



Davy's Wine Merchants is a family business established in 1870. John Davy (fourth generation) introduced wine bars to London with the opening of The Boot & Flogger, which was originally situated at 101 Borough High Street, in 1965.

This became the blueprint for several Davy's Wine Bars in the City and West End.

John Davy was able to open the Boot & Flogger using his Vintners' Company privilege, which allowed him to trade as a "Free Vintner" (without a magistrates licence) to sell wine, Sherry, Port, Madeira and Champagne. The Vintners' Company Privilege was an historical charter dating back to Queen Elizabeth I in 1567 and was sadly abolished in 2005 during the reform of licensing laws.

For the table

Anchovy-stuffed olives and pickled garlic GF. £3.80 • Flatbread with lemon and coriander houmous v. £5.95

Six quail's eggs served with celery salt GF. £4.50

Starters

Truffled Mac & Cheese v. £5.25

Potted shrimps with granary toast £8.25

Wild mushrooms on toast with walnut pesto v. £7.50

Baked goat's cheese salad with beetroot and a honey and lemon dressing v. £7.25

Plate of smoked salmon £7.95

Crab toast with chilli, fennel and avocado £8.95

Duck liver parfait with toast £7.25

Cold main dishes

served with green salad and buttered new potatoes

Cold poached salmon GF. £13.95

Hand-carved home baked ham GF. £12.95

Cured ox tongue GF. £13.95

Rare sirloin of beef GF. £13.95

Mixed meat selection GF. £15.50

Game pie GF. £13.95

Hot main dishes

Gammon, egg and chips £12.95

* add black pudding £1.00 *

Grilled scallops and bacon with tiger prawns, spring onion and chilli £17.95

Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato £22.50

* add Béarnaise or green peppercorn sauce £2.00 *

Bangers and mash with roasted red onion gravy £12.50/£13.95

Baked aubergine, mozzarella and Parmesan with tomato sauce and a rocket and artichoke salad v. £13.95

Superfood salad with grilled halloumi, edamame beans, quinoa and avocado GF. v. £12.95

Grilled free-range chicken breast with slow braised chorizo and red peppers £14.95

Pearl barley risotto with wild mushrooms and truffle oil v. £10.95

Sides

Buttered new potatoes GF. v. £3.75 • Hand-cut chips v. £4.25

Peas and beans with mint lemon and butter GF. v. £3.75 • Creamed spinach £3.95 • Mixed salad GF. v. £3.95



Telephone 020 7407 1184

Desserts

Bramdean pudding £5.25

Sticky toffee pudding with caramelised walnuts, butterscotch sauce and clotted cream N. V. £6.95

Chocolate brownie, hot chocolate fudge sauce and cream N. V. £6.95

Strawberry Eton mess GF. V. £5.00

Treacle tart and custard v. £5.95

Welsh rarebit £4.50

British cheese board

Served with crackers, chutney and grapes

Tuxford and Tebbut Stilton made in Melton Mowbray, Leicestershire,
cows milk cheese, pasteurised v.

Stinking Bishop made by C Martell in Gloucestershire,
washed rind cow's milk cheese, pasteurised v.

Tunworth made by S Hedges & C Spruce in Hampshire,
soft cows milk cheese, pasteurised

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, pasteurised v.

One cheese £3.75 • Two cheeses £6.95 • Three cheeses £9.95

Four cheeses £12.95 • Five cheeses £14.95

Fortified and Dessert wines

	50ml	100ml	Bottle
Petit Guiraud 2012/13 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 Vintage Port 20.5%	£6.40	£12.80	£70.00
Blandy's Alvada 5year old 19%	£4.95	£9.90	£36.00

Vintage Port decanted daily and available by the glass. For details of other vintages
available by the bottle, please see our fine wine list.



Telephone 020 7407 1184

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 service charge of 10% has been added to your bill.

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

