

FOR	THE	TABLE
$\mathbf{I} \cup \mathbf{K}$	1111	IADLE

Mixed bar nuts v 376kcal	3.75	Chilli corn v 326kcal	4.50	
Mixed olives v 233kcal	4.75	Smoked almonds v 574kcal	4.95	
SMALL PLATES				
Grilled pitta, lemon and coriander houmous v 558kcal				
Spicy chopped chorizo, smoked paprika tomato sherry glaze 954kcal			8.95	
Falafels, harissa yoghurt, chilli and mint ve 315kcal			7.75	
Spicy lamb meatballs, paprika tomato sauce 523kcal			9.25	
Patatas Bravas 353kcal				
Smoked salmon tartine, wasabi crème fraîche and crispy capers 267kcal				
Chicken skewers, smoked paprika tomato sherry glaze 522kcal				
Smoked haddock and caper fishcakes, tartare sauce 508kcal				
Padrón peppers, sea salt and olive oil ve 154kcal				
Ham hock terrine, toasted sourdough, house pickles, salsa verde 310kcal				
Chopped Davy's sausages, honey mustard glaze 562kcal			8.50	
Warm vegan feta crostini, fig dressing v E 512kcal			8.00	
Fritto misto, lemon mayonnaise 557kcal				
LARGE PLATES				
Smoked haddock and caper fishcakes, but	ttered r	new potatoes and tartare sauce 1019kcal	19.00	
Summer salad - mixed leaves, roasted peppers, pickled cucumber, tomatoes, red onion VE 274kcal			14.00	
Add chicken skewers 415kcal 4.50 cris	py fala	fels ve 204kcal 3.25 vegan feta and olives 370k	ccal 3.75	
Davy's Kentish bangers and mash, Madei	ra grav	y 716/952kcal vegan option available 10	6.50/18.25	
Chicken Schnitzel, lemon and oregano cre	umb, b	raised peppers and mixed leaves 460kcal	18.75	
SHARING BOARDS (serves three	•)			
Charcuterie ~ Parma ham, Milano salam	<i>'</i>	a, chorizo served with bread, olives	28.50	
and pickles 412kcal				
Cheese ~ Stilton v, Somerset Brie v, vintage Cheddar, Parmesan, goat's cheese, membrillo served with bread, olives and pickles v 616kcal				
Charcuterie and Cheese ~ Parma ham, Milano salami, Nduja, Stilton v Somerset Brie v				
vintage Cheddar, membrillo served with bread, olives and pickles 534kcal				
Seafood ~ Calamari, whitebait, smoked salmon tartine, haddock and caper fishcakes, pickled cucumber, bravas sauce, tartare sauce served with fries 1227kcal				
Vegetarian Mezze Board ~ Roasted red peppers, vegan feta crostini with fig dressing,				
Padrón peppers, houmous, falafel served with bread and olives v 672kcal				



DESSERTS

Americano 38kcal 3.30 Espresso 14/28kcal 2.95/3.25 Cappuccino 126kcal 3.95 Latte 126kcal 3.75 Macchiato 48kcal 3.50 Mochaccino 89kcal 3.55 Flat White 84kcal 3.95 Hot Chocolate 170kcal 3.95 Herbal Teas 28kcal 3.75 English Breakfast 28kcal 3.50 Earl Grey 28kcal 3.75 Oat, Almond or Coconut milk (where available) 0.50 PUDDING AND FORTIFIED 100ML Quinta da Silveira 10 Year Old Tawny Port Touriga Nacional Blend, Douro, Portugal 20% ve House Finest Reserve Port Touriga Nacional Blend, Douro, Portugal 20% 9.40 Blandy's 5 Year Old Reserva Rich Bual/Malmsey, Madeira, Portugal 19% 11.40 Juan Victor Manzanilla Sherry Palomino, Jerez, Spain 15% ve	Chocolate brownie, hot chocolate sauce, vanilla ice cream v 630kcal Pedro Ximénez affogato, vanilla ice cream, shot of sherry v 133kcal Pastéis de nata 219kcal and your choice of coffee v British cheese plate ~ Stilton v, Somerset Brie v, vintage Cheddar, grapes, membrillo, biscuits 510kcal			8.25 6.00 6.50 10.75
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Douro, Portugal 20% VE House Finest Reserve Port <i>Touriga Nacional Blend</i> , Douro, Portugal 20% Blandy's 5 Year Old Reserva Rich <i>Bual/Malmsey</i> , Madeira, Portugal 19% 11.40	PUDDING AND FORTIFIED			100ML
House Finest Reserve Port <i>Touriga Nacional Blend</i> , Douro, Portugal 20% Blandy's 5 Year Old Reserva Rich <i>Bual/Malmsey</i> , Madeira, Portugal 19% 11.40	Quinta da Silveira 10 Year Old Taw	12.70		
House Finest Reserve Port <i>Touriga Nacional Blend</i> , Douro, Portugal 20% Blandy's 5 Year Old Reserva Rich <i>Bual/Malmsey</i> , Madeira, Portugal 19% 11.40	Douro, Portugal 20% VE			
				9.40
•	8			11.40
	Juan Victor Manzanilla Sherry <i>Palomino</i> , Jerez, Spain 15% ve			7.10

BOOKABLE SPACES, PRIVATE PARTIES & WINE TASTINGS

11.10

11.70

Hidalgo Napoleon Amontillado Sherry Palomino, Jerez, Spain 17.5%

Ochoa Moscatel Vendimia Tardía Moscatel 2021, Navarra, Spain 15%

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