



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, pickled garlic £4.25 • Six quail's eggs, celery salt £5.00  
Flatbread, lemon & coriander houmous v. n. £5.25

## Starters

Oak smoked salmon, horseradish crème fraiche, fried capers n. £9.50  
Duck liver pâté, toasted sourdough bread, pickled cucumber, onions, cornichons n. £8.25  
Cornish crab salad, ciabatta toasts £9.95  
Truffled Mac & Cheese v. £6.75  
Roasted Romano pepper salad, Suffolk fennel salami, red chicory, caperberries £7.95  
Warm goat's cheese salad, beetroot, olive tapenade toast v. n. £7.50

## Mains

Grilled chicken breast, warm spiced lentil, rocket £15.50  
Harissa roasted aubergine, butternut squash, lentil, herb, pomegranate salad ve. n. £14.45  
Roast cod, Café de Paris hollandaise, sea vegetables £17.50  
Roasted butternut squash, crumbled feta, quinoa, chickpea salad v. £13.50  
Grilled scallops, bacon, tiger prawns, spring onion chilli £18.95  
Davy's bangers and mash, Madeira & onion gravy £13.95/£15.75  
Rib eye steak (300g aged for 28 days), hand cut chips £28.50  
\* add Béarnaise or green peppercorn sauce £2.25 \*  
Grilled gammon steak, free range egg, hand cut chips, spiced pork scratching, pickle gravy £14.95  
\* add black pudding £2.50 \*

## Cold main courses

served with green salad and buttered new season potatoes  
Mixed meat selection £16.00  
Cold poached salmon £15.50  
Home baked ham, whole-grain mustard £14.25  
Rare sirloin of beef £16.00  
Game pie £15.95

## Sides

Hand cut chips v. £4.50/£6.50 • Buttered new season potatoes v. £4.00 • Traditional mashed potato £3.50 v.  
Carrots with coriander & onion seeds v. £4.00 • Green beans & shallots v. £4.00 • Market salad v. £4.25

Traditional roast with all the trimmings  
Sunday only. From £15.50



Telephone 020 7407 1184

## British cheese board

Served with grapes, chutney and biscuits

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

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

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

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

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

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

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

One cheese £5.00 • Two cheeses £9.50 • Three cheeses £14.00  
Four cheeses £16.00 • Five cheeses £19.50

## Desserts, puddings and savoury

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

Flourless berry and Bramley apple nut crumble, coconut ice cream ve. n. £6.95

Salted caramel panna cotta, grilled peach, pistachio brittle ve. n. £6.50

Trio of mini puddings v. n. £7.75

Bramdean pudding v. £6.50

Sticky toffee pudding, butterscotch sauce, clotted cream v. £6.95

Treacle tart, custard v. n. £6.95

Welsh rarebit £5.50

## Coffee and mini puddings

Sticky toffee pudding, butterscotch sauce, clotted cream v. £5.50

Mini Bramdean pudding v. £5.50

Chocolate hazelnut brownie, vanilla ice cream, hot chocolate fudge sauce v. n. £5.50

## Fortified and Dessert wines

	50ml	100ml	Bottle
Petit Vedrines 2015 Sauternes, France 13% (375ml)	£5.80	£11.60	£30.50
Davy's Finest Reserve Port 20%	£3.55	£7.00	£37.00
Graham's Fine White Port 19%	£3.10	£6.10	£32.00
Quinta da Silveira 10 year old Tawny Port 20%	£5.50	£11.00	£58.00
Blandy's Alvada 5 year old, Madeira 19% (500ml)	£4.80	£9.95	£40.00
Offley Boa Vista Port 2000 20%	£7.80	£15.50	£80.00

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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VE. VEGAN - 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.