

BAR SNACKS

- Gordal olives with orange and wild oregano v. GF. £3.95
Chopped Davy's sausages with honey mustard glaze £6.95
Chargrilled flatbread with lemon and coriander houmous v. N. £4.75
Bread basket v. N. £3.95 or Bread basket with olives v. N. £4.95

STARTERS

- Homemade soup of the day with bread v. £5.50
Plate of smoked salmon, smoked salmon pâté, watercress, potato and horseradish salad £8.25
Duck liver pâté with toasted sourdough bread and pickled cucumber, onions and cornichons N. £7.50
Parma ham with melon, burrata mozzarella and fig dressing GF. £7.95
Cornish crab cakes with avocado, tomato and basil dressing £8.95
Roast goat's cheese with smoked almonds, watercress and beetroot v. N. £6.95
Melon, burrata mozzarella and fig dressing GF. £6.95

MAIN COURSES

- Fish and triple cooked chips with tartare sauce and minted pea purée £14.75
Davy's bangers and mash with Madeira gravy and homemade onion rings £12.95/£14.50
Grilled chicken breast with smoked peppers, rocket and lemon thyme dressing GF. £14.95
King prawn and crab linguine with tomato, chilli and garlic £15.50
Fennel and lemon risotto with ricotta and chilli v. £13.95
Roasted sea bass with basil and fennel whipped mash, tomato and olive dressing GF. £16.95
Davy's steak burger, lettuce, beef tomato, house mayonnaise and dill pickle
served in a toasted brioche bun with fries £12.95
(*can be served naked with market salad GF.*)
Add: Oglesfield cheese £1.25 ~ Streaky bacon £1.25 ~ upgrade to triple cooked chips £1.25

STEAKS

Cooked to your liking with hand cut triple cooked chips

Our steaks are sourced from Donald Russell, one of Britain's leading butchers and holder of a Royal warrant

- Pavé rump (200g, aged for 35 days) £19.25 Fillet (220g, aged for 21 days) £31.00
Rib eye (240g, aged for 28 days) £24.95 Sirloin (220g, aged for 28 days) £22.25
Steak extras: Homemade onion rings v. £3.50 * Fried free-range egg v. £1.00
Steak sauces: Béarnaise * Chilli coriander jam * Green Peppercorn £2.00 each

SALADS

- Smoked chicken Caesar salad £12.95
Halloumi and quinoa salad with smoked paprika, lemon dressing, heritage tomatoes and baby spinach v. GF. £11.75
Salmon Niçoise salad with green beans, free-range egg, olives and new potatoes GF. £15.25
Cornish crab cakes with avocado, tomato, market salad and basil dressing £12.95

SANDWICHES

- Rump steak with mustard mayonnaise and chilli coriander jam, served in ciabatta bread with fries £13.95
Home baked ham with Cheddar and pickle £6.95
Grilled chermoula aubergine club, avocado, roasted peppers, halloumi and smoked paprika mayonnaise v. £7.25
Smoked salmon with dill, cucumber and cream cheese £7.25
Davy's grilled chicken club, avocado, bacon, tomato, lettuce and chipotle mayonnaise £10.25
Rare roast topside of beef with horseradish sauce £7.50
Free-range egg mayonnaise with tomato and mustard cress v. £5.95

SIDES

- Triple cooked chips £4.25/£5.95 Broccoli with lemon, almonds and chilli v. GF. N. £3.75
Skinny fries £3.50/£4.95 Green beans with shallots v. GF. £3.50
Buttered new season potatoes v. GF. £3.75 Market salad v. GF. £3.95
Homemade onion rings v. £3.50 Heritage tomato and basil salad v. GF. £3.95

BRITISH CHEESE SELECTION

Served with grapes, chutney and biscuits

Tuxford and Tebbutt Stilton made in Melton Mowbray, Leicestershire

Cow's milk cheese, pasteurised v.

Stinking Bishop made by Charles Martell & Son in Gloucestershire

Washed rind cow's milk cheese, pasteurised v.

Somerset Brie made by Lubborn Creamery in Somerset

Soft cow's milk cheese, pasteurised v.

Westcombe Cheddar made by Tom Calver in Somerset

Hard cow's milk cheese, unpasteurised

Ticklemore made by Debbie Mumford in Devon

Hard goat's milk cheese, pasteurised v.

Blue Monday made by Alex James in Thirsk, North Yorkshire

Semi soft cow's milk cheese, pasteurised v.

Cornish Yarg made by Catherine Mead in Truro, West Cornwall

Semi hard cow's milk cheese, pasteurised v.

One cheese £4.00 * Two cheeses £7.00 * Three cheeses £10.00

DESSERTS AND PUDDINGS

Treacle tart with clotted cream v. £6.50

Chocolate hazelnut brownie with vanilla ice cream and hot chocolate fudge sauce v. n. £6.95

Sticky toffee pudding with butterscotch sauce v. £6.50

Bramley apple and apricot crumble with custard v. n. £5.95

Coconut milk pudding with shortbread, passion fruit and mango v. £5.50

Trio of mini puddings v. n. £7.00

COFFEE AND MINI PUDDINGS

Sticky toffee pudding with butterscotch sauce v. £4.95

Coconut milk pudding with shortbread, passion fruit and mango v. £4.95

Chocolate hazelnut brownie with vanilla ice cream and hot chocolate fudge sauce v. n. £4.95

FORTIFIED AND DESSERT WINES

	50ML	100ML	BOTTLE
Petit Vedrines 2014 Sauternes, Bordeaux 13% (375ML)	£5.35	£10.70	£28.00
Davy's Finest Reserve Port 20%	£3.55	£7.00	£37.00
Graham's Fine White Port 19%	£2.90	£5.80	£30.50
Quinta da Silveira 10 year old Tawny Port 20%	£5.15	£10.30	£54.00
Blandy's Alvada 5 year old, Madeira 19% (500ML)	£5.15	£10.30	£36.00
Offley Boa Vista Port 2000 20%	£6.85	£13.70	£72.00



V. VEGETARIAN / GF. GLUTEN FREE / N. CONTAINS NUTS

The food standards agency advises that the consumption of raw or lightly cooked products of an animal origin, such as meat, offal, eggs, fish and shellfish increase your risk of illness. This especially applies to children, pregnant women, the elderly and those with weakened immune systems.

A selection of our dishes can be served in smaller portions.

Healthy options available on a number of dishes.

Should you require any allergy information on any of our dishes please ask a member of the team.

All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill.

Davy's are proud to be part of the Sustainable Restaurant Association, offering more sustainable choices to our diners.

