



## APERITIFS

|   |       |
|---|-------|
| Davy's Manzanilla Sherry (100ml)                    | 6.60  |
| Davy's Célébration Champagne (flute)                | 10.50 |
| Marinated olives v.                                 | 4.25  |
| Paul Rhodes artisan bread, Netherend Farm butter v. | 4.75  |

## STARTERS

|  |             |
|--|-------------|
| Soup of the day, artisan bread v.  | 6.50        |
| Chapel and Swan oak smoked salmon, horseradish crème fraîche, capers           | 10.25       |
| Duck liver pâté, toasted sourdough bread, house pickles                        | 8.50        |
| Rye Bay scallop and king prawn thermidor                                       | 13.00/24.00 |
| Newlyn crab salad  | 10.00/16.00 |
| Heirloom tomatoes, herb dressing, olive tapenade <i>ve.</i>                    | 8.95        |
| Warm goat's cheese, Cheltenham beetroot, green bean and pumpkin seed relish v. | 7.50        |

## MAINS

|   |             |
|---|-------------|
| Grilled Norfolk chicken breast, warm spiced lentils, rocket   | 17.50       |
| Roasted vegetable and feta tart, Stilton, walnut and chicory salad v.   | 14.50       |
| Pan roasted cod loin, parsley caper mash, beer vinaigrette, tartare sauce                                       | 20.00       |
| Seafood linguine, crab, scallops, king prawns, tomato, chilli, garlic   | 17.50       |
| Chapel and Swan oak smoked chicken Caesar salad   | 15.50       |
| Bang bang cauliflower salad <i>ve.</i>  | 14.75       |
| Davy's Kentish bangers and mash, Madeira and onion gravy  | 13.95/15.95 |
| Steak and ale pie, creamy mash potato, roast carrots  | 17.50       |
| Grass fed and aged steaks from Royal Warrant butcher Donald Russell, served with gratin potatoes or green salad |             |
| Fillet 220g, aged for 21 days   | 32.00       |
| Ribeye 300g, aged for 28 days   | 28.50       |
| Sirloin 220g, aged for 28 days  | 25.00       |
| <i>Béarnaise or peppercorn sauce</i>  | 2.00 each   |

## DISH OF THE DAY

|           |   |                   |
|-----------|---|-------------------|
| Monday    | : Crispy duck confit, spiced lentils, gratin potato                         | 17.50             |
| Tuesday   | : Moroccan chicken stew, couscous   | 17.50             |
| Wednesday | : Lamb and serrano ham meat balls, creamy mash                              | 16.00             |
| Thursday  | : Hand raised pork pie, spiced chutney, buttered new potatoes, green salad  | 15.50             |
| Friday    | : Fish pie, haddock, salmon, prawn, spinach, soft egg, cheddar mash         | 18.50             |
| Saturday  | : Half grilled Norfolk chicken, tarragon sauce, green beans, gratin potato  | 18.00             |
| Sunday    | : Choice of roast meats served with Yorkshire pudding and all the trimmings | <i>from</i> 16.00 |

## SIDES

|                       |      |                  |      |                             |      |
|-----------------------|------|------------------|------|-----------------------------|------|
| Gratin dauphinoise v. | 4.25 | Creamy mash v.   | 4.25 | Green salad v.              | 4.25 |
| New potatoes v.       | 4.25 | Roast carrots v. | 4.25 | Green beans and shallots v. | 4.25 |

### PRE-THEATRE MENU

Two courses 17.95 ~ Three courses 21.95

Served Monday-Friday, 3:00–7:30pm. Please select from dishes displaying the mask

Please ask a member of the team should you require any allergen information on any of our dishes

V. VEGETARIAN / VE. VEGAN

All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill

## SHARING BOARDS




|  |       |
|--|-------|
| <b>CHARCUTERIE</b>   | 20.00 |
| British and continental charcuterie, breads, pickles   |       |
| <b>CHARCUTERIE AND CHEESE</b>  | 20.00 |
| British and continental cheeses, charcuterie, breads, olives, pickles  |       |
| <b>MEZZE</b>   | 20.00 |
| Chargrilled flatbread, focaccia, lemon and coriander houmous, beetroot and lentil salad, roasted peppers, tomato, falafel, olives v. |       |
| <b>DAVY'S</b>  | 20.00 |
| Chopped Davy's sausages, satay chicken, charcuterie, chorizo meatballs   |       |

## SANDWICHES

*Served from 12-5pm*

|  |       |
|--|-------|
| Rump steak, mustard mayonnaise, chilli coriander jam served in ciabatta bread                      | 14.75 |
| Home baked ham, Cheddar, pickle  | 7.75  |
| Grilled chermoula aubergine club, avocado, roasted peppers, halloumi, smoked paprika mayonnaise v. | 7.75  |
| Chapel and Swan oak smoked salmon, dill, cucumber, cream cheese                                    | 8.25  |
| Chicken, bacon, mayonnaise   | 8.25  |

## DESSERTS

|  |      |
|--|------|
| Sticky toffee pudding, butterscotch sauce, Dorset clotted cream v.   | 7.95 |
| Treacle tart, Dorset clotted cream v.  | 7.50 |
|  Chocolate hazelnut brownie, salted caramel ice cream, chocolate fudge sauce v. | 8.00 |
|  Flourless Bramley apple and apricot nut crumble, coconut ice cream vE.         | 7.95 |
|  Chase gin and lime posset, crushed raspberries v.                              | 7.00 |
| British cheese board   | 9.50 |
| Tuxford and Tebbutt Stilton, Cornish Brie, Westcombe Cheddar, grapes, ale chutney, biscuits  |      |

## COFFEE AND MINI PUDDINGS

|  |      |
|--|------|
| Chocolate hazelnut brownie, chocolate fudge sauce v.               | 5.50 |
| Sticky toffee pudding, Dorset clotted cream, butterscotch sauce v. | 5.50 |
| Flourless Bramley apple and apricot nut crumble vE.                | 5.50 |

## FORTIFIED AND DESSERT WINES

|   | 50ml | 100ml | Bottle |
|---|------|-------|--------|
| DV by Doisy Vedrines 2015 Sauternes, Bordeaux 13% (375ml) | 6.30 | 12.50 | 33.00  |
| Davy's Finest Reserve Port 20%                            | 3.60 | 7.20  | 38.00  |
| Graham's Fine White Port 19%                              | 3.20 | 6.30  | 33.00  |
| Quinta da Silveira 10 year old Tawny Port 20%             | 5.50 | 11.00 | 58.00  |
| Blandy's Alvada 5 year old, Madeira 19% (500ml)           | 5.70 | 11.40 | 40.00  |
| Offley Boa Vista Port 2000 20%                            | 7.80 | 15.50 | 80.00  |

### BOOKABLE SPACES, PRIVATE PARTIES & EVENTS

Why not ask us about holding your next event with us? We cater for everything from drinks parties, to large sit-down dinners and receptions.

[WWW.DAVY.CO.UK](http://WWW.DAVY.CO.UK)

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