

BAR SNACKS

- Gordal olives with orange and wild oregano v. £4.25
🍷 Chargrilled flatbread with lemon and coriander houmous v. n. £5.25
Bread basket with olives v. n. £5.75
Chilli corn v. £3.25 * Smoked almonds v. n. £3.80

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
Seared scallops with chargrilled chorizo and garden pea purée £11.45
Cornish crab salad with ciabatta toast, lime and chilli £9.50
Warm goat's cheese and beetroot salad with olive tapenade toast v. n. £7.50

MAINS

- 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
Davy's bangers and mash with Madeira and onion gravy 🍷 £13.95/£15.75
Plate of home baked ham with salad, new potatoes and chutneys £14.25
Roast cod with caper and parsley mash, rosemary and lemon caper butter £17.50
Steak and kidney pie with seasonal vegetables and onion gravy £16.95
Seafood linguine with scallops, crab and king prawns £17.50
🍷 Smoked chicken Caesar salad £13.50
Rice noodle salad with carrots, crushed avocado, edamame beans, fennel & radish ve. n. £13.50
Add: Grilled chicken £4.50 Grilled prawns £5.00 Grilled halloumi v. £3.50
* **TRADITIONAL ROAST** served with all the trimmings ~ *Sunday only* £16.95 *

STEAKS

Cooked to your liking served with a choice of traditional mashed potato or gratin dauphinoise

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| Fillet
(220g aged for 21 days) £32.00 | Rib eye
(240g, aged for 28 days) £25.50 | Sirloin
(220g, aged for 28 days) £23.50 |
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Steak sauces: Béarnaise * Mushroom * Green Peppercorn £2.25 each

SHARING BOARDS

- CHARCUTERIE BOARD:** British and continental charcuterie with breads and pickles n. £18.00
CHARCUTERIE & CHEESE BOARD: British and continental cheeses and charcuterie with breads, olives and pickles n. £18.00
MEZZE BOARD: Chargrilled flatbread and focaccia, lemon and coriander houmous, beetroot and lentil salad, roasted peppers, tomato, falafel and olives v. n. £18.00
DAVY'S BOARD: Chopped Davy's sausages, satay chicken, charcuterie and chorizo meatballs n. £18.00

SIDES

- Buttered new season potatoes v. £4.00
Carrots with coriander and onion seeds n. £4.00
Green beans with shallots v. £4.00
Market salad v. £4.25
Tomato and basil salad v. £4.25
Traditional mashed potato v. £4.00
Gratin dauphinoise v. £4.25

SANDWICHES

- Rump steak with mustard mayonnaise and chilli coriander jam served in ciabatta bread £14.75
Home baked ham with Cheddar and pickle £7.75
Grilled chermoula aubergine club, avocado, roasted peppers, halloumi and smoked paprika mayonnaise v. £7.75
Smoked salmon with dill, cucumber and cream cheese £8.25
Greek salad ciabatta with roasted pepper tzatziki, feta, cucumber, rocket, olive tapanade, tomatoes, cucumber & mint v. £7.50
Chicken, bacon and mayonnaise £7.75

PRE-THEATRE MENU

served Monday–Friday, 3:00–7:30pm

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

- 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 ice cream ~ please ask for today's selection v. £5.50

COFFEE, TEA AND INFUSIONS

Americano £2.95	Macchiato £2.95	Latte £3.35	English Breakfast tea £3.10
Espresso single £2.50	Mochaccino £3.45	Hot Chocolate £3.25	Earl Grey £3.20
Espresso double £2.90	Cappuccino £3.35	Flat White £3.35	Herbal Teas £3.20

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
Taylor Vintage Port 1997 20%	—	—	£90.00

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.