

## FOR THE TABLE

- Gordal olives with orange and wild oregano GF. V. £3.80  
Chopped Davy's sausages with honey mustard glaze £6.95  
Chargrilled flatbread with lemon and coriander houmous V. £4.50  
Bread basket V. £3.95 or Bread basket with olives V. £4.95

## SMALL PLATES & STARTERS

- Homemade soup of the day with bread £5.50  
Plate of smoked salmon served with sweet and sour shallots and radishes £7.95  
Duck liver pâté with toasted sourdough bread and pickled cucumber, onions and cornichons £7.25  
Wild mushrooms and spinach on toast with basil pesto V. £7.50  
Prawn cocktail GF. £7.50  
Crab toast with fennel, chilli and avocado £8.95  
Buffalo mozzarella with heritage tomatoes, basil and rocket GF. £6.95  
Baked goat's cheese salad with beetroot and a honey and lemon dressing V. £6.50

## DAVY'S CLASSICS

- Fish and triple cooked chips with tartare sauce and minted pea purée £14.50  
Davy's bangers and mash with Madeira gravy and homemade onion rings £12.50/£13.95  
Grilled free-range chicken breast with slow braised chorizo and red peppers £14.95  
Seafood linguine with scallops, crab and king prawns £16.95  
Baked aubergine, mozzarella and Parmesan with tomato sauce and a rocket and artichoke salad V. £13.95  
Davy's steak burger, lettuce, beef tomato, house mayonnaise and dill pickle  
served in a toasted brioche bun with fries £12.50  
(*can be served naked with market salad* GF.)  
Add: Oglesfield cheese and streaky bacon £2.00 ~ upgrade fries to triple cooked chips £1.00

## STEAKS

*Cooked to your liking with hand cut triple cooked chips.*

**Our steaks come from Donald Russell, one of Britain's leading butchers and holder of a Royal warrant.**

- |   |   |
|---|---|
| Pavé rump (200g, aged for 35 days) £18.95 | Fillet (220g, aged for 21 days) £28.50  |
| Rib eye (240g, aged for 28 days) £23.50   | Sirloin (220g, aged for 28 days) £21.95 |
- Steak extras: Homemade onion rings V. £3.50 \* Fried free-range egg V. £1.00  
Steak sauces: Béarnaise \* Mushroom and Whisky \* Green Peppercorn £2.00 each

## SALADS

- Smoked chicken Caesar salad £12.50  
Superfood salad with grilled halloumi, edamame beans, quinoa and avocado GF. V. £12.95

## SANDWICHES

*Choice of granary or white bread*

- Chargrilled steak with smoky Dijon mayonnaise  
and lemon dressing £11.25  
Home baked ham with Cheddar and pickle £6.95  
Mozzarella and vine tomato flatbread  
with basil pesto and rocket £6.50  
Smoked salmon with dill, cucumber and  
cream cheese £7.25  
Davy's Club with grilled chicken, avocado, tomato,  
lettuce and chipotle mayonnaise £9.95  
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 GF. V. £4.25/£5.95  
Skinny fries GF. V. £3.50/£4.95  
Buttered new season potatoes GF. V. £3.75  
Homemade onion rings V. £3.50  
Chargrilled broccoli with lemon, almonds  
and chilli N. GF. V. £3.75  
Creamed spinach £3.95  
Green beans and peas with lemon butter GF. V. £3.75  
Market salad GF. V. £3.95  
Heritage tomato  
and basil salad GF. V. £3.95

## CHEESES

Served with grapes, chutney and biscuits.

Tuxford and Tebbut Stilton *made in Melton Mowbray, Leicestershire, cow's milk cheese, pasteurised* v.

Stinking Bishop *made by C Martell 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 T Calver in Somerset, hard cow's milk cheese, unpasteurised* v.

Ticklemore *made by D Mumford in Devon, hard goat's milk cheese, pasteurised* v.

Blue Monday *made by A James in Thirsk, North Yorkshire, semi soft cow's milk cheese, pasteurised* v.

Cornish Yarg *made by C Mead in Truro, West Cornwall, semi hard cow's milk cheese, pasteurised* v.

£4.00 for one \* £7.00 for two \* £10.00 for three

## DESSERTS AND PUDDINGS

Treacle tart with clotted cream v. £5.95

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

Sticky toffee pudding with butterscotch sauce v. £6.95

Bramley apple and rhubarb crumble with custard v. £5.95

Trio of mini puddings n. £7.00

## COFFEE AND MINI PUDDINGS

Sticky toffee pudding with butterscotch sauce v. £4.95

Portuguese custard tart v. £4.95

Vanilla panna cotta with nut biscotti and rhubarb n. £4.95

## FORTIFIED AND DESSERT WINES

	50ML	100ML	BOTTLE
Petit Guiraud 2012 Sauternes, Bordeaux 13.5%	£6.00	£10.95	£30.00
Davy's Finest Reserve Port 20%	£3.20	£6.40	£35.00
Graham's Fine White Port 19%	£2.70	£5.40	£29.50
Quinta da Silveira 10year old Tawny Port 20%	£4.75	£9.50	£52.00
Sandeman 1994 20%	£6.40	£12.80	£70.00

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%. Service charge has not been added to your bill.

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

