

Traditionally-matured, grass-fed beef served with fries and a grilled tomato

Over many years we've developed a meticulous selection process to bring you steaks of the finest quality. Our partnership with award-winning butcher Donald Russell, allows us to ensure that all our beef is sourced and hand selected from cattle that are naturally reared on traditional farms. Our beef is then matured for a minimum of 21 days to ensure maximum tenderness and flavour.

Starters and snacks

Soup of the day with crusty bread £5.25

Davy's classic 1970's prawn cocktail
a selection of prawns, marie rose sauce with a hint of Manzanilla £7.45

Beetroot cured Scottish salmon with toasted dill crumpet and mustard dressing £7.25

Chicken liver parfait with honey and mustard dressing and toast £5.95

Duck rilette with fig chutney and toasted sourdough £6.50

Wild mushroom and leek tart with rocket and aged balsamic dressing £5.95 ✓

Main courses

Baked Loch Duart salmon steak with shrimp and parsley butter, spinach and new potatoes £15.95

Fish and chips fresh haddock in Old Wallop beer batter with hand-cut chips and minted pea purée £13.95

Turkey escalope wrapped in parma ham with mash, spiced red cabbage and sage jus £15.95

Bangers and mash Cumberland sausages served with traditional mashed potatoes and onion gravy £10.95

Plate of Alderton ham or topside of beef with dressed mixed salad and hot buttered new potatoes.
Ham £12.95 | Beef £14.95

Butternut squash risotto with gorgonzola and roasted spiced walnuts £10.95 ✓

Handmade steak burger made from 100% 28-day-aged steak, served with hand-cut chips – tell us how you would like it cooked 200g £10.95 | 250g £12.95

Add cheese or bacon for £1 each

Pavé rump steak firm, with intense beefy flavour, aged for 35 days 200g £16.50

Sirloin steak tasty and tender, fully trimmed and aged for 21 days 220g £22.75

Bone-in rib steak flavoursome and juicy, aged for 28 days 350g £25.50

Fillet steak mild and extremely tender, aged for 21 days 200g £24.95

Club sirloin serves two cooked on the bone for extra flavour 800g £48.95

A choice of sauces: béarnaise, peppercorn or wild mushroom and whisky £2.00

Puddings

Treacle tart with clotted cream £5.95

Winter berry and Amaretto trifle £5.25 ✓

Dark chocolate tart with crème fraîche £5.95 ✓

Christmas pudding with brandy and orange butter £5.75

Welsh rarebit £3.95

Side orders £3.10

Hand-cut chips

Sautéed mushrooms

Fries

New potatoes

Tomato and onion salad

Rocket and Parmesan salad

Mixed salad

Seasonal vegetables

British cheese £3.00 each

Served with biscuits and orchard apple chutney:

Perl Wen

Dyfed Wales, soft outside blending with a fresh lemony centre ✓

Cropwell Bishop Stilton

Nottinghamshire, pasteurised blue cow's milk cheese ✓

Shropshire Blue

creamy, with a milder flavour than Stilton. ✓

Keen's Cheddar

handcrafted artisan Cheddar from Wincanton, Somerset.

Rosary goat's cheese

Landford, Hampshire and Wiltshire border, soft with a smooth creamy texture ✓

Additional biscuits £1.50

Manager's wine selection

Vacqueyras Château des Roques 2008, Rhône Valley, France £29.95 14%
Warm, aromatic, spicy fruit, with a hint of lavender and thyme.

Rusden Ripper Creek Cabernet Sauvignon Shiraz 2006, Australia £39.95 14%

Robust notes of blackberry and cassis with a backdrop of cedar, eucalyptus and fiery black pepper.

