



Davy's is a family wine merchant established in 1870. John Davy (4th generation) introduced wine bars to London with the opening of The Boot & Flogger in 1965. The Boot (as it is often referred to) became the blueprint for several Davy's Wine Bars in the City and West End.

John Davy opened the Boot & Flogger using his Vintners' Company privilege allowing him to trade as a "Free Vintner" (without a magistrates licence) to sell wine, Sherry, Port, Madeira and Champagne. The Vintners' Company Privilege was an historical charter dating back to Queen Elizabeth I in 1567 and was sadly abolished in 2005 during the reform of licensing laws.

Bar snacks

Anchovy-stuffed olives and pickled garlic GF. £3.90 • Six quail's eggs served with celery salt GF. £4.50
Flatbread with lemon and coriander houmous v. n. £5.95

Starters

Truffled Mac & Cheese v. £5.75
Cornish crab salad with ciabatta toasts £8.95
Parma ham with melon, burrata mozzarella and fig dressing GF. £7.95
Roast goat's cheese with smoked almonds, watercress and beetroot v. n. £6.95
Duck liver pâté with toasted sourdough bread and pickled cucumber, onions and cornichons n. £7.50
Melon, burrata mozzarella and fig dressing GF. £6.95
Plate of smoked salmon served with Melba toast £8.25

Main courses

Grilled chicken breast with smoked peppers, rocket and lemon thyme dressing GF. £14.95
Grilled gammon steak and hand-cut chips with gooseberry ketchup, fried pickled onion rings and duck egg £14.25
* add black pudding £1.50 *
Grilled scallops and bacon with tiger prawns, spring onion and chilli £17.95
Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato £23.25
* add Béarnaise or green peppercorn sauce £2.00 *
Davy's bangers and mash with Madeira and onion gravy £12.95/£14.95
Halloumi and quinoa salad with smoked paprika, lemon dressing, heritage tomatoes and baby spinach v. GF. £11.75
Fennel and lemon risotto with ricotta and chilli v. £13.95
Roasted sea bass with basil and fennel whipped mash, tomato and olive dressing GF. £16.95
Linguine with chilli, basil, Pecorino and heritage tomato v. £12.95

Cold main courses

served with green salad and buttered new potatoes
Mixed meat selection GF. £15.50
Cold poached salmon GF. £14.95
Home baked ham with whole-grain mustard GF. £13.95
Rare sirloin of beef GF. £14.50
Game pie £14.25

Sides

Triple cooked chips £4.25 • Buttered new season potatoes v. GF. £3.75 • Traditional mashed potato £3.25 v. GF.
Broccoli with lemon, almonds and chilli v. GF. n. £3.75 • Green beans with shallots v. GF. £3.50 • Market salad v. GF. £3.95

Traditional roast with all the trimmings

Sunday only £15.95



Telephone 020 7407 1184

British cheese board

Served with crackers, chutney and grapes

Tuxford and Tebbutt Stilton made in Melton Mowbray, Leicestershire

Cow's milk cheese, pasteurised v.

Stinking Bishop made by Charles Martell & Son in Gloucestershire

Washed rind cow's milk cheese, pasteurised v.

Somerset Brie made by Lubborn Creamery in Somerset

Soft cow's milk cheese, pasteurised v.

Westcombe Cheddar made by Tom Calver in Somerset

Hard cow's milk cheese, unpasteurised

Ticklemore made by Debbie Mumford in Devon

Hard goat's milk cheese, pasteurised v.

Blue Monday made by Alex James in Thirsk, North Yorkshire

Semi soft cow's milk cheese, pasteurised v.

Cornish Yarg made by Catherine Mead in Truro, West Cornwall

Semi hard cow's milk cheese, pasteurised v.

One cheese £4.00 • Two cheeses £7.00 • Three cheeses £10.00

Four cheeses £13.00 • Five cheeses £15.00

Desserts, puddings and savoury

Chocolate hazelnut brownie with vanilla ice cream and hot chocolate fudge sauce v. n. £6.95

Coconut milk pudding with shortbread, passion fruit and mango v. £5.50

Bramdean pudding £5.25

Sticky toffee pudding with butterscotch sauce and clotted cream v. £6.95

Treacle tart with custard v. £6.50

Welsh rarebit £4.50

Coffee and mini puddings

Sticky toffee pudding with butterscotch sauce v. £4.95

Chocolate hazelnut brownie with vanilla ice cream and hot chocolate fudge sauce v. n. £4.95

Bramdean pudding £4.95

Fortified and Dessert wines

	50ml	100ml	Bottle
Petit Vedrines 2014 Sauternes, France 13% (375ml)	£5.35	£10.70	£28.00
Davy's Finest Reserve Port 20%	£3.55	£7.00	£37.00
Graham's Fine White Port 19%	£2.90	£5.80	£30.50
Quinta da Silveira 10 year old Tawny Port 20%	£5.15	£10.30	£54.00
Blandy's Alvada 5 year old, Madeira 19% (500ml)	£5.45	£10.90	£38.00
Offley Boa Vista Port 2000 20%	£6.85	£13.70	£72.00

Vintage Port decanted daily and available by the glass.

For details of other vintages

available by the bottle, please see our fine wine list.



Telephone 020 7407 1184

V. VEGETARIAN - GF. GLUTEN FREE - N. CONTAINS NUTS

The Food Standards Agency advises that the consumption of raw or lightly cooked products of an animal origin, such as meat, offal, eggs, fish and shellfish increase your risk of illness. This especially applies to children, pregnant women, the elderly and those with weakened immune systems.

A selection of our dishes can be served in smaller portions.

Healthy options available on a number of dishes.

Should you require any allergy information on any of our dishes please ask a member of the team.

All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill.

Davy's are proud to be part of the Sustainable Restaurant Association, offering more sustainable choices to our diners.



8382 AP17 BFLD