



FOR THE TABLE AND APERITIFS

Mixed bar nuts v 376kcal	3.95	Chilli corn v 326kcal	4.65
Mixed olives v 233kcal	4.85	Smoked almonds v 574kcal	4.95
Juan Victor Manzanilla Sherry (100ml)	6.00	Davy's Célébration Brut Champagne vE (125ml)	12.00

SMALL PLATES

Grilled pitta, lemon, coriander houmous v 558kcal			7.25
Spicy chopped chorizo, smoked paprika tomato sherry glaze 954kcal			9.25
Falafels, harissa yoghurt, chilli, mint vE 315kcal			8.25
Spicy lamb meatballs, paprika tomato sauce 523kcal			9.50
Smoked salmon tartine, wasabi crème fraiche, crispy capers 267kcal			9.95
Vine tomato, basil bruschetta, vegan feta, black olive tapenade vE 548kcal			9.25
Ardennes pâté, toasted sourdough, house pickles 297kcal			9.50
Padrón peppers, sea salt, olive oil vE 154kcal			7.95
Chopped Davy's sausages, honey mustard glaze 562kcal vegetarian option available			8.50
Breaded prawns, sweet chilli dressing 275kcal			9.50
Chips v 318kcal	4.95	Add bravas sauce 125kcal	2.50

LARGE PLATES

Smoked haddock, caper fishcakes, green beans, tartare sauce 470kcal			19.25
<i>Modeano Pinot Grigio 2022, Friuli – 8.90 (175ml)</i>			
Roasted butternut squash, aubergine, Puy lentil salad, chilli, cumin dressing vE 433kcal			17.25
Davy's burger, salad, dill pickle, chipotle mayonnaise, fries 700kcal vegan option available			16.75
<i>Langhe Corte Enrichetta Pelassa Barbera/Nebbiolo 2020, Piedmont – 10.60 (175ml)</i>			
Davy's Kentish bangers and mash, Madeira gravy 716/952kcal vegetarian option available			16.75/18.50
Chicken Schnitzel, lemon, oregano crumb, braised peppers, mixed leaves 460kcal			19.25
<i>Valserrano Blanco Viura 2021, Rioja – 10.40 (175ml)</i>			

SHARING BOARDS (serves up to three)

Charcuterie ~ Prosciutto crudo, Milano salami, Ventricina salami, chorizo served with bread, olives and pickles 412kcal			28.75
Cheese ~ Stilton v, Somerset Brie v, vintage Cheddar, Parmesan, goat's cheese, membrillo served with bread, olives and pickles v 616kcal			27.75
Charcuterie and Cheese ~ Prosciutto crudo, Milano salami, Ventricina salami, Stilton v Somerset Brie v vintage Cheddar, membrillo served with bread, olives and pickles 534kcal			28.50
Vegetarian Mezze Board ~ Roasted red peppers, vine tomato, vegan feta, black olive tapenade bruschetta, Padrón peppers, houmous, falafel served with bread and olives v 672kcal			27.50

v VEGETARIAN / vE VEGAN

Please ask a member of the team should you require any allergen information.

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Adults need around 2000 kcal a day.



DESSERTS

Chocolate brownie, hot chocolate sauce, vanilla ice cream v 630kcal	8.25
<i>Quinta da Silveira 10 Year Old Tawny Port Touriga Nacional Blend, Douro</i> VE – 11.00 (100ml)	
Treacle tart, Cornish clotted cream v 542kcal	8.25
<i>Blandy's 5 Year Old Reserva Rich Bual/Malmsey, Madeira</i> – 10.00 (100ml)	
Pastéis de nata 219kcal and your choice of coffee v	6.50
British cheese plate ~ Stilton v, Somerset Brie v, vintage Cheddar, grapes, membrillo, biscuits 510kcal	10.75
<i>House Finest Reserve Port Touriga Nacional Blend, Douro</i> – 8.10 (100ml)	

COFFEES AND TEAS

Americano 38kcal	3.45	Espresso 14/28kcal	3.10/ 3.40
Cappuccino 126kcal	4.10	Latte 126kcal	3.90
Macchiato 48kcal	3.65	Mochaccino 89kcal	3.70
Flat White 84kcal	4.10	Hot Chocolate 170kcal	4.10
Herbal Teas 28kcal	3.90	English Breakfast 28kcal	3.65
Earl Grey 28kcal	3.90		

Oat, Almond or Coconut milk (where available) 0.65

PUDDING AND PORTS

Quinta da Silveira 10 Year Old Tawny Port <i>Touriga Nacional Blend</i> , Douro, Portugal 20% VE	11.00
House Finest Reserve Port <i>Touriga Nacional Blend</i> , Douro, Portugal 20%	8.10
Blandy's 5 Year Old Reserva Rich <i>Bual/Malmsey</i> , Madeira, Portugal 19%	10.00
Hidalgo Napoleon Amontillado Sherry <i>Palomino</i> Jerez, Spain 17.5%	9.60
DV by Doisy Védrières 2016, <i>Sauternes</i> , Bordeaux, France 13%	11.00

BOOKABLE SPACES, PRIVATE PARTIES & WINE TASTINGS

We cater for everything from drinks parties to large sit-down dinners and wine tastings. We are also available for exclusive hire. Please ask a member of the team for more details.

DAVY.CO.UK

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