pickled walnuts

Fish Of The Day ^{GF} **Market Price**

Ask your server for today's choice

SIDES

Honey glazed parsnips ^V ^{VE} ^{GF}	4.9	Miso glazed carrots ^V ^{VE} ^{GF}	4.9	Roast potatoes ^V ^{VE} ^{GF}	4.9
Cauliflower cheese ^V	4.9	Petit pois with diced streaky bacon in a blended sauce of cream & garlic butter ^{GF}	4.9	Fries ^V ^{VE} ^{GF}	4.9
Mac & cheese ^V	4.9	Creamy mash finished with garlic butter ^V ^{GF}	4.9	Thick cut chips ^V ^{VE} ^{GF}	5.5
Tender stem broccoli ^V ^{VE} ^{GF}	4.9			Truffle oil & parmesan fries	5.9

TO DRINK

	Glass (125ML)	Bottle
Champagne Piaff Brut NV	13.5	75
Champagne Piaff Rose NV	16	90
Champagne Piaff Blanc De Blancs	99	
	Glass (175ML)	Bottle
Folc - Dry English Rose From Kent, Suffolk England	12.5	42
West Dorset Black Cow Vodka Bloody Mary, torched heritage tomatoes blended with Worcester sauce, tabasco, lemon juice, celery salt and a bar spoon of olive brine	12	
Salcombe Rose Gin mixed with Cheshire raspberries, basil and elderflower liquor creating the ultimate Six One Six Berry Smash	11.5	
Silco ST Ives Limoncello Spritz combined with Malfy Limone Gin. With an elderflower syrup and crisp Italian Prosecco giving you a flavour burst with every sip	12.5	

Gluten free menu available upon request

Please always inform your server of any allergies or intolerance before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 10% will be added to your bill. All prices are in GBP. ^V Vegetarian ^{VE} Vegan ^{GF} Gluten Free

Scan for allergy & nutritional information

