DAVY'S

Est. 1870

FOR THE TABLE & APERITIFS

Mixed Bar Nuts V
432kcal £4.95

Mixed Olives VE
154kcal £5.95

Crunchy Chilli Corn VE
326kcal £5.50

Hickory Smoked Almonds VE
517kcal £5.50

Davy's Célébration Champagne
125ml £13.70

Bodegas del Río Manzanilla Solera Playa Azul
100ml £8.40

STARTERS

Vine Tomato and Burrata Salad V
Wild rocket, nut-free basil pesto dressing
272kcal £10.50

Severn and Wye Smoked Salmon
Roasted beetroot, wild rocket, horseradish crème fraîche *300kcal* £13.95

Davy's Scotch Egg
Soft-boiled egg wrapped in Davy's sausage, crisp breadcrumbs, rich tomato chutney
449kcal £10.50

Venison and Beef Terrine
Celeriac rémoulade, wholegrain mustard dressing, Melba toast *448kcal* £10.95

Classic Tomato Bruschetta VE
Tomato, garlic, basil, balsamic glaze
242kcal £9.95

Homemade Soup of the Day VE
Sourdough bread
£9.95

MAINS & GRILL

Pre-Theatre set menu daily from 5-7pm.
Enjoy two courses for £27. Select from dishes marked with

Sean's Fish Pie
Our Head Chef's recipe, salmon, prawns, cod and egg in a creamy sauce, with garden peas and green beans *492kcal* £19.95

Market Fresh Fish of the Day
Please ask your server for today's catch

Chicken Supreme
Leek and tarragon velouté, green beans, baby potatoes *520kcal* £22.50
Pair with Rikus Neethling Sauvignon Blanc, South Africa 175ml + £10.00

Davy's Kentish Bangers and Mash
Madeira onion gravy *989kcal* £19.75
Add an Additional Sausage *236kcal* £3.00

Harissa Roasted Aubergine Steak VE
Mediterranean vegetable couscous, rich tomato sauce
388kcal £18.95

Grilled Bacon Chop
Wholegrain mustard mash, parsley sauce *1039kcal* £19.95
Pair with Rosso Langhe Pelassa 175ml + £ 10.60

Roast British Rump of Lamb
Pea purée, dauphinoise potatoes *808kcal* £25.50
Pair with Davy's Rioja Crianza Tempranillo 175ml + £11.40

Davy's Premium British Beef and Bone Marrow Burger
Salad, dill pickle, chipotle mayonnaise, fries *1225kcal* £19.95
Add Cheddar Cheese *196kcal* £2.00 Streaky Bacon *182kcal* £2.00
Pair with Davy's Côtes du Rhône 175ml + £10.30

Vegan Burger VE
Beyond burger, salad, dill pickle, chipotle mayonnaise, fries
989kcal £19.95
Add Vegan Smoked Applewood Cheese *61kcal* £3.25

STEAKS

Locally sourced from family farms in Bedfordshire and wet-aged for 28 days.

Served with grilled tomato and chunky chips or fries

Prime 250g Bedfordshire Sirloin
746kcal £36.00

Prime 280g Bedfordshire Rib-Eye
972kcal £39.00
Add Peppercorn *246kcal* £3.00 Chimichurri *220kcal* £3.00
Garlic Butter *342kcal* £3.00
Pair with Château George 7 Merlot 175ml + £15.00

SIDES

Chunky Chips or Fries V
325/416kcal £5.95

Roasted Carrots V
140kcal £5.50

Creamy Mash V
364kcal £5.95

Mixed Salad VE
162kcal £5.95

Sautéed Green Beans and Shallots V
92kcal £5.95

Chimichurri Broccoli VE
287kcal £6.25

Buttered Baby Potatoes V
269kcal £5.95

Davy's Chopped Sausages
Honey mustard glaze
807kcal £9.95
Serves two

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.

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DESSERTS & CHEESE

Chocolate Brownie v
Hot chocolate sauce, vanilla ice cream
769kcal £9.75
Pair with Blandy's 5 Year Old Rich Madeira
100ml + £11.40

Pedro Ximénez Affogato v
Vanilla ice cream, a shot of PX Sherry
189kcal £9.75
Espresso option available

Sticky Toffee Pudding v
Crème anglaise, toffee sauce *416kcal* £9.95
Pair with Quinta da Silveira
10 Year Old Tawny Port
100ml + £11.40

British Cheese Plate
Stilton v, Somerset Brie v, matured Cheddar, grapes, membrillo and biscuits *612kcal* £13.50
Pair with Davy's Ruby Port 100ml + £8.40

Apple and Winter Berry Crumble VE
Coconut ice cream *660kcal* £9.50
Pair with DV by Doisy-Védrines, Sauternes
100ml + £12.80

Trio of Mini Puddings v
Sticky toffee pudding, Chocolate brownie, Affogato
374kcal £12.00

PUDDING & FORTIFIED

Quinta da Silveira 10 Year Old Tawny Port
Touriga Nacional/Touriga Franca, Douro, Portugal 20% *100ml* £11.40

Davy's Reserve Ruby Port
Touriga Nacional/Touriga Franca, Douro, Portugal 18.5% *100ml* £8.40

Blandy's 5 Year Old Rich Reserva
Bual/Malmsey, Madeira, Portugal 19% *100ml* £11.40

Hidalgo Amontillado Napoleón
Palomino, Jerez, Spain 17.5% *100ml* £10.70

DV by Doisy Védrines 2019
Sémillon/Sauvignon Blanc, Sauternes, Bordeaux, France 13% *100ml* £12.80

Bodegas del Río El Cuartito Oloroso
Palomino, Jerez, Spain, 19% *100ml* £11.60

Barbadillo La Cilla
Pedro Ximenez, Jerez, Spain 17.5% *100ml* £12.80

CHAMPAGNE TASTINGS, PRIVATE DINING AND EVENTS

We cater for all types of events, from large dinners and drinks parties to wine tasting experiences. Private room hire is available across our five private rooms, from **The Burgundy Room** (6 seated) to **The Champagne Room** (44 seated | 50 standing), with exclusive hire of the whole venue for up to 250 guests. For more information, please ask a member of the team or scan the QR code.

COFFEES & TEAS

Americano
2kcal £4.60

Mochaccino
140kcal £4.95

Hot Chocolate
207kcal £4.85

Cappuccino
72kcal £4.85

Flat White
60kcal £4.85

Herbal Teas
2kcal £4.25

Latte
72kcal £4.85

Espresso
2/4kcal £3.60/4.00

English Breakfast
2kcal £3.95

Macchiato
12/13kcal £4.30/4.80

Irish Coffee
278kcal £13.50

Earl Grey
2kcal £4.25

Coffee & Mini Pudding for £8.95
Choose from Sticky Toffee Pudding (141 kcal) or Chocolate Brownie (138kcals)

All of our hot drinks are served with dairy milk. Oat milk is available on request for a 50p supplement.
Calories shown exclude biscuits and any added milk or sugar.

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