



## FOR THE TABLE AND APERITIFS

Mixed bar nuts v 376kcal	3.95	Chilli corn v 326kcal	4.85
Mixed olives v 233kcal	4.95	Smoked almonds v 574kcal	4.95
Juan Victor Manzanilla Sherry (100ml)	6.40	Davy's Célébration Brut Champagne vE (125ml)	12.20

## STARTERS

Homemade soup of the day, artisan bread v			8.25
Severn and Wye smoked salmon, cucumber ribbon salad, rice wine, chilli dressing 267kcal			13.95
Roasted courgette, whipped goat's cheese, sweet chilli chutney v 387kcal			9.25
Ham hock terrine, toasted sourdough, house pickles, salsa verde 310kcal			10.75
Avocado, butter bean bruschetta, sweet chilli salsa vE 426kcal			9.50
Potted Devon crab, samphire lemon butter, melba toast 277kcal			12.75

## MAINS

Chargrilled Surrey Hills sirloin steak, grilled tomato, 980kcal, choice of side			31.00
Chargrilled Surrey Hills rib-eye steak, grilled tomato, 954kcal, choice of side			33.00
Peppercorn 136kcal, Stilton sauce 130kcal, Chimichurri 132kcal or Garlic butter 125kcal			3.00
<i>La Dame d'Angludet Cabernet Sauvignon/Merlot 2017, Bordeaux – 15.00 (175ml)</i>			
Harissa chicken supreme, chickpea tagine, lemon herb cous cous 886kcal			19.75
Davy's burger, salad, dill pickle, chipotle mayonnaise, fries 1260kcal vegan option available			16.95
<i>La Ronciere Mayta Cabernet Sauvignon 2021, Licantén, Chile – 9.20 (175ml)</i>			
Slow-roasted pork belly, pineapple, mango salsa, sweet potato mash 676kcal			21.00
Roasted Chimichurri aubergine, chickpea tagine, lemon herb cous cous vE 478kcal			17.50
Fresh pea pesto linguine vE 866kcal			16.50
Roasted courgette, whipped goat's cheese salad v 427kcal			17.75
Davy's beer battered haddock, chips, mushy peas, tartare sauce 907kcal			17.50
Fresh poached salmon and crisp prosciutto salad 498kcal			21.00
<i>Modeano Pinot Grigio 2022, Friuli, Italy – 9.20 (175ml)</i>			
Davy's Kentish bangers and mash, Madeira gravy 716/952kcal vegetarian option available			16.95/18.75
Crab, king prawns, chilli, tomato, garlic, linguine 540kcal vegan option available			24.00
<i>Dom Salvador Alvarinho 2022/23, Vinho Verde, Portugal – 9.80 (175ml)</i>			

**WE HAVE A RANGE OF SEASONAL SPECIALS AVAILABLE,  
PLEASE ASK YOUR SERVER FOR MORE DETAILS**

## SIDES

Chips or fries v 318/275kcal	5.00	Mixed salad v 270kcal	4.50
Buttered new potatoes 246kcal	4.75	Mash v 440kcal	4.75
Roasted carrots, pea pesto v 238kcal	4.75	Broccoli, chilli, chimichurri v 139kcal	4.75
Sweet potato mash 249kcal	5.00	Creamed spinach v 285kcal	4.75
Chopped Davy's sausages, honey mustard glaze 562kcal			8.50

## DESSERTS

Chocolate brownie, hot chocolate sauce, vanilla ice cream v 630kcal	8.50
<i>Quinta da Silveira 10 Year Old Tawny Port Touriga Nacional Blend, Douro</i> vE – 11.00 (100ml)	
Treacle tart, Cornish clotted cream v 542kcal	8.50
<i>Blandy's 5 Year Old Reserva Rich Bual/Malmsey, Madeira</i> – 10.00 (100ml)	
Cinnamon pear crumble, almond crumb, coconut ice cream vE 668kcal	8.50
<i>DV by Doisy Vedrines Sémillon/Sauvignon Blanc 2016, Sauternes</i> – 11.70 (100ml)	
Pedro Ximénez affogato, vanilla ice cream, a shot of Sherry v 133kcal Espresso option available	7.50
British cheese plate ~ Stilton v, Somerset Brie v, vintage Cheddar, grapes, membrillo, biscuits 510kcal	10.85
<i>House Finest Reserve Port Touriga Nacional Blend, Douro</i> – 8.00 (100ml)	

## COFFEES AND TEAS

Americano 38kcal	4.25	Espresso 14/28kcal	3.40/3.80
Cappuccino 126kcal	4.50	Latte 126kcal	4.50
Macchiato 48kcal	4.20	Mochaccino 89kcal	4.85
Flat White 84kcal	4.60	Hot Chocolate 170kcal	4.50
Herbal Teas 28kcal	4.25	English Breakfast 28kcal	3.95
Earl Grey 28kcal	4.25		

*Oat or Almond milk (where available)* 0.75

## PUDDING AND PORTS

<i>Quinta da Silveira 10 Year Old Tawny Port Touriga Nacional Blend, Douro, Portugal 20%</i> vE	11.00
<i>House Finest Reserve Port Touriga Nacional Blend, Douro, Portugal 20%</i>	8.00
<i>Blandy's 5 Year Old Reserva Rich Bual/Malmsey, Madeira, Portugal 19%</i>	10.00
<i>Hidalgo Napoleon Amontillado Sherry Palomino Jerez, Spain 17.5%</i>	9.60
<i>DV by Doisy Vedrines 2016, Sauternes, Bordeaux, France 13%</i>	11.70

## BOOKABLE SPACES, PRIVATE PARTIES & WINE TASTINGS

We cater for everything from drinks parties to large sit-down dinners and wine tastings. We are also available for exclusive hire. Please ask a member of the team for more details.

DAVY.CO.UK

v VEGETARIAN / ve VEGAN

**Please ask a member of the team should you require any allergen information.**

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Adults need around 2000 kcal a day.