



## APERITIFS

Davy's Manzanilla Sherry (100ml)	6.60
Davy's Célébration Champagne (flute)	10.50
Mixed olives v.	4.25
Paul Rhodes artisan bread, Netherend Farm butter v.	4.75

## STARTERS

Soup of the day, artisan bread v.	6.95
Chapel and Swan oak smoked salmon, horseradish crème fraîche, capers	9.75
Duck liver pâté, toasted sourdough bread, house pickles	8.95
Burrata on toast, burnt orange, heritage tomato, crushed coriander and fennel seed dressing v.	8.25
Serrano ham, Russian potato salad, soft boiled Legbar egg	7.95
Potted crayfish, pickled cucumber, sourdough toast	9.85

## MAINS

Chicken schnitzel, lemon and oregano crumb, braised peppers, rocket	16.00
Chapel and Swan smoked chicken Caesar salad	14.50
Davy's Kentish bangers and mash, beer battered onion rings, Madeira gravy	14.50/16.00
King prawn and crab linguine, tomato, chilli, garlic	17.95
Cornish hake, courgettes, seafood sauce, crispy olive and almond crumb	18.00
Roasted celeriac, spinach, leek and sweet potato cottage pie vE.	14.50
Gnocchi, roasted cauliflower, tamarind tomato, crispy kale v.	14.00
Homemade burger, house mayonnaise, dill pickle, toasted brioche bun, fries	14.50
<i>Add bacon or cheese</i>	<i>1.00 each</i>
Grilled 28 day aged 220g Scottish sirloin steak from Royal Warrant butcher	
Donald Russell, chips or green salad	25.00
<i>Add peppercorn or béarnaise sauce</i>	<i>2.00 each</i>

## DISH OF THE DAY

Monday	: Burrata, heritage tomato salad, candy beetroot, sage croutons, crushed coriander and fennel seeds, burnt orange dressing v.	15.00
Tuesday	: Fish pie, spinach, Legbar egg, Westcombe Cheddar mash	16.50
Wednesday	: Grilled Norfolk chicken breast, warm spiced lentils, rocket	16.25
Thursday	: Slow cooked ox cheek in red wine, orange gremolata, creamy mash	17.50
Friday	: Fish and chips, tartare sauce, minted pea purée	15.95

## SIDE

Chips	4.50	Fries	4.00	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		

**ASK YOUR SERVER ABOUT OUR SEASONAL SPECIALS**

**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

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

## COFFEE AND MINI PUDDINGS

Poached red wine pear, whipped mascarpone, amaretto crumb v.	5.50
Sticky toffee pudding, Dorset clotted cream, butterscotch sauce v.	5.50
Flourless Bramley apple and blackberry nut crumble vE.	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

## OUR FOOD 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.

**WWW.DAVY.CO.UK**

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