

DAVY'S WINE VAULTS

APERITIFS

Davy's Manzanilla Sherry (100ml)

Davy's Celebration Champagne (flute)

Heritage sourdough, whipped fennel pollen butter v.

Petit Lucques olives v.

STARTERS

Wild mushroom soup, mascarpone cream, sourdough toast v.

Chapel & Swan smoked salmon, whipped wasabi crème fraîche, fried capers

Warm potted shrimp butter, toasted crumpet

Ox tongue, caper sauce

Crispy lamb Kiev, anchovies, pea and mint

Heritage beets, Blue Monday, pickled walnuts v. n.

MAINS

Roast cod, lentils, leeks, bacon, grilled spring onion

Cornish ray wing, swede, spinach, crisp potato, café de Paris butter, curry oil

Grilled sirloin steak 350g on the bone, hand cut chips, peppercorn sauce

Kentish Hop sausage, lentils, pork belly rib

Partridge, drunken potatoes, sprout tops

Artichokes, hash brown, chanterelles, burnt onions v.

Bang bang cauliflower salad ve. n.

SIDES

Hand cut chips

Buttered sprout tops v.

New potatoes v.

Green salad v.

DESSERTS

Sticky toffee baked Alaska v.

Set yoghurt, honeycomb, rhubarb v.

Dark chocolate brownie, salted caramel ice cream v.

Stove top rice pudding, roast spiced plum jam v.

British artisan cheese plate n.

Hafod organic Cheddar, Rollright, Blue Monday, quince cheese, roasted grapes

V. VEGETARIAN / N. CONTAINS NUTS / VE. VEGAN

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.