

BAR SNACKS

- Gordal olives with orange and wild oregano v. £4.25
Chopped Davy's sausages with honey mustard glaze £7.25
🍻 Chargrilled flatbread with lemon and coriander houmous v. n. £5.25
Bread basket v. n. £4.75 or Bread basket with olives v. n. £5.75

STARTERS

- 🍻 Homemade soup of the day with bread v. £6.25
Oak smoked salmon with beetroot, orange and horseradish £9.50
🍻 Duck liver pâté with toasted sourdough bread and pickled cucumber, onions and cornichons n. £8.25
Melon and parma ham salad with chilli, honey and burrata mozzarella £7.95
Cornish crab cakes with avocado, tomato and basil dressing £9.50/£14.25
Warm goat's cheese and beetroot salad with olive tapenade toast v. n. £7.50

MAINS

- Fish and hand cut chips with tartare sauce and minted pea purée £15.25
Davy's bangers and mash with Madeira gravy and homemade onion rings 🍻 £13.95/£15.75
Chicken n'duja with kale and bacon mash and a lemon and paprika dressing £15.50
King prawn and crab linguine with tomato, chilli and garlic £16.25
🍻 Butternut squash and lemon pearl barley risotto with kale and toasted pine nuts ve. £14.45
Roast cod with caper and parsley mash, rosemary and lemon caper butter £17.50
🍻 Smoked chicken Caesar salad £13.50
Rice noodle salad with carrots, crushed avocado, edamame beans, fennel & radish ve. n. £13.50
Davy's steak burger, lettuce, beef tomato, house mayonnaise and dill pickle
served in a toasted brioche bun with fries £13.75
Davy's cheese and bacon steak burger with lettuce, beef tomato, house mayonnaise and dill pickle
served in a toasted brioche bun with fries £15.95
(can be served naked with market salad)
upgrade to hand cut chips £1.50

STEAKS

Cooked to your liking with hand cut chips

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| Rib eye
(240g, aged for 28 days) £25.50 | Fillet
(220g, aged for 21 days) £32.00 | Sirloin
(220g, aged for 28 days) £23.50 |
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Steak extras: Homemade onion rings v. £4.00 * Fried free-range egg v. £1.00
Steak sauces: Béarnaise * Mushroom * Green Peppercorn £2.25 each

SIDES

- Hand cut chips v. £4.50/£6.50
Skinny fries v. £4.00/£5.50
Buttered new season potatoes v. £4.00
Homemade onion rings v. £4.00
Carrots with coriander and onion seeds v. £4.00
Green beans with shallots v. £4.00
Market salad v. £4.25
Tomato and basil salad v. £4.25

PRE-THEATRE MENU

served Monday–Saturday, 5:00–7:30pm

Two courses £17.95 ~ Three courses £21.95

Please select from dishes displaying the mask 🍻

BRITISH CHEESE SELECTION

Served with grapes, chutney and biscuits

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

One cheese £5.00 * 🍷 Two cheeses £9.50 * Three cheeses £14.00

DESSERTS AND PUDDINGS

- Treacle tart with clotted cream v. n. £6.95
- Chocolate hazelnut brownie with vanilla ice cream and hot chocolate fudge sauce v. n. £6.95
- Sticky toffee pudding with butterscotch sauce and clotted cream v. £6.95
- 🍷 Flourless apple and apricot nut crumble with custard v. n. £6.95
- 🍷 Coconut crème brulee with mango and passion fruit salad and toasted coconut n. £6.50
- Trio of mini puddings v. n. £7.75

COFFEE AND MINI PUDDINGS

- Sticky toffee pudding with butterscotch sauce and clotted cream v. £5.50
- Coconut crème brulee with mango and passion fruit salad and toasted coconut n. £5.50
- Chocolate hazelnut brownie with hot chocolate fudge sauce v. n. £5.50

FORTIFIED AND DESSERT WINES

	50ML	100ML	BOTTLE
Petit Vedrines 2014 Sauternes, Bordeaux 13% (375ML)	£5.80	£11.60	£30.50
Davy's Finest Reserve Port 20%	£3.55	£7.00	£37.00
Graham's Fine White Port 19%	£3.10	£6.10	£32.00
Quinta da Silveira 10 year old Tawny Port 20%	£5.50	£11.00	£58.00
Blandy's Alvada 5 year old, Madeira 19% (500ML)	£4.80	£9.95	£40.00
Offley Boa Vista Port 2000 20%	£7.80	£15.50	£80.00

Please ask about other digestifs available



V. VEGETARIAN / VE. VEGAN / N. CONTAINS NUTS

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.