

DAVY'S

Est. 1870

FOR THE TABLE & APERITIFS

Mixed Bar Nuts **v**
432kcal £4.75

Mixed Olives **VE**
154kcal £5.50

Crunchy Chilli Corn **VE**
326kcal £5.50

Hickory Smoked Almonds **VE**
517kcal £5.50

Davy's Célébration Champagne
125ml £13.70

Bodegas del Río Manzanilla Solera Playa Azul
100ml £8.40

STARTERS

Vine Tomato and Burrata Salad **v**
Wild rocket, nut-free basil pesto dressing
272kcal £9.95

Severn and Wye Smoked Salmon
Roasted beetroot, wild rocket, horseradish
crème fraîche 300kcal £13.95

Davy's Scotch Egg
Soft-boiled egg wrapped in Davy's sausage,
crisp breadcrumbs, rich tomato chutney
449kcal £10.50

Venison and Beef Terrine
Celeriac rémoulade, wholegrain mustard
dressing, Melba toast 448kcal £10.95

Classic Tomato Bruschetta **VE**
Tomato, garlic, basil, balsamic glaze
242kcal £9.95

Homemade Soup of the Day **VE**
Sourdough bread
£8.50

MAINS & GRILL

We also offer seasonal specials
Please ask a member of the team for more details

Sean's Fish Pie
Our Head Chef's recipe, salmon, prawns, cod and egg in a creamy
sauce, with garden peas and green beans 492kcal £19.95

Market Fresh Fish of the Day
Please ask your server for today's catch

Chicken Supreme
Leek and tarragon velouté, green beans, baby potatoes 520kcal £21.50
*Pair with Rikus Neethling Sauvignon Blanc, South Africa
175ml + £10.00*

Davy's Kentish Bangers and Mash
Madeira onion gravy 989kcal £18.95
Add an Additional Sausage 236kcal £3.00

Harissa Roasted Aubergine Steak **VE**
Mediterranean vegetable couscous, rich tomato sauce
388kcal £18.95

Grilled Bacon Chop
Wholegrain mustard mash, parsley sauce 1039kcal £19.95
Pair with Rosso Langhe Pclassa 175ml + £10.60

Roast British Rump of Lamb
Pea purée, dauphinoise potatoes 808kcal £25.00
Pair with Davy's Rioja Crianza Tempranillo 175ml + £11.40

Davy's Premium British Beef and Bone Marrow Burger
Salad, dill pickle, chipotle mayonnaise, fries 1225kcal £18.95
Add Cheddar Cheese 196kcal £2.00 Streaky Bacon 182kcal £2.00
Pair with Davy's Côtes du Rhône 175ml + £10.30

Vegan Burger **VE**
Beyond burger, salad, dill pickle, chipotle mayonnaise, fries
989kcal £19.95
Add Vegan Smoked Applewood Cheese 61kcal £3.25

STEAKS

*Locally sourced from family farms in Bedfordshire
and wet-aged for 28 days.*

Served with grilled tomato and chunky chips or fries

Prime 250g Bedfordshire Sirloin
746kcal £36.00

Prime 280g Bedfordshire Rib-Eye
972kcal £39.00

Add Peppercorn 246kcal £3.00 Chimichurri 220kcal £3.00
Garlic Butter 342kcal £3.00
Pair with Château George 7 Merlot 175ml + £15.00

SIDES

Chunky Chips or Fries **v**
325/416kcal £5.75

Roasted Carrots **v**
140kcal £5.50

Creamy Mash **v**
364kcal £5.95

Mixed Salad **VE**
162kcal £5.95

Sautéed Green Beans
and Shallots **v**
92kcal £5.95

Chimichurri Broccoli **VE**
287kcal £5.95

Buttered Baby Potatoes **v**
269kcal £5.95

Davy's Chopped Sausages
Honey mustard glaze
807kcal £9.95 *Serves two*

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.

DESSERTS & CHEESE

Chocolate Brownie v Hot chocolate sauce, vanilla ice cream 769kcal £9.50 <i>Pair with Blandy's 5 Year Old Rich Madeira</i> 100ml + £11.40	Sticky Toffee Pudding v Crème anglaise, toffee sauce 416kcal £9.50 <i>Pair with Quinta da Silveira</i> 10 Year Old Tawny Port 100ml + £11.40	Apple and Winter Berry Crumble vE Coconut ice cream 660kcal £8.95 <i>Pair with DV by Doisy-Védrières, Sauternes</i> 100ml + £12.80
Pedro Ximénez Affogato v Vanilla ice cream, a shot of PX Sherry 189kcal £9.50 <i>Espresso option available</i>	British Cheese Plate Stilton v, Somerset Brie v, matured Cheddar, grapes, membrillo and biscuits 612kcal £13.50 <i>Pair with Davy's Ruby Port 100ml + £8.40</i>	Trio of Mini Puddings v Sticky toffee pudding, Chocolate brownie, Affogato 374kcal £12.00

PUDDING & FORTIFIED

Quinta da Silveira 10 Year Old Tawny Port Touriga Nacional/Touriga Franca, Douro, Portugal 20% 100ml £11.40
Davy's Reserve Ruby Port Touriga Nacional/Touriga Franca, Douro, Portugal 18.5% 100ml £8.40
Blandy's 5 Year Old Rich Reserva Bual/Malmsey, Madeira, Portugal 19% 100ml £11.40
Hidalgo Amontillado Napoleón Palomino, Jerez, Spain 17.5% 100ml £10.70
DV by Doisy Védrières 2019 Sémillon/Sauvignon Blanc, Sauternes, Bordeaux, France 13% 100ml £12.80
Bodegas del Río El Cuartito Oloroso Palomino, Jerez, Spain, 19% 100ml £11.60
Barbadillo La Cilla Pedro Ximenez, Jerez, Spain 17.5% 100ml £12.80

BOOKABLE SPACES, PRIVATE DINING AND EVENTS

We cater for all types of events, from dinners and drinks parties to wine tasting, with **The Winery** available for larger events and weddings. Exclusive hire is also available in our three private rooms, from **The Office** (6 seated) to **The Cooperage** (70 seated | 80 standing). For more information, please speak to a member of our team or scan the QR code.



COFFEES & TEAS

Americano 2kcal £4.60	Cappuccino 72kcal £4.85	Latte 72kcal £4.85	Macchiato 12/13kcal £4.30/4.80
Mochaccino 140kcal £4.95	Flat White 60kcal £4.85	Espresso 2/4kcal £3.60/4.00	Irish Coffee 278kcal £13.50
Hot Chocolate 207kcal £4.85	Herbal Teas 2kcal £4.25	English Breakfast 2kcal £3.95	Earl Grey 2kcal £4.25

Coffee & Mini Pudding for £8.95

Choose from Sticky Toffee Pudding (141 kcal) or Chocolate Brownie (138kcal)

All of our hot drinks are served with dairy milk. Oat milk is available on request for a 50p supplement.
Calories shown exclude biscuits and any added milk or sugar.

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