



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
Bread basket v 361kcal	4.95		
Juan Victor Manzanilla Sherry (100ml)	6.00	Davy's Célébration Brut Champagne vE (125ml)	12.00

STARTERS

Homemade soup of the day, artisan bread v 🍷	8.00
Severn and Wye smoked salmon, wasabi crème fraîche, crispy capers 409kcal	13.95
Vine tomato, basil bruschetta, vegan feta, black olive tapenade vE 548kcal 🍷	9.25
Ham hock terrine, toasted sourdough, house pickles, salsa verde 310kcal	10.50
Burrata, burnt orange, tomato salad, fennel seed dressing 437kcal 🍷	9.00
Potted Devon crab, samphire lemon butter, melba toast 277kcal	12.50

MAINS

Chargrilled Surrey Hills sirloin steak, grilled tomato, 980kcal choice of side	31.00
Peppercorn 136kcal, Stilton sauce 130kcal, Café de Paris 125kcal or garlic butter 125kcal	3.00
<i>La Ronciere Mayta Cabernet Sauvignon 2021, Lincantén – 9.20 (175ml)</i>	
Grilled chicken breast, chilli, cumin spiced Puy lentils, rocket 670kcal	19.25
Moving Mountains bangers and mash, gravy vE 585/725kcal 🍷	16.75/18.50
Slow roasted lamb, pea pie, mint sauce, green beans 722kcal	19.00
<i>Château Les Hauts Conseillantes Merlot/Cabernet Franc 2018, Lalande de Pomerol – 15.30 (175ml)</i>	
Roasted butternut squash, aubergine, Puy lentil salad, cumin, chilli dressing vE 433kcal 🍷	17.25
Linguine, chilli, tomato, garlic vE 446kcal 🍷	16.50
Market fish of the day - please ask server for details	
Davy's Kentish bangers and mash, Madeira gravy 716/952kcal 🍷	16.75/18.50
Crab, king prawns, chilli, tomato, garlic, linguine 540kcal	23.70
<i>Gavi di Tassarolo La Zerba Cortese 2022, Piedmont – 11.00 (175ml)</i>	

PRE-THEATRE SET MENU EVERYDAY 5PM – 7PM

TWO COURSES 21.00 CHOOSE FROM DISHES MARKED WITH 🍷

SIDES

Gratin dauphinoise potatoes v 504kcal	5.75	Mixed salad v 270kcal	4.50
Green beans and shallots v 101kcal	4.75	Mash v 440kcal	4.75
Roasted carrots v 238kcal	4.65	Broccoli and chilli v 139kcal	4.50
Chopped Davy's sausages, honey mustard glaze 562kcal	8.50		

DESSERTS

Chocolate brownie, hot chocolate sauce, vanilla ice cream v 630kcal 🍷	8.25
Treacle tart, Cornish clotted cream v 542kcal	8.25
Cinnamon pear crumble, almond crumb, coconut ice cream vE 668kcal	8.50
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 – 8.10 (100ml)</i>	

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.



TRADITIONAL ENGLISH AFTERNOON TEA

AVAILABLE DAILY 2:30 – 5:00PM - *advance booking recommended*

35.00 per person

The introduction of afternoon tea is generally credited to Anna Maria Russell, the seventh Duchess of Bedford, in the 1840s. At that time, most households only had two meals a day – breakfast and dinner at around eight o'clock. The Duchess often felt a mid-afternoon slump and her solution was to enjoy a pot of tea and some small sandwiches. Soon, all fashionable London society was doing the same and so was created a very English institution.

A SELECTION OF FRESHLY CUT FINGER SANDWICHES, SAVOURIES AND SWEET TREATS:

Baked ham, English mustard mayonnaise 122kcal

Cucumber, lemon mint butter v 90kcal

Oak smoked salmon, dill cream cheese 152kcal

Vegan feta and vine tomato bruschetta VE 101kcal

Chicken mayonnaise, rocket 145kcal

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Freshly baked scones 265kcal

Selection of pastries 115-265kcal

Macaroons 115-265kcal

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Your choice of tea or coffee 14-127kcal

ADD AN AFTERNOON COCKTAIL OR SWEET TREAT

Macaroons 115-265kcal	4.60
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Freshly baked scone with clotted cream and preserve 265kcal	4.95
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Bucks Fizz ~ Davy's Célébration Champagne with tangy orange juice	11.80
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Passionfruit Fizz ~ Bold, sweet and citrusy notes with Prosecco, passion fruit, pineapple, vanilla, lime	9.75
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Espresso Martini ~ A popular pick me up with vodka, espresso liqueur,	11.50
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Origin Cold Brew coffee

CHAMPAGNE AFTERNOON TEA

45.00 PER PERSON

Traditional English Afternoon Tea served with a
flute of Davy's Célébration Champagne (125ml)

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