



APERITIFS

Davy's Manzanilla Sherry (100ml)	6.60
Davy's Célébration Champagne (flute)	10.50
Marinated olives v.	4.25
Paul Rhodes artisan bread, Netherend Farm butter v.	4.75

STARTERS

Soup of the day, artisan bread v.	6.50
Chapel and Swan oak smoked salmon, horseradish crème fraîche, capers	10.25
Duck liver pâté, toasted sourdough bread, house pickles	8.50
Rye Bay scallop and king prawn thermidor	13.00/24.00
Newlyn crab salad	10.00/16.00
Heirloom tomatoes, herb dressing, olive tapenade v.e.	8.95
Warm goat's cheese, Cheltenham beetroot, green bean and pumpkin seed relish v.	7.50

MAINS

Roasted vegetable and feta tart, Stilton, walnut and chicory salad v.	14.50
Pan roasted cod loin, parsley caper mash, beer vinaigrette, tartare sauce	20.00
Seafood linguine, crab, scallops, king prawns, tomato, chilli, garlic	17.50
Chapel and Swan oak smoked chicken Caesar salad	15.50
Davy's Kentish bangers and mash, Madeira and onion gravy	13.95/15.95
Grass fed and aged steaks from Royal Warrant butcher Donald Russell, served with gratin potatoes or green salad	
Fillet 220g, aged for 21 days	32.00
Ribeye 300g, aged for 28 days	28.50
Sirloin 220g, aged for 28 days	25.00
<i>Béarnaise or peppercorn sauce</i>	2.00 each
Roast rib of Cornish beef, red wine gravy	18.50
Roast leg of Kent, marsh fed lamb, red wine gravy	16.00
Roast Norfolk chicken, lemon, garlic, thyme	16.00
<i>All roasts served with seasonal vegetables, roast potato, Yorkshire pudding</i>	

SIDES

Gratin dauphinoise v.	4.25	Creamy mash v.	4.25	Green salad v.	4.25
New potatoes v.	4.25	Roast carrots v.	4.25	Green beans and shallots v.	4.25

SHARING BOARDS

CHARCUTERIE	20.00
British and continental charcuterie, breads, pickles	
CHARCUTERIE AND CHEESE	20.00
British and continental cheeses, charcuterie, breads, olives, pickles	
MEZZE	20.00
Chargrilled flatbread, focaccia, lemon and coriander houmous, beetroot and lentil salad, roasted peppers, tomato, falafel, olives v.	
DAVY'S	20.00
Chopped Davy's sausages, satay chicken, charcuterie, chorizo meatballs	

Please ask a member of the team should you require any allergen information on any of our dishes

V. VEGETARIAN / VE. VEGAN

All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill

SANDWICHES

Served from 12-5pm

Rump steak, mustard mayonnaise, chilli coriander jam served in ciabatta bread	14.75
Home baked ham, Cheddar, pickle	7.75
Grilled chermoula aubergine club, avocado, roasted peppers, halloumi, smoked paprika mayonnaise v.	7.75
Chapel and Swan oak smoked salmon, dill, cucumber, cream cheese	8.25
Chicken, bacon, mayonnaise	8.25

DESSERTS

Sticky toffee pudding, butterscotch sauce, Dorset clotted cream v.	7.95
Treacle tart, Dorset clotted cream v.	7.50
Chocolate hazelnut brownie, salted caramel ice cream, chocolate fudge sauce v.	8.00
Flourless Bramley apple and apricot nut crumble, coconut ice cream vE.	7.95
Chase gin and lime posset, crushed raspberries v.	7.00
British cheese board	9.50
Tuxford and Tebbutt Stilton, Cornish Brie, Westcombe Cheddar, grapes, ale chutney, biscuits	

COFFEE AND MINI PUDDINGS

Chocolate hazelnut brownie, chocolate fudge sauce v.	5.50
Sticky toffee pudding, Dorset clotted cream, butterscotch sauce v.	5.50
Flourless Bramley apple and apricot nut crumble vE.	5.50

FORTIFIED AND DESSERT WINES

	50ml	100ml	Bottle
DV by Doisy Vedrines 2015 Sauternes, Bordeaux 13% (375ml)	6.30	12.50	33.00
Davy's Finest Reserve Port 20%	3.60	7.20	38.00
Graham's Fine White Port 19%	3.20	6.30	33.00
Quinta da Silveira 10 year old Tawny Port 20%	5.50	11.00	58.00
Blandy's Alvada 5 year old, Madeira 19% (500ml)	5.70	11.40	40.00
Offley Boa Vista Port 2000 20%	7.80	15.50	80.00

BOOKABLE SPACES, PRIVATE PARTIES & EVENTS

Why not ask us about holding your next event with us? We cater for everything from drinks parties, to large sit-down dinners and receptions.

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