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

Rib eye Fillet Sirloin (240g, aged for 28 days) £25.50 (220g, aged for 21 days) £32.00 (220g, aged for 28 days) £23.50 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 £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

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

Ticklemore, Debbie Mumford, Devon Hard goat'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	IOOML	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