

## FOR THE TABLE

- Gordal olives with orange and wild oregano GF. V. £3.90  
Chopped Davy's sausages with honey mustard glaze £6.95  
Chargrilled flatbread with lemon and coriander houmous V. £4.50  
Bread basket V. £3.95 or Bread basket with olives V. £4.95

## STARTERS

- Homemade soup of the day with bread £5.50  
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  
Wild mushrooms on garlic and rosemary toast with basil pesto V. £7.50  
Cornish crab cakes with dill mayonnaise £8.25  
Buffalo mozzarella with heritage tomatoes, basil and rocket £6.95  
Baked goat's cheese salad with beetroot and honey and lemon dressing V. £6.75

## MAIN COURSES

- Fish and triple cooked chips with tartare sauce and minted pea purée £14.50  
Davy's bangers and mash with Madeira gravy and homemade onion rings £12.50/£13.95  
Slow-cooked chicken leg in red wine, shallots, bacon and mushrooms  
with roasted garlic and spring onion mash £13.95  
King prawn and crab linguine with tomato, chilli and garlic £14.95  
Wild mushroom risotto with Portobello mushroom, kale and Ticklemore GF. V. £13.95  
Davy's steak burger, lettuce, beef tomato, house mayonnaise and dill pickle  
served in a toasted brioche bun with fries £12.95  
(*can be served naked with market salad* GF.)  
Add: Oglesfield cheese and streaky bacon £2.00 ~ upgrade to triple cooked chips £1.00

## STEAKS

*Cooked to your liking with hand cut triple cooked chips*

**Our steaks are sourced from Donald Russell, one of Britain's leading butchers and holder of a Royal warrant**

- Pavé rump (200g, aged for 35 days) £18.95      Fillet (220g, aged for 21 days) £29.00  
Rib eye (240g, aged for 28 days) £24.00      Sirloin (220g, aged for 28 days) £21.95  
Steak extras: Homemade onion rings V. £3.50 \* Fried free-range egg V. £1.00  
Steak sauces: Béarnaise \* Mushroom and Whisky \* Green Peppercorn £2.00 each

## SALADS

- Smoked chicken Caesar salad £12.95  
Superfood salad with grilled halloumi, edamame beans, quinoa and avocado GF. V. N. £12.95

## SANDWICHES

*Choice of granary or white bread*

- Steak sandwich with lettuce, tomato and mayonnaise £11.25  
Home baked ham with Cheddar and pickle £6.95  
Grilled chermoula aubergine club, avocado, roasted peppers, halloumi and smoked paprika mayonnaise V. £6.95  
Smoked salmon with dill, cucumber and cream cheese £7.25  
Davy's grilled chicken club, avocado, bacon, tomato, lettuce and chipotle mayonnaise £9.95  
Rare roast topside of beef with horseradish sauce £7.50  
Free-range egg mayonnaise with tomato and mustard cress V. £5.95

## SIDES

- Triple cooked chips £4.25/£5.95      Broccoli with lemon, almonds and chilli GF. V. N. £3.75  
Skinny fries £3.50/£4.95      Creamed spinach GF. £3.95  
Buttered new season potatoes GF. V. £3.75      Market salad GF. V. £3.95  
Homemade onion rings £3.50      Heritage tomato and basil salad GF. V. £3.95

## 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 AND PUDDINGS

Treacle tart with clotted cream v. £6.50

Flourless chocolate cake with crème fraîche GF. V. N. £6.95

Sticky toffee pudding with butterscotch sauce v. £6.50

Bramley apple and blackberry crumble with custard v. N. £5.95

Trio of mini puddings N. £7.00

## COFFEE AND MINI PUDDINGS

Sticky toffee pudding with butterscotch sauce v. £4.95

Portuguese custard tart v. £4.95

Vanilla panna cotta with nut biscotti and rhubarb N. £4.95

## 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



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.



**Menu last updated March 15th 2017**

**Pricing and dishes subject to change.**

**Dishes are representative of the type of food available at the restaurant.**