



MAIN MENU



TO START

Coffee Cured Beef Tartare
Pickles, mushrooms, quails egg £10½

Crispy Pig
Apple and rhubarb, carrots, pickled red onions £8½

Sea Salt Cured Scottish Salmon
Chives sour cream, burnt leeks, pickled fruits £9½

Charred Tenderstem
Curd cheese, peas, pickled strawberries £8½

NIBBLES

£6 a piece or £25 for five, £45 for all ten

Six Storeys Scotch Egg

Pigs in Pastry

Chicken Scrumpets

Cured Salmon & Chive Sour Cream

Crispy Kedgeree

Mac'n' Cheese Balls

Bubble & Squeak Scotch Egg

Crispy Pickles

Truffled Somerset Brie

Mushroom Tart

MAIN COURSE

Honey Glazed Ham Steak
Fried free range hen's egg, pineapple chutney £14½

Herb Crusted Chicken
Truffle mayonnaise, watercress £14½

28 day aged Rib Eye Steak
Truffled salt fries, beef butter, watercress £25½

Six Storeys Bacon & Cheese Burger
Chicken salt fries, heritage beetroot relish, house pickles, mayonnaise, little gem lettuce £15

Catch Of The Day
Changing daily £ Market Price

Herb Roasted Stuffed Portobello Mushroom
Sautéed leeks, smoked applewood, wilted spinach & parmesan £12½

Pan Roasted Cauliflower
Pan roasted cauliflower, smashed aubergine, toasted almonds & sautéed sultanas £12½

Superfood Salad
Tenderstem broccoli, roasted butternut, sprouted seeds, spinach, roasted red onion, super seeds & muffin croutons £13½

Add herb marinated chicken for £5
or grilled halloumi for £4½

SIDES TO SHARE

£5 a piece.

Red Cabbage Coleslaw
Nutmeg Creamed Spinach
Classic Fries

Green Garden Leaves
Six Storeys Bubble & Squeak
Chicken Salt Fries

Charred Little Gem
Cauliflower Cheese
Truffled Fries

Service charge 12½% is up to you. Tell us about your allergies – we care. VAT included.



WHITE WINES

Served By The Bottle 75cl, Normal Glass 17½cl & Tiny Glass 12½cl

Maison Belenger
Blanc Vin De Pays Des,
FRANCE
Floral, fresh, pink grapefruit flavours
£30 / £8¼ / £6

Inzolia Legato,
ITALY
All round drinker
£25 / £7 / £5

Viognier Sauvignon
'Little James',
FRANCE
Aromatic with peach flavours
£35 / £9¾ / £7

Albariño Garzon,
URUGUAY
Crisp with notes of jasmine
£54 / £15 / £10½

Chardonnay Pinot Grigio
'Le Rime' Banfi,
ITALY
Full of citrus and melon flavours
£42 / £11¾ / £8½

Rully 'Clos Des Mollepierres'
Domaine Saint-Abel Roux,
FRANCE
Vibrant with honey and elderflower
£72

RED WINES

Negroamaro Ponte Miliano,
ITALY
A crowd pleaser
£25 / £7 / £5

Pinot Noir Moonriver Danube,
HUNGARY
Cherry, spice & red fruits
£30 / £8¼ / £6

Rasteau 'Les Valats'
Alain Jaume,
FRANCE
Rich, spicy Rhone blend
£54 / £15 / £10½

Cahors Malbec
Chateau Du Caillau,
FRANCE
Smoky with intense black fruits
£35 / £9¾ / £7

Shiraz 'Billi Billi'
Mount Langi Ghiran,
AUSTRALIA
Velvety & great with steak
£42 / £11¾ / £8½

Cabernet Sauvignon
'First Press' Delicato,
NAPA VALLEY
Mocha, fig & dark chocolate
£72

SPARKLING

Served By The Bottle 75cl

Bisot Jeio Valdobbiadene Prosecco
Magnum £60, Bottle £35, Coupe £6½

Moët & Chandon Brut Imperial
Magnum £125, Bottle £65, Coupe £8½

Veuve Clicquot Yellow Label
£70

Ruinart Blanc De Blanc
£95

Dom Pérignon Vintage 2006
£200

Moët & Chandon Brut Imperial Rosé
£75

BREWERY

On Tap

Six Storeys 4% Lager £4¾ Pint

Goose Island IPA £5¾ Pint

Stella Cidre £5½ Pint

Bottled

Lancaster Bomber £5

Hoegaarden £5

Becks £4¾

Corona £5

Craft £5½

CHAUFFEUR'S CHOICE

Yours for £3½ a piece.

'Victorian Remedy'
Apple, ginger soda, bitters

'Ruby Spritzer'
Cranberry, berry cordial, sparkling water

Kitten Milk
Milk elixir, coconut water, pineapple

St Clements Sparkle
Lemon, lime, orange, sparkling water

Fizzy Pop
Coke, Diet Coke, Lemonade, Ginger Beer

