



The Boot & Flogger was the first of the Davy Wine bars, it opened in 1965 at 101 Borough High Street. John Davy traded using his privilege as a Freeman of the Vintners' Company. The Vintners' Privilege was a charter dating back to Queen Elizabeth I in 1567. The Privilege enabled John Davy to trade without a licence to sell wine, Sherry, Port, Madeira and Champagne. The Boot and Flogger moved to Redcross Way in 1973 continuing to trade as J. Davy Free Vintner. The Vintners' Privilege was abolished by the Labour Government in 2005.

## For the table

100ml Manzanilla sherry £5.30 · Anchovy stuffed olives and pickled garlic £3.50  
Six quails eggs served with celery salt £4.50 · Flatbread with lemon and coriander houmous £5.95. v.

## Starters

Truffle Mac & Cheese £5.25  
Potted shrimps with granary toast £8.25  
Wild mushrooms on toast with walnut pesto £7.25 v.  
Roasted beetroot and goat's cheese salad with toasted walnuts £7.25 v.  
Plate of smoked salmon £7.25  
Crab toast with chilli, fennel and avocado £8.95  
Chicken liver parfait with toast £6.95  
Smoked mackerel with apple and fennel £7.95

## Cold main dishes

served with green salad and buttered new potatoes

Cold poached salmon £13.95

Hand carved home baked ham £12.95

Cured ox tongue £13.95

Rare sirloin of beef £13.95

Mixed meat selection £15.50

Game pie £13.95

## Hot main dishes

Gammon, egg and chips with, or without, black pudding £12.95/£13.95

Grilled scallops and bacon with tiger prawns, spring onion and chilli £17.95

Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato £22.50

\* add peppercorn sauce or Café de Paris butter £2.00 \*

Bangers and mash with roasted red onion gravy £11.95

Artichoke and spinach tart with mixed leaf salad £13.25 v.

Superfood salad with grilled halloumi, edamame beans, quinoa and avocado £10.95 v.

Sea bass fillet with spiced lentils and rocket £14.95

Corn-fed chicken supreme with crispy pancetta £12.50

Pearl barley risotto with wild mushrooms and truffle oil £10.95

## Sides £3.50 each

Buttered new potatoes · Hand-cut chips · Peas and beans with mint lemon and butter  
Creamed spinach · Mixed salad



Telephone 020 7407 1184

All prices include VAT at 20%. Should you require allergy information concerning any of our dishes, please ask a member of our team.

The Food Standards Agency advises that the consumption of raw or lightly cooked animal products, such as meat, offal and shellfish may cause illness. This especially applies to children, the elderly and those with weakened immune systems.



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## Desserts

Bramdean pudding £5.25

Sticky toffee pudding with caramelised walnuts, butterscotch sauce and clotted cream £5.50

Chocolate brownie, hot chocolate fudge sauce and cream £5.95

Caramelised pineapple with mango sorbet and nut brittle £5.00

Treacle tart and custard £5.25

Welsh rarebit £4.50

## British cheese board

Served with crackers, chutney and grapes

Long Clawson Stilton made in Melton Mowbray, Leicestershire cows milk cheese, Pasteurised

Stinking Bishop made by C Martell in Gloucestershire, washed rind cows milk cheese. Pasteurised

Tunworth made by S Hedges & C Spruce in Hampshire, soft cows milk cheese. Pasteurised

Westcombe Cheddar made by T Calver in Somerset, hard cows milk cheese. Unpasteurised

Ticklemore made by D Mumford in Devon, hard goats' milk cheese. Pasteurised

Harbourne Blue made by B Harris & R Congon in Devon, blue goats' milk cheese. Pasteurised

Caerphilly made by T Trethowan in Caerphilly, Ceredigion, Wales, cows milk cheese. Unpasteurised

One cheese £3.75 · Two cheeses £6.95 · Three cheeses £9.95

Four cheeses £12.95 · Five cheeses £14.95



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