

BAR SNACKS

- Gordal olives with orange and wild oregano **v. GF.** £3.95
Chopped Davy's sausages with honey mustard glaze £6.95
Chargrilled flatbread with lemon and coriander houmous **v. N.** £4.75
Chilli corn **v.** £3.00
Smoked almonds **v. N.** £3.50
Black pudding Scotch egg £4.95
Hand raised pork pie with piccalilli £6.95
Satay chicken skewers **N.** £5.50
Triple cooked chips £4.25/£5.95
Skinny fries £3.50/£4.95

SHARING BOARDS

CHARCUTERIE BOARD

British and continental charcuterie with breads and pickles **N.** £15.50

CHARCUTERIE AND CHEESE BOARD

British and continental cheeses and charcuterie with breads,
olives and pickles **N.** £15.50

MEZZE BOARD

Chargrilled flatbread, lemon and coriander houmous, aubergine caviar,
fried pecorino ravioli with arrabiata sauce, goat's cheese, roasted peppers,
tomato, falafels and olives **v. N.** £15.50

DAVY'S BOARD

Chopped Davy's sausages, satay chicken, black pudding Scotch egg,
triple cooked chips and bloody Mary ketchup **N.** £15.50

PORK PIE PLOUGHMAN'S BOARD

Hand raised pork pie, duck pâté, black pudding Scotch egg, Cheddar, Stilton,
pickled onions, piccalilli, sourdough bread, grapes and ale chutney **N.** £18.50

*A selection of sandwiches and more substantial dishes
are also available. Please ask for further details.*

V. VEGETARIAN / GF. GLUTEN FREE / N. CONTAINS NUTS

The food standards agency advises that the consumption of raw or lightly cooked products of an animal origin, such as meat, offal, eggs, fish and shellfish increase your risk of illness. This especially applies to children, pregnant women, the elderly and those with weakened immune systems.

A selection of our dishes can be served in smaller portions. Healthy options available on a number of dishes. 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 where food has been served.

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

