



BAR MENU



SMALL PLATES TO SHARE

Basket of bread (v)	£3.75
Basket of bread with olives (v)	£4.95
Triple cooked chips (v)	£3.95/£5.95
Skinny fries (v)	£2.95/£4.95
Chopped sausages with honey mustard glaze	£6.95
Black pudding scotch egg	£4.95
Lemon & coriander houmous with grilled flatbreads (v)	£4.50
Duck liver pâté with toasted sourdough bread and pickled cucumber, onions and cornichons	£6.95
Wild mushrooms on toast with walnut pesto (v)	£7.50
Prawn cocktail	£7.50
Crab toast with fennel, chilli and avocado	£8.95
Gordal olives with orange & wild oregano (v)	£3.00



BURGERS

*Served with fries. All burgers can be served naked with market salad.
Change fries to triple cooked chips for £1.00*

Davy's steak burger <i>lettuce, beef tomato, Davy's burger sauce and dill pickle served in a toasted brioche bun</i>	£11.95
Davy's cheese & bacon burger <i>Oglesfield cheese and streaky bacon</i>	£13.95
Grilled portobello mushroom burger (v) <i>aubergine, courgette, avocado and walnut pesto</i>	£11.50
Jerk chicken burger <i>with jerk BBQ sauce and mango ketchup</i>	£11.95



Should you require any allergy information on any of our dishes, please ask a member of the team.
All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill.
Should you wish to remove it, please speak to a member of the team.
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SHARING BOARDS

British charcuterie board <i>with breads, olives and pickles</i>	£16.95
Mezze board (v) <i>Chargrilled, flatbread and focaccia, lemon and coriander houmous, beetroot houmous, barrel aged feta, falafel and olives</i>	£14.50
Davy's board <i>Chopped Davy's sausages, pancetta wrapped chicken skewers, black pudding Scotch egg, triple cooked chips and Bloody Mary ketchup</i>	£15.95



BRITISH CHEESE SELECTION

Served with fig cake, grapes, chutney & biscuits

Long Clawson Stilton (v) made in Melton Mowbray, Leicestershire, cows milk cheese. <i>Pasteurised</i>
Stinking Bishop (v) made by C Martell in Gloucestershire, washed rind cows milk cheese. <i>Pasteurised</i>
Tunworth (v) made by S Hedges and C Spruce in Hampshire, soft cows milk cheese. <i>Pasteurised</i>
Westcombe Cheddar made by T Calver in Somerset, hard cows milk cheese. <i>Unpasteurised</i>
Ticklemore (v) made by D Mumford in Devon, hard goats' milk cheese. <i>Pasteurised</i>
Harbourne Blue (v) made by B Harris and R Congon in Devon, blue goats' milk cheese. <i>Pasteurised</i>
Caerphilly made by T Trethowan in Caerphilly, Ceredigion, Wales, cows milk cheese. <i>Unpasteurised</i>

Three cheeses £10.00

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.

Davy's are proud to be part of the Sustainable Restaurant Association, offering more sustainable choices to our diners.

