

## Traditionally-matured, grass-fed beef All 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.

**Ribeye steak** Rich marbling is the secret to this succulent and tasty cut. Aged for 28 days.  
**220g £19.95 or 280g £24.95**

**Sirloin steak** A juicy, tasty and tender cut. Fully trimmed and aged for 21 days.  
**240g £22.75**

**Bone-in rib steak** marbling ensures taste, maturing enhances tenderness and leaving this steak on the bone guarantees extra flavour. Aged for 28 days.  
**350g £25.50 or 450g £29.95**

**T-Bone steak** served on the bone this cut is made up of both sirloin and fillet offering you both the tenderness of the fillet and the flavour of the sirloin. A meat-eaters treat. **400g £29.75 or 600g £43.25**

**Fillet steak** the classic lean steak, a milder flavour with a succulent tenderness all of its own. Aged for 21 days.  
**220g £24.75**

**Chateaubriand serves two** exquisitely tender fillet head to share.  
**500g £59.95**

**A choice of sauces** Béarnaise or peppercorn £2.00 | Horseradish and tarragon butter £0.75

### Starters and snacks

**Homemade soup of the day £5.25** ✓  
with crusty bread.

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

**Chicken liver pâté £5.65**  
with caramelised onion marmalade and toast.

**Warm grilled goat's cheese crostini £5.25** ✓  
on balsamic dressed mixed leaf.

**Smoked Scottish salmon £6.95**  
with free range egg, chive and caper dressing.

**Deep fried whitebait £7.50**  
with tartar sauce.

### Main courses

**Wild mushroom ravioli £10.95** ✓  
served with lemon and thyme butter.

**Calves liver, bacon, Cumberland sausage £15.95**  
with traditional mashed potatoes and onion gravy.

**Chargrilled swordfish steak £17.95**  
marinated in garlic, lime and chilli and served with a fennel and orange salad.

**Handmade steak burger, 28 day aged steak**  
**200g £10.95 or 250g £12.95**  
made from 100% aged steak, served with fries and relish. *Tell us how you would like it cooked.*

**Lemon chicken £13.25**  
with a salad of cumin scented quinoa, feta, mint and chorizo.

**Chargrilled brined pork loin chop £15.95**  
with mustard and gherkin sauce.

**Side orders** Chipped potatoes or fries | New potatoes | Traditional mash | Seasonal vegetable selection | Green beans | Mixed leaf salad with house dressing. **£2.95 per portion**

### Puddings

**Homemade apple crumble £5.95**  
with custard.

**Winter berry and Amaretto trifle £5.25**

**Chocolate tart £5.95**  
with clotted cream and raspberry coulis.

**Fruit sorbet £5.95**

**Welsh rarebit £3.95**

**Manager's choice** wine by the bottle

### Red wines

**Château Angludet 2004, Cru Bourgeois Supérieur, Margaux Bordeaux** 13.5% £47.00

**Rauzan Segla 2003, 2eme Cru Classe Margaux, France,** 12.5% £85.00

### White wines

**Wattle Creek Yorkville Highlands Chardonnay 2007, California** 14% £32.00

**Chassagne Montrachet 1er Cru Chaumées 2005, Domaine Jean-Noël Gagnard, France** 13.5% £68.00

### British cheeses

**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 for £5.75, three for £6.95 or £3.50 each**

