



FOR THE TABLE AND APERITIFS

Mixed bar nuts v 376kcal	3.95	Chilli corn v 326kcal	4.85
Mixed olives v 233kcal	4.95	Smoked almonds v 574kcal	4.95
Juan Victor Manzanilla Sherry (100ml)	6.40	Davy's Célébration Brut Champagne VE (125ml)	12.20

SMALL PLATES

Grilled pitta, lemon, coriander houmous v 558kcal	7.50
Spicy chopped chorizo in red wine 954kcal	9.50
Falafels, harissa yoghurt, chilli, mint VE 315kcal	8.50
Minted lamb kabob, houmous 382kcal	9.50
Smoked salmon tartine, cucumber ribbons, rice wine, chilli dressing 267kcal	10.25
Avocado, butter bean bruschetta, sweet chilli salsa VE 426kcal	9.75
Ham hock terrine, toasted sourdough, house pickles, salsa verde 310kcal	10.75
Padrón peppers, sea salt, olive oil VE 154kcal	8.00
Chopped Davy's sausages, honey mustard glaze 562kcal vegetarian option available	8.50
Chimichurri prawns, toasted sourdough 249kcal	9.50
Chips v 318kcal	5.00

LARGE PLATES

Roasted chimichurri aubergine salad VE 478kcal	16.95
Fresh poached salmon and crisp prosciutto salad 498kcal	21.00
<i>Modeano Pinot Grigio 2022, Friuli – 9.20 (175ml)</i>	
Roasted courgette, whipped goat's cheese salad v 427kcal	17.75
Davy's burger, salad, dill pickle, chipotle mayonnaise, fries 1260kcal vegan option available	16.95
<i>La Ronciere Mayta Cabernet Sauvignon 2021, Licantén, Chile – 9.20 (175ml)</i>	
Roasted chimichurri aubergine, chickpea tagine, lemon herb cous cous VE 478kcal	17.50
Davy's Kentish bangers and mash, Madeira gravy 716/952kcal vegetarian option available	16.95/18.75
Harissa chicken supreme, chickpea tagine, lemon herb cous cous 886kcal	19.75
<i>Valserrano Blanco Viura 2021, Rioja – 10.60 (175ml)</i>	

SHARING BOARDS (serves up to three)

Charcuterie ~ Prosciutto crudo, Milano salami, Ventricina salami, chorizo served with bread, olives and pickles 412kcal	29.25
Cheese ~ Stilton v, Somerset Brie v, vintage Cheddar, Parmesan, goat's cheese, membrillo served with bread, olives and pickles v 616kcal	28.50
Charcuterie and Cheese ~ Prosciutto crudo, Milano salami, Ventricina salami, Stilton v Somerset Brie v vintage Cheddar, membrillo served with bread, olives and pickles 534kcal	29.25
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	28.50

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	8.50
<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	8.50
<i>Blandy's 5 Year Old Reserva Rich Bual/Malmsey, Madeira</i> – 10.00 (100ml)	
Pedro Ximénez affogato, vanilla ice cream, a shot of Sherry v 133kcal Espresso option available	7.50
British cheese plate ~ Stilton v, Somerset Brie v, vintage Cheddar, grapes, membrillo, biscuits 510kcal	10.85
<i>Davy's Reserve Ruby Port Touriga Nacional Blend, Douro</i> – 8.00 (100ml)	

COFFEES AND TEAS

Americano 38kcal	4.25	Espresso 14/28kcal	3.40/ 3.80
Cappuccino 126kcal	4.50	Latte 126kcal	4.50
Macchiato 48kcal	4.20	Mochaccino 89kcal	4.85
Flat White 84kcal	4.60	Hot Chocolate 170kcal	4.50
Herbal Teas 28kcal	4.25	English Breakfast 28kcal	3.95
Earl Grey 28kcal	4.25		

Oat or Almond milk (where available) 0.75

PUDDING AND PORTS

Quinta da Silveira 10 Year Old Tawny Port <i>Touriga Nacional Blend</i> , Douro, Portugal 20% VE	11.00	100ML
Davy's Reserve Ruby Port <i>Touriga Nacional Blend</i> , Douro, Portugal 20%	8.00	
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 Vedrines 2017, <i>Sauternes</i> , Bordeaux, France 13%	11.70	

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.

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