

Davy's at St James's

Bar and restaurant


Chef's winter menu

Starters

Soup of the day with crusty bread £4.95 

Salmon, haddock and pollock fishcake with Thai sweet chilli sauce £5.95

Ham and leek tart with poached free range egg, hollandaise sauce and mixed leaves £7.95

Tatin of roasted vegetables with goat's cheese croquet and a red pepper coulis £7.95 

Scottish smoked salmon with avocado salsa and soured cream £7.95

Homemade terrine of foie gras with confit shallots and toasted sourdough £10.95

Steaks from our award-winning butcher

Our partnership with butcher Donald Russell ensures that all our beef is naturally reared on traditional farms. Each cut is carefully selected and matured in the traditional manner for at least 21 days to bring out the full tenderness and flavour. Served with a grilled vine tomato and hand cut chips.

T-bone steak 28 day aged 400g £29.75

Sirloin steak 21 day aged 220g £21.95

Pavé rump steak 35 day aged 200g £15.95

Fillet steak 21 day aged 220g £24.75

Ribeye steak 28 day aged 220g £19.95

A choice of sauces

Béarnaise, pepper or mushroom £2.00

Horseradish and tarragon butter £0.75

Main courses

Beer battered haddock with hand cut chips and pea purée £14.95

Trio of British lamb with spiced aubergine, potato gratin and a red wine jus £16.95

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

Tender duck confit with spiced red cabbage and crushed sweet potato £15.95

Roasted pheasant breast with savoy cabbage and a potato, mushroom and bacon cake £17.95

Pan fried fillet of seabass served in a fresh mussel and spinach broth £17.95

Butternut squash and mascarpone risotto with wild rocket and Parmesan £12.95 

Desserts

Apple tart tatin with caramel sauce and crème fraîche £6.95

Cheeseboard (serves two) a selection of three British cheeses. Served with biscuits and green tomato chutney £8.95

Welsh rarebit £4.95

Sticky toffee pudding with pecan toffee sauce and double cream £6.95

Chocolate truffle torte with a port and spice poached pear £7.95

Evening dinner offer

Two courses £18.95

Three courses £21.95

Steak supplements:

£3 ribeye, sirloin and foie gras.

£5 for fillet steak. £8 for T-bone.

Side dishes

Honey glazed carrots

Green beans

Hot buttered new potatoes

Green salad

Tomato and onion salad

£2.95 each

Hand cut chips

Regular £3.10. Large £5.25

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. Jan4964

