DAVY'S

Est. 1870

FOR THE TABLE & APERITIFS

Mixed Bar Nuts v
432kcal £4.95

Mixed Olives ve
154kcal £5.95

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

SMALL PLATES

Lemon and Coriander Houmous v
Grilled pitta bread
370kcal £8.50

Falafels ve
Lemon and coriander houmous
330kcal £9.50

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

Porcini Mushroom Arancini v
Rich tomato sauce
515kcal £11.95

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

Panko Prawns
Sweet chilli sauce
428kcal £10.50

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

Chunky Chips v
373kcal £5.95

Padrón Peppers ve
Sea salt, olive oil
108kcal £8.95

Patatas Bravas v
Rich tomato sauce, garlic aioli
742kcal £8.50

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

Chopped Spicy Chorizo
Sherry glaze
786kcal £9.95

MAINS

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

Ale Battered Cod and Chips
Minted mushy peas, tartare sauce *1052kcal* £19.95
Pair with Davy's Célébration Brut 125ml + £13.70

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

Chicken Supreme
Leek and tarragon velouté, green beans, baby potatoes *520kcal* £22.50
Pair with Rikus Neethling Sauvignon Blanc, South Africa 175ml + £10.00

Davy's Kentish Bangers and Mash
Madeira onion gravy *989kcal* £19.75
Add an Additional Sausage *236kcal* £3.00

Davy's Premium British Beef and Bone Marrow Burger
Salad, dill pickle, chipotle mayonnaise, fries
1225kcal £19.95
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

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

SHARING BOARDS

Vegetarian Mezze v
Roasted red peppers, tomato bruschetta, Padrón peppers, houmous, falafels served with bread, olives
1211kcal £29.95

Baked Garlic and Rosemary Camembert
Sourdough bread, tomato chutney and pickles
1160kcal £19.50

Charcuterie and Cheese
Prosciutto crudo, Milano salami, Ventricina salami, Stilton v, Somerset Brie v, matured Cheddar, membrillo served with bread, olives, pickles
1415kcal £29.95

Davy's Board
Chopped sausages, scotch egg, padrón peppers, panko prawns, chunky chips, tomato chutney
2245kcal £35.00

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.

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DESSERTS & CHEESE

Chocolate Brownie v
Hot chocolate sauce, vanilla ice cream
769kcal £9.75
Pair with Blandy's 5 Year Old Rich Madeira
100ml + £11.40

Sticky Toffee Pudding v
Crème anglaise, toffee sauce
416kcal £9.95
Pair with Quinta da Silveira
10 Year Old Tawny Port
100ml + £11.40

Apple and Winter Berry Crumble VE
Coconut ice cream
660kcal £9.50
Pair with DV by Doisy-Védrines, Sauternes
100ml + £12.80

Pedro Ximénez Affogato v
Vanilla ice cream, a shot of PX Sherry
189kcal £9.75
Espresso option available

British Cheese Plate
Stilton v, Somerset Brie v, matured Cheddar, grapes, membrillo and biscuits
612kcal £13.50
Pair with Davy's Ruby Port 100ml + £8.40

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 Védrines 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 large dinners and drinks parties to wine tasting experiences across our London Wine Bars.

Exclusive venue hire is also available.
For more information, please ask a member of the 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 (138kcals)

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.

v **Vegetarian** VE **Vegan**
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T2AW26

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