

# DAVY'S

*Celebrating Christmas since 1870*



## FOR THE TABLE AND APERITIFS

|                                       |      |  |       |
|---------------------------------------|------|--|-------|
| Mixed bar nuts <b>v</b> 376kcal       | 4.40 | Chilli corn <b>ve</b> 326kcal                            | 4.85  |
| Mixed olives <b>ve</b> 233kcal        | 5.00 | Smoked almonds <b>ve</b> 574kcal                         | 5.00  |
| Bread basket <b>v</b> 361kcal         | 4.95 | Grilled pitta, lemon, coriander houmous <b>v</b> 370kcal | 7.95  |
| Juan Victor Manzanilla Sherry (100ml) | 6.90 | Davy's Célébration Brut Champagne <b>ve</b> (125ml)      | 12.40 |

## STARTERS

|   |       |
|---|-------|
| Rosemary butternut soup, walnut gremolata, creme fraîche <b>ve</b> 387kcal            | 8.50  |
| Grilled goat's cheese with romesco sauce <b>v</b> 536kcal                             | 10.25 |
| Oak smoked salmon, gravadlax sauce, melba toast 409kcal                               | 14.25 |
| Burrata, prosciutto crudo, vine tomatoes, lentils, pesto dressing 383kcal             | 11.50 |
| Ham hock terrine, toasted sourdough, chunky chilli chutney 310kcal                    | 10.75 |
| Herby butter bean paté, vine tomato, marinated artichoke bruschetta <b>ve</b> 416kcal | 10.95 |

## MAINS

|   |             |
|---|-------------|
| British roast turkey, chestnut, sage and apricot stuffing, pig in blanket, sprouts, roast potatoes 1156kcal | 22.00       |
| Davy's Kentish bangers and mash, roasted balsamic onion, Madeira gravy 790/1060kcal                         | 18.95/20.75 |
| Roasted tilapia, spinach, crushed potatoes, lemongrass velouté 840kcal                                      | 23.00       |
| <i>Modeano Pinot Grigio 2023, Friuli, Italy</i> 175ml 9.50  |             |
| Surrey Hills sirloin steak, roasted tomato, 980kcal choice of side  | 34.00       |
| Fillet steak 240g, roasted tomato 860kcal, choice of side   | 48.00       |
| Peppercorn 136kcal Stilton sauce 130kcal Garlic butter 125kcal  | 3.00        |
| <i>La Dame d'Angludet Cabernet Sauvignon/Merlot 2017, Bordeaux</i> 175ml 14.95                              |             |
| Beef cheeks, braised in red wine and balsamic vinegar, crushed potatoes 807kcal                             | 22.50       |
| Mixed vegetable Moroccan tart, romesco sauce, new potatoes <b>ve</b> 845kcal                                | 19.50       |
| Crab, king prawns, chilli, tomato, garlic linguine 540kcal  | 24.95       |
| Vegan bangers and mash, roasted balsamic onion, onion gravy <b>ve</b> 510/660kcal                           | 17.95/19.95 |
| Burrata tomato linguine <b>v</b> 320kcal  | 18.95       |

## SIDES

|  |      |  |      |
|--|------|--|------|
| Gratin dauphinoise potato <b>v</b> 504kcal | 6.75 | Red cabbage <b>ve</b> 178kcal                                | 4.75 |
| Roasted garlic carrots <b>ve</b> 238kcal   | 5.50 | Mash <b>v</b> 440kcal  | 5.50 |
| Creamed spinach <b>v</b> 285kcal           | 6.00 | Buttered new potatoes <b>v</b> 180kcal                       | 5.00 |
| Roasted balsamic onions <b>ve</b> 165kcal  | 4.95 | Sautéed Brussels sprouts, chestnuts <b>v</b> 80kcal          | 5.00 |
| Cauliflower cheese <b>v</b> 326kcal        | 6.75 | Davy's pigs in blankets with cranberry dipping sauce 700kcal | 8.50 |

**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 2000kcal a day.

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## DESSERTS

|   |       |
|---|-------|
| Chocolate orange torte, crème fraîche <b>VE</b> 630kcal   | 8.95  |
| Christmas pudding, Cornish clotted cream, brandy butter <b>V</b> 473kcal  | 8.95  |
| Mixed berry and apple crumble, coconut ice cream <b>VE</b> 1059kcal   | 9.00  |
| Treacle tart, Cornish clotted cream <b>V</b> 542kcal  | 8.95  |
| British cheese plate ~ Stilton <b>V</b> , Somerset Brie <b>V</b> , matured Cheddar, grapes, membrillo, biscuits 510kcal | 11.95 |

## COFFEES AND TEAS

|  |      |                          |           |
|--|------|--------------------------|-----------|
| Americano 38kcal                                     | 4.40 | Espresso 14/28kcal       | 3.50/3.90 |
| Cappuccino 126kcal                                   | 4.75 | Latte 126kcal            | 4.75      |
| Macchiato 48kcal                                     | 4.20 | Mochaccino 89kcal        | 4.85      |
| Flat White 84kcal                                    | 4.75 | Hot Chocolate 170kcal    | 4.50      |
| Herbal Teas 28kcal                                   | 4.25 | English Breakfast 28kcal | 3.95      |
| Earl Grey 28kcal                                     | 4.25 |                          |           |
| <i>Oat, Almond or Coconut milk (where available)</i> |      |                          | 0.75      |

## PUDDING AND FORTIFIED

|   |       |
|---|-------|
| Quinta da Silveira 10 Year Old Tawny Port <b>Touriga Nacional Blend</b> , Douro, Portugal 20% <b>VE</b> | 11.00 |
| House Finest Reserve Port <b>Touriga Nacional Blend</b> , Douro, Portugal 20%                           | 8.00  |
| Blandy's 5 Year Old Reserva Rich <b>Bual/Malmsey</b> , Madeira, Portugal 19%                            | 10.95 |
| Hidalgo Napoleon Amontillado Sherry <b>Palomino</b> Jerez, Spain 17.5%                                  | 10.30 |
| DV by Doisy Vedrines 2016, <b>Sauternes</b> , Bordeaux, France 13%                                      | 11.70 |

## SHARING BOARDS *(serves up to three)*

|  |       |
|--|-------|
| <b>Charcuterie</b> ~ Prosciutto crudo, Milano salami, Ventricina salami, chorizo served with bread, olives and pickles 412kcal   | 29.95 |
| <b>Cheese</b> ~ Stilton <b>V</b> , Somerset Brie <b>V</b> , matured Cheddar, burrata, Parmesan, membrillo served with bread, olives and pickles <b>V</b> 616kcal   | 29.95 |
| <b>Charcuterie and Cheese</b> ~ Prosciutto crudo, Milano salami, Ventricina salami, Stilton <b>V</b> , Somerset Brie <b>V</b> , matured Cheddar, membrillo served with bread, olives and pickles 534kcal | 29.95 |
| <b>Vegetarian Mezze Board</b> ~ Falafels, chickpea tagine, houmous, Padrón peppers, roasted aubergine, balsamic roasted onions, pitta, sourdough toast and olives <b>V</b> 672kcal                       | 28.95 |



WE ARE SUPPORTING ROYAL TRINITY HOSPICE AND DRINKS TRUST  
*Please let the server know if you'd like to contribute £2.00 per person to the charities*

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