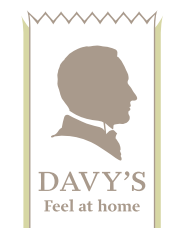




42 TOOLEY STREET SE1 2SZ  
020 7407 7720  
BOOK A TABLE ONLINE AT  
WWW.DAVY.CO.UK/SKINKERS

“Welcome all, who lead or follow,  
To the Oracle of Apollo  
Here he speaks out of his pottle,  
Or the tripos, his Tower bottle;  
All his answers are divine,  
Truth itself doth flow in wine.  
Hang up all the poor hop-drinkers,  
Cries old Sim, the king of skinkers,  
He that half of life abuses,  
That sits watering with the Muses.  
Those dull girls no good can, mean us;  
Wine it is the milk of Venus,  
And the Poet’s horse accounted  
Ply it, and you all are mounted.  
‘Tis the true Phoebeian liquor,  
Cheers the brain, makes wit the quicker,  
Pays all debts, cures all diseases,  
And at once three senses pleases.  
Welcome all, who lead or follow,  
To the Oracle of Apollo.”

Ben Jonson  
English Renaissance dramatist,  
poet and actor.



## Appetisers

**Bread basket** with olive oil and balsamic vinegar £2.50 ▼ | **House marinated olives** £2.50 ▼  
**Homemade soup of the day** £4.95 ▼ | **Coriander and lemon houmous** with grilled flatbread £2.95 ▼

## Starters

**Caramelised balsamic and red onion tart** with Rosary goat’s cheese £5.25 ▼  
**Smoked salmon parcel** with a crab and salmon mousse £7.95  
**Pan-fried wood pigeon breast** on a warm potato and smoked pancetta salad £7.25  
**Warm lentil and poached egg salad** with mushrooms and baby spinach £5.25 ▼  
**Warm chicken livers salad** with clementines and pine nuts £6.95  
**Mussels** in a white wine, parsley and coconut sauce £6.95  
**Crab and hot salmon cheesecake** £8.95  
**Smoked eel fillet** with a beetroot remoulade £8.95

## Main courses

**Roasted pumpkin risotto** with gorgonzola and truffle oil £13.50 ▼  
**Ale battered haddock** with pea purée, chips and caper ‘popcorn’ £13.95  
**Seabass en papillote** with shallots, spinach, olives and thyme £16.95  
**Herb pesto pasta** with wild mushrooms and roasted chestnuts £13.50 ▼  
**Spatchcock poussin** with a honey and mustard glaze £14.95  
**Steak frites** flat iron steak, served rare with French fries £14.95  
**Roasted skate wing** with capers and a beurre noisette £15.95  
**Slow braised lamb shank in red wine and rosemary** with root vegetables and creamed mash £16.95  
**Grilled pheasant breasts** with Jerusalem artichoke purée, chestnuts and cavolo nero £17.95  
**Sirloin steak** 28-day-aged, selected by Davy’s, from Donald Russell, our award-winning butcher. Served with gratin dauphinoise £24.95  
*Add green peppercorn sauce, béarnaise sauce or a whisky and mushroom sauce £2*

## Desserts

**Apple and pear crumble tart** with vanilla ice cream £5.50  
**Welsh rarebit** £4.95  
**Lemon or raspberry sorbet** £4.95  
**Belgian chocolate pot** with pistachio shortbread £5.25  
**Jude’s natural ice cream** please ask for today’s selection £4.95

## Side orders £3.10

New potatoes  
Tomato and red onion salad  
Green beans  
Cavolo nero  
Wilted baby spinach  
Hand-cut chips  
Mixed leaf salad  
Creamed mash

## British cheese

**Two cheeses £5.75, three for £6.95, or £3.50 each**  
Served with biscuits and green tomato and 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. ▼  
**Lincolnshire Poacher**  
matured for 14–16 months with a rich full flavour.  
**Keen’s Cheddar**  
handcrafted artisan Cheddar from Wincanton, Somerset.  
**Rosary goat’s cheese**  
Landford, Hampshire and Wiltshire border, soft with a smooth creamy texture. ▼