

BAR SNACKS

- Gordal olives, orange, wild oregano v. £4.25
🍷 Chargrilled flatbread, lemon & coriander houmous v.N. £5.25
Bread basket & olives v.N. £5.75
Chilli corn v. £3.25 * Smoked almonds v.N. £3.80

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
Seared scallops, chargrilled chorizo, garden pea purée £11.45
Cornish crab salad, ciabatta toast, lime & chilli £9.95
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

- Grilled chicken breast, warm spiced lentil, rocket £15.50
🍷 Harissa roasted aubergine, butternut squash, lentil, herb, pomegranate salad v.N. £14.45
Roast cod, Café de Paris hollandaise, sea vegetables £17.50
🍷 Smoked chicken Caesar salad £13.50
Roasted butternut squash, crumbled feta, quinoa, chickpea salad v. £13.50
Add: Grilled chicken £4.50 Grilled prawns £5.00 Grilled halloumi v. £3.50
Seafood linguine with scallops, crab and king prawns £17.50
Davy's bangers and mash, Madeira, onion gravy 🍷 £13.95 / £15.75
Plate of home baked ham, salad, new potatoes, chutneys £14.25
Steak and kidney pie, seasonal vegetables, onion gravy £16.95
* TRADITIONAL ROAST served with all the trimmings ~ *Sunday only*. From £15.50 *

STEAKS

Served with a choice of traditional mashed potato, gratin dauphinoise or market salad

Fillet (220g aged for 21 days) £32.00	Rib eye (300g, aged for 28 days) £28.50	Sirloin (220g, aged for 28 days) £23.50
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Steak sauces: Béarnaise * Mushroom * Green Peppercorn * Café de Paris hollandaise £2.25 each

SHARING BOARDS

- CHARCUTERIE BOARD:** British and continental charcuterie, breads, pickles N. £18.00
CHARCUTERIE & CHEESE BOARD: British and continental cheeses and charcuterie, breads, olives and pickles N. £18.00
MEZZE BOARD: Chargrilled flatbread, focaccia, lemon and coriander houmous, beetroot and lentil salad, roasted peppers, tomato, falafel and olives v.N. £18.00
DAVY'S BOARD: Chopped Davy's sausages, satay chicken, charcuterie and chorizo meatballs N. £18.00

SIDES

- 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
Traditional mashed potato v. £4.00
Gratin dauphinoise v. £4.25

SANDWICHES

- Rump steak with mustard mayonnaise and chilli coriander jam served in ciabatta bread £14.75
Home baked ham with Cheddar and pickle £7.75
Grilled chermoula aubergine club, avocado, roasted peppers, halloumi and smoked paprika mayonnaise v. £7.75
Smoked salmon with dill, cucumber and cream cheese £8.25
Greek salad ciabatta with roasted pepper, tzatziki, feta, cucumber, rocket, olive tapenade, tomatoes, cucumber & mint v. £7.50
Chicken, bacon and mayonnaise £8.25

PRE-THEATRE MENU

served Monday-Friday, 3:00-7:30pm

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

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 ice cream ~ please ask for today's selection v. £5.50

COFFEE, TEA AND INFUSIONS

Americano £2.95	Macchiato £2.95	Latte £3.35	English Breakfast tea £3.10
Espresso single £2.50	Mochaccino £3.45	Hot Chocolate £3.25	Earl Grey £3.20
Espresso double £2.90	Cappuccino £3.35	Flat White £3.35	Herbal Teas £3.20

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
Taylor Vintage Port 1997 20%	—	—	£90.00

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.