

DAVY'S AT CANARY WHARF

BAR, BRASSERIE AND GRILL

Winter menu

For the table £2.95 Main courses

Roasted bar nuts with rosemary, sea salt and paprika. ✓

Gordal olives with orange, sea salt and wild oregano. ✓

House marinated olives. ✓

Starters

Pan fried shell-on prawns with chilli, garlic and coriander £8.25

Deep fried whitebait with tartare sauce £7.50

Baked crab, pollock and smoked haddock thermidor with wilted spinach, soft boiled Burford egg and herb crumb £8.95

Homemade chicken liver parfait £6.50

Soup of the day £5.50 ✓

Dressed Cornish crab with lemon mayonnaise, capers and parsley £7.95

Warm goat's cheese with an apple and walnut salad £6.95 ✓

Vine tomato and watermelon Greek salad with feta cheese, oregano, olives and lemon dressing £5.95 ✓

Smoked Scottish salmon with anchovies and roasted peppers £7.50

Duck rilette with fig and balsamic chutney and toasted sourdough bread £7.25

Roast pig's cheek with pickled red cabbage and a mead dressing £6.25

Old Wallow beer battered fish and chips with pea purée and tartare sauce £14.95

Davy's Londoner *bangers and mash* with roasted red onion gravy £10.95

Smoked haddock and salmon fish cake with spinach cream £12.95

Plate of hand carved Alderton ham with buttered new potatoes and homemade Piccalilli £11.50

Aubergine and red lentil moussaka with feta and roasted tomatoes with basil vinaigrette £11.50 ✓

Butternut squash risotto with gorgonzola and crisp spiced walnuts £12.95

Corn-fed chicken breast with spiced puy lentils, rocket and aged balsamic dressing £13.95

Fillet of seabass with a mussel and smoked haddock broth and garlic aioli £16.95

Roasted salmon steak with hot potted shrimp and parsley butter £15.95

From the chargrill

Grilled steaks all served with a choice of sauces or butters.

Butters: Parsley | Roast garlic | Tabasco

Sauces: Thermidor | Béarnaise | Mushroom and whisky Green peppercorn

Traditionally-matured grass fed beef served with hand-cut chips

Sirloin steak 220g £18.95, 280g £21.95

Fillet steak 200g £24.25

Pavé rump steak 200g £16.95

Club sirloin to share between two 800g £48.95

Beef steak burger with choice of cheese, bacon or fried egg 240g £13.95

Steak frites skirt steak with French fries £14.50

Vegetables and potatoes £2.95

Hand-cut chips | creamed potato | buttered Ratte potatoes new season carrots | wilted spinach | mushrooms with tarragon | roasted vine tomatoes.

Side salads £3.50

Vine tomato, red onion and orange salad | green salad rocket and Parmesan salad.

Desserts £5.25

Spiced poached pear with passion fruit curd and mascarpone.

Dark chocolate tart with crème fraîche

Chocolate fondant with cherries in red wine.

Buttermilk panacotta with blackberries and caraway thins.

Bramley apple, almond and plum cobbler with vanilla ice cream.

Ice cream: Chocolate, Vanilla or Strawberry

Sorbet: Mango or Lemon. Three scoops £4.25

British cheeses

Served with homemade chutney, oat biscuits and bread.

Cropwell Bishop pasteurised blue cow's milk cheese. ✓

Berkswell sheep's milk cheese, a slight caramel taste and a roasted nut finish.

Rachel semi-hard cheese with a mellow taste and a lingering delicate goat's milk flavour. ✓

Stinking Bishop soft, creamy with a pear 'perry wash' rind. ✓

Tunworth similar to a traditional Camembert.

Wigmore soft ewe's milk cheese, unpasteurised. ✓

Caerphilly matured to enhance the lovely full cream texture with a distinctive tangy flavour.

Westcombe Cheddar this traditionally made cheese has a strong, slightly peppery taste.

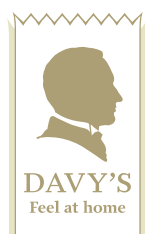
Two cheeses: £5.75

Three cheeses: £6.95 or £3.50 each

Today's express lunch offer £14.50

Please ask your server for today's choice of main course and dessert.

Served in 30 minutes



All prices include VAT at 20%. Service charge not included.
Please note that we cannot guarantee that any of our food products are free from nuts or nut trace elements.
Please ask the manager if you require more allergy information about our products. dec4919