

Mughouse

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	9.50
Duck liver pâté, toasted sourdough bread, house pickles	8.50
Warm goat's cheese salad, Cheltenham beetroot, olive tapenade toast v.	7.50
Spiced fish cake, Cornish crab mayonnaise, mustard	9.85/14.95
Smoked chicken Caesar salad	7.95/13.95

MAINS

Grilled Norfolk chicken breast, warm spiced lentils, rocket	16.00
Davy's Kentish bangers and mash, beer battered onion rings, Madeira gravy	13.95/15.75
King prawn and crab linguine, tomato, chilli, garlic	17.50
Roast Rye Bay cod loin, caper and parsley mash, lemon butter	18.00
Heirloom tomato risotto, roast carrots, lemon, parsley vE.	14.50
Homemade burger, house mayonnaise, dill pickle, toasted brioche bun, fries	14.00
<i>Add bacon or cheese</i>	<i>1.00 each</i>
Grilled 28 day aged 220g Scottish sirloin steak from Royal Warrant butcher	
Donald Russell, chips or green salad	25.00
<i>Add peppercorn or béarnaise sauce</i>	<i>2.00 each</i>

SIDES

Chips	4.50
Fries	4.00
Seasonal new potatoes v.	4.00
Creamy mash v.	4.00
Roast carrots v.	4.00
Green beans and shallots v.	4.00
Green salad v.	4.25

**WE HAVE A RANGE OF SEASONAL SPECIALS AVAILABLE,
PLEASE ASK YOUR SERVER FOR MORE DETAILS**

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.

DESSERTS

Treacle tart, Dorset clotted cream v.	7.00
Chocolate hazelnut brownie, salted caramel ice cream, chocolate fudge sauce v.	7.00
Sticky toffee pudding, Dorset clotted cream, butterscotch sauce v.	7.00
Flourless Bramley apple and apricot nut crumble, coconut ice cream VE.	7.00
Gin and lime posset, crushed raspberries v.	6.50
British cheese board	9.50
Tuxford and Tebbutt Stilton, Cornish Brie, Westcombe Cheddar, grapes, ale chutney, biscuits	
Trio of desserts v.	7.75

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

OUR FOOD PARTNERS

James Knight of Mayfair

Independent and Royal Warrant holders with 100 years' experience, supplying seafood to London's finest establishments

Donald Russell

Our steaks are sourced from Scotland's premier butcher and Royal Warrant holder with over 40 years' experience, supplying traditionally grass fed cattle from the very best British farms

Paul Rhodes Bakery Greenwich

London supplier of quality handcrafted artisan breads and pastries, dedicated to traditional baking techniques

We source sustainable produce and use local suppliers where possible with a commitment to reducing wastage

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. We are also available for exclusive hire on weekends. Please ask a member of the team for more details.

WWW.DAVY.CO.UK

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