



Davy's Wine Merchants was established in 1870 and remains an independent family wine business.

The Boot & Flogger was the first wine bar opened in 1965 by 4th generation John Davy using the Vintners' Privilege and became the blueprint for several Davy's wine bars across London.

The Vintners' privilege was an historical charter dating back to the reign of Queen Elizabeth in 1567.

Granted by the Worshipful Company of Vintners', the charter permitted the sale of wine without a magistrates license. This charter was abolished by the Labour Government in 2005 due to the reform of licensing laws.

Aperitifs

Davy's Manzanilla Sherry (100ml)	6.60
Davy's Célébration Champagne (flute)	10.50

Bar snacks

Anchovy-stuffed olives, pickled garlic	4.25
Six quail's eggs, celery salt	5.00
Flatbread, lemon & coriander houmous v.	5.25

Starters

Chapel and Swan oak smoked salmon, horseradish crème fraîche, capers	9.50
Duck liver pâté, toasted sourdough bread, house pickles	8.50
Potted crayfish, pickled cucumber, sourdough toast	9.85
Truffled Mac and Cheese v.	6.75
Serrano ham, Russian potato salad, soft boiled Legbar egg	7.95
Burrata on toast, burnt orange, heritage tomato, crushed coriander and fennel seed dressing v.	8.25

Mains

Chicken schnitzel, lemon and oregano crumb, braised peppers, rocket	16.00
Chapel and Swan smoked chicken Caesar salad	14.50
Roasted celeriac, spinach, leek and sweet potato cottage pie v.	14.50
Gnocchi, roasted cauliflower, tamarind tomato, crispy kale v.	14.00
Cornish hake, courgettes, seafood sauce, crispy olive and almond crumb	18.00
Grilled scallops, bacon, tiger prawns, spring onion chilli	18.95
Davy's Kentish bangers and mash, beer battered onion rings, Madeira gravy	14.50/16.00
Grilled gammon steak, free range egg, chips, spiced pork scratching, pickle gravy	14.95
<i>add black pudding</i>	2.50
Grass fed and aged steaks from Royal Warrant butcher Donald Russell, served with gratin potatoes or green salad	
Fillet 220g, aged for 21 days	32.50
Ribeye 300g, aged for 28 days	29.50
Sirloin 220g, aged for 28 days	26.00
<i>Béarnaise or peppercorn sauce</i>	2.25 each

Cold cuts

served with green salad and buttered new season potatoes

Mixed meat selection	16.00
Cold poached salmon	15.50
Home baked ham, whole-grain mustard	14.25
Rare sirloin of beef	16.00
Game pie	15.95

Sides

Chips	4.50	Seasonal new potatoes v.	4.00
Creamy mash v.	4.00	Roast carrots v.	4.00
Green beans and shallots v.	4.00	Green salad v.	4.25

Please ask a member of the team should you require any allergen information on any of our dishes

V. VEGETARIAN / VE. VEGAN

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

Desserts, Pudding and Savoury

Chocolate fondant, crème fraiche, red berries v.	7.50
Flourless Bramley apple and blackberry nut crumble ve.	7.00
Poached red wine pear, whipped mascarpone, amaretto crumb v.	6.50
Trio of mini puddings v.	7.75
Bramdean pudding v.	6.50
Sticky toffee pudding, Dorset clotted cream, butterscotch sauce v.	7.00
Treacle tart, custard v.	7.00
Welsh rarebit	5.50
British cheese board	9.50
Tuxford and Tebbutt Stilton v., Somerset Brie v., Westcombe Cheddar, grapes, ale chutney, biscuits	

Coffee and Mini Puddings

Sticky toffee pudding, butterscotch sauce, Dorset clotted cream v.	5.50
Mini Bramdean pudding v.	5.50
Poached red wine pear, whipped mascarpone, amaretto crumb v.	5.50

Fortified and Dessert Wines

	50ml	100ml	Bottle
DV by Doisy Vedrines 2015 Sauternes, Bordeaux 13% (375ml)	6.30	12.50	33.00
Davy's Finest Reserve Port 20%	3.60	7.20	38.00
Graham's Fine White Port 19%	3.20	6.30	33.00
Quinta da Silveira 10 year old Tawny Port 20%	5.50	11.00	58.00
Blandy's Alvada 5 year old, Madeira 19% (500ml)	5.70	11.40	40.00
Offley Boa Vista Port 2000 20%	7.80	15.50	80.00

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

Our Major Partners

James Knight of Mayfair

Independent and Royal Warrant holders with 100 years' experience, supplying seafood to London's finest establishments

Donald Russell

Our steaks are sourced from Scotland's premier butcher and Royal Warrant holder with over 40 years' experience, supplying traditionally grass fed cattle from the very best British farms

Paul Rhodes Bakery Greenwich

London supplier of quality handcrafted artisan breads and pastries, dedicated to traditional baking techniques

We source sustainable produce and use local suppliers where possible with a commitment to reducing wastage

Bookable Spaces, Private Parties & Events

Why not ask us about holding your next event with us? We cater for everything from drinks parties, to large sit-down dinners and receptions. We are also available for exclusive hire on weekends. Please ask a member of the team for more details.

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