



Davy's is a family wine merchant established in 1870. John Davy (4th generation) introduced wine bars to London with the opening of The Boot & Flogger in 1965. The Boot (as it is often referred to) became the blueprint for several Davy's Wine Bars in the City and West End.

John Davy opened the Boot & Flogger using his Vintners' Company privilege allowing him to trade as a "Free Vintner" (without a magistrates licence) to sell wine, Sherry, Port, Madeira and Champagne. The Vintners' Company Privilege was an historical charter dating back to Queen Elizabeth I in 1567 and was sadly abolished in 2005 during the reform of licensing laws.

Bar snacks

Anchovy-stuffed olives and pickled garlic £3.90 • Six quail's eggs served with celery salt £4.50
Flatbread with lemon and coriander houmous v. n. £5.95

Starters

Oak smoked salmon with beetroot, orange and horseradish £8.50
Duck liver pâté with toasted sourdough bread and pickled cucumber, onions and cornichons n. £7.75
Parma ham with roasted fig, burrata mozzarella and rocket salad £7.95
Cornish crab salad with ciabatta toasts £8.95
Truffled Mac & Cheese v. £6.25
Roasted goat's cheese salad with figs, toasted walnuts and honey v. n. £6.95

Main courses

Grilled chicken breast with smoked peppers, rocket and lemon thyme dressing £14.95
Spiced aubergine steak, pine nuts and basil with red lentil and spinach paneer daal v. n. £13.95
Roasted Scottish salmon, fennel braised potatoes and tomato herb sauce £16.95
Grilled scallops and bacon with tiger prawns, spring onion and chilli £17.95
Rib eye steak (240g aged for 28 days) with hand cut chips £24.95
* add Béarnaise or green peppercorn sauce £2.00 *
Davy's bangers and mash with Madeira and onion gravy £12.95/£14.95
Butternut squash and courgette linguine with chives, Blue Monday cheese and brown butter v. £13.95
Grilled gammon steak with free range egg, hand cut chips, spiced pork scratching and pickle gravy £14.75
* add black pudding £1.50 *
Griddled halloumi salad with avocado, quinoa, beetroot, edamame beans, tomatoes, toasted seeds and lemon dressing v. n. £11.95

Cold main courses

served with green salad and buttered new potatoes
Mixed meat selection £15.50
Cold poached salmon £14.95
Home baked ham with whole-grain mustard £13.95
Rare sirloin of beef £15.50
Game pie £14.25

Sides

Hand cut chips £4.25/£5.95 • Buttered new season potatoes v. £3.75 • Traditional mashed potato £3.50 v.
Heritage carrots with coriander and onion seeds v. £3.75 • Green beans with shallots v. £3.50 • Market salad v. £3.95

Traditional roast with all the trimmings

Sunday only £15.95



Telephone 020 7407 1184

British cheese board

Served with crackers, chutney and grapes

Tuxford and Tebbutt Stilton, Melton Mowbray, Leicestershire
Cow's milk cheese, pasteurised v.

Stinking Bishop, Charles Martell & Son, Gloucestershire
Washed rind cow's milk cheese, pasteurised v.

Somerset Brie, Lubborn Creamery, Somerset
Soft cow's milk cheese, pasteurised v.

Westcombe Cheddar, Tom Calver, Somerset
Hard cow's milk cheese, unpasteurised

Ticklemore, Debbie Mumford, Devon
Hard goat's milk cheese, pasteurised v.

Blue Monday, Alex James, Thirsk, North Yorkshire
Semi soft cow's milk cheese, pasteurised v.

Cornish Yarg, Catherine Mead, Truro, West Cornwall
Semi hard cow's milk cheese, pasteurised v.

One cheese £4.00 • Two cheeses £7.00 • Three cheeses £10.00
Four cheeses £13.00 • Five cheeses £15.00

Desserts, puddings and savoury

Chocolate hazelnut brownie with vanilla ice cream and hot chocolate fudge sauce v. n. £6.95

Flourless Bramley apple and winter berry nut crumble with custard v. n. £5.95

Coconut panna cotta with Davy's Port poached fruit and amaretti crumb n. £5.50

Bramdean pudding £5.25

Sticky toffee pudding with butterscotch sauce and clotted cream v. £6.95

Treacle tart with custard v. £6.50

Welsh rarebit £4.75

Coffee and mini puddings

Sticky toffee pudding with butterscotch sauce v. £4.95

Coconut panna cotta with Davy's Port poached fruit and amaretti crumb n. £4.95

Chocolate hazelnut brownie with hot chocolate fudge sauce v. n. £4.95

Fortified and Dessert wines

	50ml	Bottle
Petit Vedrines 2014 Sauternes, France 13% (375ml)	£5.80	£30.50
Davy's Finest Reserve Port 20%	£3.55	£37.00
Graham's Fine White Port 19%	£2.90	£30.50
Quinta da Silveira 10 year old Tawny Port 20%	£5.50	£58.00
Blandy's Alvada 5 year old, Madeira 19% (500ml)	£5.70	£40.00
Offley Boa Vista Port 2000 20%	£7.00	£74.00

Vintage Port decanted daily and available by the glass.

For details of other vintages
available by the bottle, please see our fine wine list.



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V. VEGETARIAN - N. CONTAINS NUTS

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.