

SMALL PLATES & STARTERS

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

MAIN COURSES

- Crispy duck confit with white beans, garlic and sage £14.50
- Davy's bangers and mash with Madeira gravy and homemade onion rings £12.50/£13.95
- Fish and triple cooked chips with tartare sauce and minted pea purée £14.50
- Baked aubergine, mozzarella and Parmesan with tomato sauce and a rocket and artichoke salad V. £13.95
- Ploughman's plate of home-baked ham, cheddar cheese, black pudding Scotch egg, bread and pickles £13.50
- 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 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

SIDES

- Triple cooked chips V. £4.25/£5.95
- Skinny fries V. £3.50/£4.95
- 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.

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.

£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

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.

