



## FOR THE TABLE

Gordal olives with orange and wild oregano (v) £3.00

Bread basket with olives (v) £4.95

## STARTERS

Homemade daily soup with bread £5.50

Plate of smoked salmon served with sweet and sour shallots and radishes £7.50

Duck liver pâté with toasted sourdough bread, pickled cucumber, onions and cornichons £6.95

Baked goats` cheese salad with beetroot and a honey and lemon dressing (v) £6.50

Potted shrimps with sourdough toast £8.25

Crab toast with fennel, chilli and avocado £8.95

Buffalo Mozzarella with heritage tomatoes, basil and rocket £6.95

## COLD MEATS AND SALADS

Poached salmon salad £13.95

Home baked ham salad £12.95

Cured ox tongue salad £13.95

Rare roast beef salad £13.95

Mixed meat selection £15.50

*All of the above are served with buttered new potatoes and market salad*

Smoked chicken Caesar salad £12.50

Superfood salad with grilled halloumi, edamame beans, quinoa and avocado (v) £11.95

## MAIN COURSE

Sea bass with spiced lentils and rocket £14.95

Duck confit with white beans garlic and sage £14.25

Davy's bangers and mash with Madeira gravy and homemade onion rings £11.95 / £13.95

Crab and chilli linguine £15.25

Wild mushroom and pearl barley risotto with ticklemore and rocket (v) £12.95

Steak and kidney pie with mash potato £12.95

## SIDES

Skinny fries (v) £2.95

Buttered new season potatoes (v) £3.50

Green beans and peas with lemon butter (v) £3.50

Market salad (v) £3.50

Heritage tomato and basil salad (v) £3.95



## CHEESE SELECTION

*Served with grapes, chutney and biscuits*

Long Clawson Stilton (v)

*Made in Melton Mowbray, Leicestershire, cows' milk cheese, pasteurised*

Stinking Bishop (v)

*Made by C. Martell in Gloucestershire, washed rind cows' milk cheese, pasteurised*

Somerset Brie (v)

*Made by Lubborn Creamery in Somerset, soft cows' milk cheese, pasteurised*

Westcombe Cheddar (v)

*Made by T. Calver in Somerset, hard cows' milk cheese, unpasteurised*

Ticklemore

*Made by D. Mumford in Devon, hard goats' milk cheese, pasteurised*

Blue Monday (v)

*Made by A. James in Thirsk, North Yorkshire, semi-soft cows' milk cheese, pasteurised*

Cornish Yarg (v)

*Made by C. Mead in Truro, West Cornwall, semi-hard cows' milk cheese, pasteurised*

1 cheese £4.00

2 cheeses £7.00

3 cheeses £10.00

## DESSERTS AND PUDDINGS

Treacle tart with clotted cream (v) £5.95

Chocolate hazelnut brownie, hot chocolate fudge sauce and vanilla ice cream (v) £6.00

Sticky toffee pudding with butterscotch sauce (v) £5.95

Bramley apple and rhubarb crumble with custard (v) £5.95

Eaton mess (v) £5.95