

THE PIANO MAN
Nathan Na Ginty



Playing Jazz & Blues Every Friday

Book from 8pm till late. With our show stopping experience cocktails for two available after 9.30pm.

Ask your server for more details.

SIX ONE SIX

CHESTER

STRIPPED BACK SUNDAYS

Menu available every Sunday between 12 and 8pm. Everything is cooked fresh, you can pre-order any item from this menu or our à la carte 48 hours in advance.

Live music most weeks showcasing incredible artists

SUNDAY SPECIAL

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

Three Courses For 34.95
Choose a Starter,
Main & Dessert

NIBBLES

- Pork Crunch** a Light & 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 Roasted Peanuts** Jalapeno & Lemon (V) (VE) **4.9**
- Warm Mini Loaves** Served with Soft Herb Butter (V) **6**
- Warm Rosemary Focaccia** Served with a Balsamic Vinegar & Olive Oil (V) (VE) **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 & Oregano (V) (GF) **7.5**
- Mini Pea Fritters** Topped with a Black Bean Slice & a Vegan Sriracha Mayonnaise (V) (VE) (GF) (DF) **9**
- Cumbrea Rock Oysters** with a Side of Red Wine Shallot Vinaigrette & Chive with a Chargrilled Lemon (GF) **3.6 Each**

STARTERS

- Goey Blue Cheese Sauce** Mixed with Baby Button Mushrooms on a Toasted Brioche (V) (GF) Option available **9.7**
- Cajun Crispy Squid** with a Side of Chimichurri Rojo & a Charred Lime (GF) (DF) **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) (DF) Option available **9.9**
- Fresh Plum Tomato Bruschetta** Served on Toasted Garlic Rubbed Ciabatta (V) (GF) Option available **9**

GRILL






- 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) **3.5 Each**
Blue Cheese, Chive Beurre Blanc, Peppercorn, VI.I.VI Red Wine Jus

SIGNATURES

- Homemade Shepherd's Pie** A blend of Quality Lamb & Beef Topped with a Creamy Mash & Served with a Jug of Our VI.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 & a Coal Charred Lemon for You to Squeeze (GF) (DF) Option available **20.9**
- Miso Glazed Fillet of Hake** Topped with Sesame Seeds Served on a Smooth & Creamy Spring Onion Mash with Tomato Concasse, Crispy Shallots & Ribbons of Spring Onions (GF) **21.9**
- The VI.I.VI Chargrilled Cheeseburger** in a Toasted Brioche Bun with Mayonnaise, Gem Lettuce, Freshly Sliced Tomatoes, Gherkin & Caramelised Onion Marmalade. Served with Fries (GF) (DF) Option available **17.9**
- Vegan Cheeseburger** in a Toasted Bun with Mayonnaise, Gem Lettuce, Freshly Sliced Tomatoes, Gherkin & Caramelised Onion Marmalade. Served with Fries (V) (VE) (GF) **17.9**

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 & a Bar Spoon of Olive Brine | | 12 |
|  Salcombe Rose Gin Mixed with Cheshire Raspberries, Basil & 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 & Crisp Italian Prosecco Giving You a Flavour Burst with Every Sip | | 12.5 |

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 VI.I.VI Red Wine Jus
- Choice of...**
- Roast Lamb Henry (GF) Option available **27.5 Supplement 2.9**
- Roast Rib of Beef (GF) Option available **23.9**
- Roast Garlic Chicken Breast (Halal) (GF) Option available **22.5**
- Vegan Nut Roast** (V) (VE) (GF) Option available **21.9**
Served on a Vegan Squash Puree with Root Vegetables, Crispy & Fluffy Roast Potatoes Cooked in Garlic & Rosemary Finished with a Vegan Gravy
- 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 & Garnished with Pickled Walnuts
- Fish Of The Day** (GF) **Market Price**
Ask Your Server for Today's Choice

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 & 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, Goey Brownies Topped with Vanilla Cheshire Farm Ice Cream & a Jug of Hot Milk Chocolate Sauce**
- Classic Brownie (V) **9**
- Vegan Classic Brownie (VE) **9**
- Terry's Chocolate Orange (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

SIDES

- Honey Glazed Parsnips** (V) (VE) (GF) **4.9**
- Cauliflower Cheese** (V) **4.9**
- Mac & Cheese** (V) **4.9**
- Tender Stem Broccoli** (V) (VE) (GF) **4.9**
- Miso Glazed Carrots** (V) (VE) (GF) **4.9**
- Petit Pois** with Diced Streaky Bacon in Blended Sauce of Cream & Garlic Butter (GF) (V) Option available **4.9**
- Creamy Mash** Finished with Garlic Butter (V) (GF) **4.9**
- Roast Potatoes** (V) (VE) (GF) **4.9**
- Fries** (VE) (GF) **4.9**
- Thick Cut Chips** (V) (VE) (GF) **5.5**
- Truffle Oil & Parmesan Fries** (GF) **5.9**

