

FOR THE TABLE

- Gordal olives with orange and wild oregano GF. V. £3.90
- Chargrilled flatbread with lemon and coriander houmous V. £5.25
- Bread basket with olives V. £4.95
- Spiced nuts N. V. £3.00

STARTERS

- 🍷 Homemade soup of the day with bread £5.95
- Plate of smoked salmon, smoked salmon pâté, watercress, potato and horseradish salad £7.95
- 🍷 Duck liver pâté with toasted sourdough bread and pickled cucumber, onions and cornichons £7.25
- Potted Cornish crab with seaweed butter and sourdough melba toast £8.25
- 🍷 Buffalo mozzarella with heritage tomatoes, basil and rocket £6.95/£12.50
- Seared scallops with chargrilled chorizo and garden pea purée £9.95

MAIN COURSES

- 🍷 Slow-cooked chicken leg in red wine, shallots, bacon and mushrooms with roasted garlic and spring onion mash £14.95
- Davy's bangers and mash with Madeira and onion gravy £12.95/£14.95
- Plate of home baked ham with salad, new potatoes and chutneys £13.95
- 🍷 Pan fried cod wrapped in pancetta with crushed new potatoes, pea purée and lemon caper butter GF. £16.95
- Crispy duck confit, seasonal greens, warm bacon dressing £15.95
- Seafood linguine with scallops, crab and king prawns £16.95
- 🍷 Wild mushroom risotto with Portobello mushroom, kale and Ticklemore V. £13.95
- Steak and kidney pie with seasonal vegetables and onion gravy £15.95

STEAKS

- Cooked to your liking served with a choice of traditional mashed potato or buttered new potatoes*
- Our steaks are sourced from Donald Russell, one of Britain's leading butchers and holder of a Royal warrant
- Rib eye (240g, aged for 28 days) £24.00 Sirloin (220g, aged for 28 days) £21.95
- Steak sauces: Béarnaise * Mushroom and Whisky * Green Peppercorn £2.00 each

SALADS

- 🍷 Smoked chicken Caesar salad £13.95
- 🍷 Superfood salad with edamame beans, quinoa and avocado GF. V. N. £10.95
- Add: Grilled chicken £3.95 Grilled salmon £3.95 Grilled halloumi £2.95

SHARING BOARDS

- CHARCUTERIE BOARD: British and continental charcuterie with breads and pickles £15.95
- CHARCUTERIE & CHEESE BOARD: British and continental cheeses and charcuterie with breads, olives and pickles £15.50
- MEZZE BOARD: Chargrilled flatbread and focaccia, lemon and coriander houmous, beetroot and lentil salad, roasted peppers, tomato, falafel and olives V. £14.95
- DAVY'S BOARD: Chopped Davy's sausages, satay chicken, charcuterie and chorizo meatballs N. £15.95

SIDES

- Heritage carrots V. £3.75
- Buttered new potatoes GF. V. £3.75
- Broccoli with lemon, almonds and chilli GF. V. N. £3.75
- Creamed spinach GF. £3.95
- Market salad GF. V. £3.95
- Heritage tomato and basil salad GF. V. £3.95
- Traditional mashed potato V. £3.25
- Gratin dauphinoise V. £3.75

BREAKFAST
available
from 8:00-11:45am

PRE-THEATRE MENU
served Monday-Friday, 3:00-7:30pm
Two courses £15.95 ~ Three courses £19.95
Please select from dishes displaying the mask 🍷




TRADITIONAL
ROAST
served with all the trimmings
Sunday only £15.95

BRITISH CHEESE SELECTION

Served with grapes, chutney and biscuits

- Tuxford and Tebbutt Stilton made in Melton Mowbray, Leicestershire
Cow's milk cheese, pasteurised v.
- Stinking Bishop made by Charles Martell & Son in Gloucestershire
Washed rind cow's milk cheese, pasteurised v.
- Somerset Brie made by Lubborn Creamery in Somerset
Soft cow's milk cheese, pasteurised v.
- Westcombe Cheddar made by Tom Calver in Somerset
Hard cow's milk cheese, unpasteurised
- Ticklemore made by Debbie Mumford in Devon
Hard goat's milk cheese, pasteurised v.
- Blue Monday made by Alex James in Thirsk, North Yorkshire
Semi soft cow's milk cheese, pasteurised v.
- Cornish Yarg made by Catherine Mead in Truro, West Cornwall
Semi hard cow's milk cheese, pasteurised v.
- One cheese £4.00 * Two cheeses £7.00 * Three cheeses £10.00

DESSERTS

- Treacle tart with clotted cream v. £6.50
- Flourless chocolate cake with crème fraîche GF. V. N. £6.95
-  Bramley apple and blackberry crumble with custard v. N. £5.95
-  Vanilla pannacotta with nut biscotti and strawberry N. £5.95
- Sticky toffee pudding with butterscotch sauce, custard or a choice of ice cream v. £6.95
-  Trio of ice cream ~ please ask for today's selection v. £4.95

COFFEE, TEA AND INFUSIONS

Americano £2.95	Macchiato £2.75	Hot Chocolate £3.00	Earl Grey £3.10
Espresso single £2.20	Mochaccino £3.25	Flat White £3.20	Red Bush £2.95
Espresso double £2.70	Cappuccino or Latte £3.25	English Breakfast tea £3.10	Green Tea £2.95

FORTIFIED AND DESSERT WINES

	50ML	100ML	BOTTLE
Petit Guiraud 2012 Sauternes, Bordeaux 13.5% (375ML)	£5.70	£11.40	£30.00
Davy's Finest Reserve Port 20%	£3.35	£6.70	£35.00
Graham's Fine White Port 19%	£2.80	£5.85	£29.50
Quinta da Silveira 10 year old Tawny Port 20%	£4.95	£9.90	£52.00
Blandy's Alvada 5 year old, Madeira 19% (500ML)	£5.15	£10.30	£36.00
Sandeman Vintage Port 1994 20%	£6.65	£13.90	£70.00
Taylor Vintage Port 1997 20%	—	—	£80.00
Smith Woodhouse Vintage Port 1970 20%	—	—	£95.00

V. VEGETARIAN / GF. GLUTEN FREE / N. CONTAINS NUTS

The food standards agency advises that the consumption of raw or lightly cooked products of an animal origin, such as meat, offal, eggs, fish and shellfish increase your risk of illness. This especially applies to children, pregnant women, the elderly and those with weakened immune systems.

A selection of our dishes can be served in smaller portions.
Healthy options available on a number of dishes.
Should you require any allergy information on any of our dishes please ask a member of the team.
All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill.

Davy's are proud to be part of the Sustainable Restaurant Association, offering more sustainable choices to our diners.

