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

SMALL PLATES

Lemon and Coriander Houmous V
Grilled pitta bread
370kcal £8.50

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

Padrón Peppers VE
Sea salt, olive oil
108kcal £8.95

Falafels VE
Lemon and coriander houmous
330kcal £9.50

Porcini Mushroom Arancini V
Rich tomato sauce
515kcal £11.95

Panko Prawns
Sweet chilli sauce
428kcal £10.50

Patatas Bravas V
Rich tomato sauce, garlic aioli
742kcal £8.50

Chunky Chips V
373kcal £5.95

Chopped Spicy Chorizo
Sherry glaze
786kcal £9.95

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

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

MAINS

We also offer seasonal specials
Please ask a member of the team for more details

Ale Battered Cod and Chips
Minted mushy peas, tartare sauce *1052kcal* £19.95
Pair with Davy's Célébration Brut 125ml + £13.70

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

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

Pie of the Day
Served with roasted carrots £19.95
Pair with Rosso Langhe Pelassa 175ml + £10.60

Chicken Club Sandwich
Bacon, avocado, chipotle mayonnaise, fries
1278kcal £17.95

SHARING BOARDS

Vegetarian Mezze V
Roasted red peppers, tomato bruschetta, Padrón peppers, houmous, falafels served with bread, olives
1211kcal £29.95

Davy's Board
Chopped sausages, scotch egg, padrón peppers, panko prawns, chunky chips, tomato chutney
2245kcal £35.00

Baked Garlic and Rosemary Camembert
Sourdough bread, tomato chutney and pickles
1160kcal £19.50

Charcuterie and Cheese
Prosciutto crudo, Milano salami, Ventricina salami, Stilton v, Somerset Brie v, matured Cheddar, membrillo served with bread, olives, pickles
1415kcal £29.95

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

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

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

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

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

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

BOOKABLE SPACES, 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 in the **Rumpole Room** (18 seated | 30 standing), with exclusive hire of the whole venue for up to 120 guests. For more information, please ask a member of the team of scan the QR code.

COFFEES & TEAS

Americano
2kcal £4.60

Cappuccino
72kcal £4.85

Latte
72kcal £4.85

Macchiato
12/13kcal £4.30/4.80

Mochaccino
140kcal £4.95

Flat White
60kcal £4.85

Espresso
2/4kcal £3.60/4.00

Irish Coffee
278kcal £13.50

Hot Chocolate
207kcal £4.85

Herbal Teas
2kcal £4.25

English Breakfast
2kcal £3.95

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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