



## APERITIFS

Davy's Manzanilla Sherry (100ml)	6.60
Davy's Célébration Champagne (flute)	10.50
Heritage sourdough, whipped fennel pollen butter v.	3.25
Petit lucques olives v.	3.50

## STARTERS

Soup of the day, sourdough croutons v.	6.25
Chapel and Swan oak smoked salmon, horseradish crème fraîche, capers	9.50
Deville white bait	7.25
Rabbit terrine, apricot chutney, onion brioche	7.50
Crispy lamb Kiev, anchovies, pea and mint	8.00
Burrata on sage ember toast, heritage tomato, burnt orange, crushed coriander and fennel seed dressing v.	6.95

## MAINS

Roast Rye Bay cod fillet, roasted candy beetroot, radishes	18.00
Whitstable Bay beer battered haddock, chips, minted peas, tartare sauce	15.00
Chargrilled dry aged Scottish rib-eye steak 250g, chips, béarnaise sauce	26.00
Davy's Kentish bangers and mash, beer battered onion rings, Madeira gravy	14.50/16.00
Dukkah roasted Norfolk chicken, couscous, tahini yoghurt	16.50
Red lentil, tender stem broccoli dhal, cashew, coconut yoghurt, grilled flat bread <b>VE.</b>	14.00
Burrata, Nutbourne Farm tomato, basil, olive salad v.	12.50

## SIDES

Chips	4.50
Buttered new season beans v.	4.00
Norfolk scrapers v.	4.00
Green salad v.	4.25

## DESSERTS & CHEESE

Tiramisu v.	7.00
Buttermilk, vanilla panna cotta, plums	6.50
Sticky toffee baked Alaska v.	6.50
Dark chocolate fondant, orange parfait, burnt orange caramel v.	7.00
British cheese board	9.50
Norfolk White Lady, Dorset Blue Vinny, Duckett's aged Caerphilly, quince cheese, roasted grapes	

**WE HAVE A RANGE OF SEASONAL SPECIALS AVAILABLE,  
PLEASE ASK A TEAM MEMBER FOR MORE DETAILS**

**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.