



Davy's is a family wine merchants, established in 1870. John Davy (4th generation) introduced wine bars to London with the opening of The Boot & Flogger in 1965. The Boot (as it is often referred to) became the blueprint for several Davy's Wine Bars in the City and West End.

John Davy opened the Boot & Flogger using his Vintners' Company privilege allowing him to trade as a "Free Vintner" (without a magistrates licence) to sell wine, Sherry, Port, Madeira and Champagne. The Vintners' Company Privilege was an historical charter dating back to Queen Elizabeth I in 1567 and was sadly abolished in 2005 during the reform of licensing laws.

Bar snacks

Anchovy-stuffed olives and pickled garlic £4.25 • Six quail's eggs served with celery salt £5.00
Flatbread with lemon and coriander houmous v. n. £5.25

Starters

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 salad with ciabatta toasts £9.50
Truffled Mac & Cheese v. £6.50
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
Roast cod with caper and parsley mash, rosemary and lemon caper butter £17.50
Grilled scallops and bacon with tiger prawns, spring onion and chilli £18.95
Rib eye steak (240g aged for 28 days) with hand cut chips £25.50
* add Béarnaise or green peppercorn sauce £2.25 *
Davy's bangers and mash with Madeira and onion gravy £13.95/£15.75
Salad with rice noodles, carrots, crushed avocado, edamame beans, fennel & radish ve. n. £13.50
Grilled gammon steak with free range egg, hand cut chips, spiced pork scratching and pickle gravy £14.95
* add black pudding £2.50 *

Cold main courses

served with green salad and buttered new season potatoes
Mixed meat selection £16.00
Cold poached salmon £15.50
Home baked ham with whole-grain mustard £14.25
Rare sirloin of beef £16.00
Game pie £15.95

Sides

Hand cut chips v. £4.50/£6.50 • Buttered new season potatoes v. £4.00 • Traditional mashed potato £3.50 v.
Carrots with coriander and onion seeds v. £4.00 • Green beans with shallots v. £4.00 • Market salad v. £4.25

Traditional roast with all the trimmings
Sunday only £15.95



Telephone 020 7407 1184

British cheese board

Served with crackers, chutney and grapes

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 • Five cheeses £19.50

Desserts, puddings and savoury

Chocolate hazelnut brownie with vanilla ice cream and hot chocolate fudge sauce v. n. £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 mini puddings v. £7.75

Bramdean pudding v. £6.50

Sticky toffee pudding with butterscotch sauce and clotted cream v. £6.95

Treacle tart with custard v. n. £6.95

Welsh rarebit £5.00

Coffee and mini puddings

Sticky toffee pudding with butterscotch sauce and clotted cream v. £5.50

Mini Bramdean pudding v. £5.50

Chocolate hazelnut brownie with hot chocolate fudge sauce v. n. £5.50

Fortified and Dessert wines

| | 50ml | 100ml | Bottle |
|---|-------|--------|--------|
| Petit Vedrines 2014 Sauternes, France 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 |

Vintage Port decanted daily and available by the glass. For details of other vintages available by the bottle, please see our fine wine list.



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V. VEGETARIAN - 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.