

BAR SNACKS

Gordal olives with orange and wild oregano v. £4.25

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

Cornish crab salad with ciabatta toast £9.50

Warm goat's cheese and beetroot salad with olive tapenade toast v.n. £7.50

MAINS

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

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

Dressed Cornish crab with market salad and lemon mayonnaise £18.95

SALADS

Smoked chicken Caesar salad £13.50

Poached salmon salad £15.50

Home baked ham salad £14.25

Rare roast beef salad £16.00

Mixed meat selection £16.00

Rice noodle salad with carrots, crushed avocado, edamame beans, fennel & radish ve.n. £13.50

SIDES

Skinny fries v. £4.00/£5.50

Buttered new season potatoes v. £4.00

Carrots with coriander and onion seeds v. £4.00

Green beans with shallots v. £4.00

Market salad v. £4.25

BRITISH CHEESE SELECTION

Served with grapes, chutney and biscuits

Tuxford and Tebbutt Stilton, Melton Mowbray, Leicestershire

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

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

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

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.