

# CELEBRATING 30 YEARS

10<sup>TH</sup> - 14<sup>TH</sup> JUNE 2019

DAVY'S AT ST. JAMES'S EST. 1989

THREE COURSES WITH A GLASS OF  
CÉLÉBRATION CHAMPAGNE £30.00

## STARTERS

Duck liver pâté, toasted sourdough bread, house pickles  
Warm goat's cheese and beetroot salad, olive tapenade toast v.  
Spiced fish cake, Cornish crab mayonnaise, mustard

## MAINS

Chargrilled Scottish pave rump steak, chips, land cress  
Heirloom tomato risotto, roast carrots, lemon, parsley ve.  
Roast Rye Bay cod loin, caper and parsley mash, lemon butter

## DESSERTS

Treacle tart, Dorset clotted cream v.  
Flourless Bramley apple and apricot nut crumble, coconut ice cream ve.  
Choice of two British cheeses, grapes, chutney, biscuits

V. VEGETARIAN / VE. VEGAN

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

This menu must be pre-booked. All prices include VAT at 20%.  
A discretionary 10% service charge will be added to your bill