THE FACTORY HOUSE

Bread board £4.50 v.N.

Cornish crab

thermidor with

melba toast £10.50 N.

Charred squid salad with

Suffolk fennel salami and an orange,

chilli & honey dressing £9.95

Gordal olives with orange and wild oregano £4.25 v.

BAR SNACKS

Josper grilled flatbread with burnt aubergine and crushed avocado £6.50 v. N. Chilli corn £3.25 v. Smoked almonds £3.80 v.N. Crispy fried fish fingers with tartare sauce £7.00

STARTERS

Smoked salmon with quail's egg and fennel salad £9.50

Josper grilled chorizo and piri piri prawn skewers £9.75 Duck liver paté with toasted sourdough bread and pickles £7.95 N. Mozzarella salad with tomato, chickpeas and a mint and basil dressing £7.50 v. BBQ scallops with smoked chilli sauce, pea and basil purée £11.45

FROM THE JOSPER GRILL

Our Jospers enable us to offer the very best indoor BBQ cooking over real coals. The closed Josper reaches exceptionally high temperatures sealing in flavour and moisture whilst adding a delicious smoky flavour. The open Josper provides the heat and flames of a traditional BBQ and is ideal for bigger joints and spit roasting chicken or wild fowl.

SERVED WITH HAND CUT CHIPS AND A SAUCE OF YOUR CHOICE: BÉARNAISE, GREEN PEPPERCORN, CHIMI CHURI

Sirloin

270g aged for

28 days

£28.50

ADDITIONAL SAUCES £2.00 EACH

Fillet 240g aged for 21 days £34.00 Ribeye 300g aged for 28 days £30.00

Pavé Rump 200g aged for 35 days £19.95

BUTCHER'S CUTS

We work closely with our butchers to source the best quality meat including aged steaks and rare breeds, from the UK and around the world. Please ask us about today's selection.

MARKET PRICE

MEAT

Chicken, leek and smoked ham hock pie with charred broccoli, lemon, chilli and almonds £14.95 N.

BBQ Bangers and mash with homemade onion rings and Madeira gravy £13.95/£15.25

Portuguese grilled chicken skewer with coriander yoghurt and creamed sweet corn £16.95

The Factory House steak burger £14.00 Grilled bacon | Melted Ogleshield cheese £1.25 each

> Sweet potato fries £4.50 v. Homemade onion rings £4.00 v. Hand cut chips £4.50 v. Fries £4.00 v.

FISH

Market fish of the day MARKET PRICE

Josper grilled salmon with chorizo and piri piri prawns £18.50

Roasted cod fillet with warm tartare sauce, crispy fried fish fingers and broccoli £19.50

SIDES

Charred broccoli with almonds, lemon and chilli £4.00 V.N.

Green beans with shallots $\pounds4.00$

Kale, apple, pecan and celery salad with buttermilk dressing £4.95 v.n.

SALADS & LIGHTER OPTIONS

Roasted butternut squash and burnt aubergine salad with crushed avocado, edamame beans, radish, fennel and rice noodles £13.50 v.N.

Vegetable and rice noodle 'ramen' with soft boiled egg, Korean garlic and chilli dipping sauce $\pm 12.95 v$.

Grilled salmon and avocado Caesar salad with Parmesan and soft boiled egg £14.95

Market salad with herb dressing $\pounds4.25$

Creamed sweet corn with chilli and chives £4.50

Josper roasted carrots with maple parsley and lemon vinaigrette $\pounds 4.50 \vee$.

THE FACTORY HOUSE

CHEESES

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 Four cheeses £16.00

DESSERTS

Brown sugar pavlova with strawberries, raspberries and passion fruit cream £6.50 ∨.N.

Chocolate hazelnut brownie with chocolate and caramel sauce and salted caramel ice cream £6.50 V.N.

White chocolate, lemon and ginger cheesecake £6.50

Salted caramel and bourbon sundae £6.00 v.n.

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

WWW.DAVY.CO.UK/THEFACTORYHOUSE

OR

Telephone Reservations No.: 020 7929 4590

V. VEGETARIAN. N. CONTAIN NUTS.

All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill. Should you require any allergy information on any of our dishes please ask a member of the team.