

BAR SNACKS

- Gordal olives, orange, wild oregano v. £4.25
Chopped Davy's sausages, honey mustard glaze £7.25
🍻 Chargrilled flatbread, lemon & coriander houmous v. n. £5.25
Bread basket v. n. £4.75 Bread basket & olives v. n. £5.75

STARTERS

- 🍻 Homemade soup of the day, bread v. £6.25
Oak smoked salmon, horseradish crème fraîche, fried capers n. £9.50
🍻 Duck liver pâté, toasted sourdough bread, pickled cucumber, onions, cornichons n. £8.25
Cornish crab cakes, avocado, tomato & basil dressing £9.85/£14.95
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

- Homemade fish and hand cut chips, tartare sauce, minted pea purée £15.25
Davy's bangers and mash, Madeira gravy, homemade onion rings 🍻 £13.95/£15.75
Grilled chicken breast, warm spiced lentil, rocket £15.50
King prawn and crab linguine, tomato, chilli, garlic £16.25
🍻 Harissa roasted aubergine, butternut squash, lentil, herb, pomegranate salad v. n. £14.45
Roast cod, Café de Paris hollandaise, sea vegetables £17.50
Roasted butternut squash, crumbled feta, quinoa, chickpea salad v. £13.50
🍻 Smoked chicken Caesar salad £13.50
Steak burger, house mayonnaise, dill pickle, toasted brioche bun, fries £13.75
Cheese and bacon burger, house mayonnaise, dill pickle, toasted brioche, fries £15.95
(*can be served naked with market salad*)
upgrade to hand cut chips £1.50

STEAKS

Served with hand cut chips or market salad

Rib eye (300g, aged for 28 days) £28.50	Fillet (220g, aged for 21 days) £32.00	Sirloin (220g, aged for 28 days) £23.50
--	---	--

Steak sauces: Béarnaise * Mushroom * Green Peppercorn * Café de Paris hollandaise £2.25 each

SIDES

- Homemade onion rings v. £4.00
Hand cut chips v. £4.50/£6.50
Skinny fries v. £4.00/£5.50
Buttered new season potatoes v. £4.00
Carrots with coriander & onion seeds v. £4.00
Green beans & shallots v. £4.00
Market salad v. £4.25
Tomato and basil salad v. £4.25

Please ask your waiter about daily specials.

PRE-THEATRE MENU

served Monday–Saturday, 5:00–7:30pm

Two courses £17.95 ~ Three courses £21.95

Please select from dishes displaying the mask 🍻

BRITISH CHEESE SELECTION

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

DESSERTS AND PUDDINGS

Treacle tart, clotted cream v. n. £6.95

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

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

COFFEE AND MINI PUDDINGS

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

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

Please ask about other digestifs available



V. VEGETARIAN / VE. VEGAN / 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.