WINE MERCHANTS LONDON
DAVY'S
Est. 1870

FOR THE TABLE

Gordal olives with orange & wild oregano (v)	£3.00	Salted Marcona almonds (v)	£3.00	Basket of bread (v)	£3.75

SMALL PLATES & STARTERS

Homemade daily soup — £5.50

Plate of smoked salmon served with sweet & sour shallots and radishes — £7.50

Wild mushrooms on toast with walnut pesto (v) — £7.50

Duck liver pâté with toasted sourdough bread and pickled cucumber, onions and cornichons — £6.95

Goats' cheese & beetroot salad with honey mustard dressing (v) — £6.50

Prawn cocktail — £7.50

Crab toast with fennel, chilli and avocado — £8.95

Buffalo Mozzarella with heritage tomatoes, basil & rocket — £6.95

FROM THE GRILL

STEAKS, AGED & GRASS FED

Served with triple cooked chips & cooked to your liking, rare to well done

Rump steak 200g, *aged for 35 days*	£18.95
Fillet steak 220g *aged for 21 days*	£28.50
Rib steak on the bone 300g *aged for 28 days*	£23.50
Pork loin chop with spiced salsa verde, capers and samphire	£15.95
Grilled double Romney salt marsh lamb chop 300g	£18.95

STEAK EXTRAS

Homemade onion rings	£2.95
Welsh rarebit	£4.50
Fried egg	£1.00
Béarnaise, Mushroom & Whisky, Green Peppercorn or Stilton Blue cheese sauces	*Each* £2.00

SALADS

Classic chicken Caesar salad	£12.50
Superfood salad with grilled halloumi, edamame beans, quinoa and avocado (v)	£11.95
Grilled Loch Duart salmon salad with salsa verde, lemon and broccoli	£13.50

DONALD RUSSELL
Real food, real flavour, every day

As a Royal Warrant holder & one of Britain's leading meat producers, Donald Russell uses time-honoured methods to guarantee the best quality.

BURGERS

Served with fries. All burgers can be served naked with market salad. Change fries to triple cooked chips for £1.00

Davy's steak burger	£11.50
lettuce, beef tomato, Davy's burger sauce and dill pickle served in a toasted brioche bun	
Davy's cheese & bacon burger	£13.95
Ogleshield cheese and streaky bacon	
Ruben burger	£13.95
Swiss cheese, pastrami, sauerkraut and Russian dressing	
Spicy burger	£13.95
chipotle mayonnaise, hot BBQ sauce & jalapeños	
Grilled portobello mushroom burger (v)	£10.95
aubergine, courgette, avocado and walnut pesto	
Grilled chicken Caesar burger	£11.95
grilled chicken, romaine lettuce, white anchovies and Caesar dressing served in a parmesan toasted brioche bun	

SIDES

Triple cooked chips (v)	£3.50/£5.95	Heritage carrots (v)	£3.50	Heritage tomato & basil salad (v)	£3.95
Skinny fries (v)	£2.95/£4.95	Green beans & peas with lemon butter (v)	£3.50	Creamed spinach (v)	£3.95
Homemade onion rings (v)	£2.95	Market salad (v)	£3.50	Horseradish mash (v)	£3.50

DAVY'S CLASSICS

Fish & triple cooked chips with mint tartare sauce and grilled lemon	£14.50
Grilled free range chicken breast with slow braised chorizo, red peppers and fondant potato	£14.95
Davy's bangers & mash with Madeira gravy and homemade onion rings	£11.95
Ploughman's plate of home baked ham, Cheddar cheese, black pudding Scotch egg, bread and pickles	£13.50
Sea bass with Thai oriental noodles, bean shoots and spiced broth	£16.95
Wild mushroom & courgette risotto with walnut pesto and Harbourne Blue (v)	£13.95
Crispy confit duck with spiced lentils and rocket	£15.95

SANDWICHES *choice of granary or white bloomer*

Steak sandwich with smoky Dijon mayonnaise and grilled lemon dressing	£10.95
Home baked ham with Cheddar and pickle	£6.95
Goats' cheese, mozzarella, grilled vegetables and rocket (v)	£7.50
Prawn and smoked salmon with chive crème fraîche	£7.95
Davy's Club with grilled chicken, avocado, bacon, lettuce and chipotle mayonnaise	£8.95

CHEESE *Served with fig cake, grapes, chutney & biscuits*

Long Clawson Stilton (v) made in Melton Mowbray, Leicestershire, cows milk cheese. *Pasteurised*

Stinking Bishop (v) made by C Martell in Gloucestershire, washed rind cows milk cheese. *Pasteurised*

Tunworth (v) made by S Hedges and C Spruce in Hampshire, soft cows milk cheese. *Pasteurised*

Westcombe Cheddar made by T Calver in Somerset, hard cows milk cheese. *Unpasteurised*

Ticklemore (v) made by D Mumford in Devon, hard goats' milk cheese. *Pasteurised*

Harbourne Blue (v) made by B Harris and R Congon in Devon, blue goats' milk cheese. *Pasteurised*

Caerphilly made by T Trethowan in Caerphilly, Ceredigion, Wales, cows milk cheese *Unpasteurised*

1 cheese	2 cheeses	3 cheeses	4 cheeses	5 cheeses
£3.75	£6.95	£9.95	£12.95	£14.95

DESSERTS

Treacle tart with clotted cream (v)	£5.95
Chocolate hazelnut brownie, hot chocolate fudge sauce and vanilla ice cream (v)	£6.95
Lemon posset with raspberries (v)	£5.50
Bramley apple & blackberry crumble with custard (v)	£5.95
Sticky toffee pudding with a choice of icecream or custard (v)	£6.95

A selection of our dishes can be served in smaller portions. Healthy options available on a number of dishes. Should you require allergy information concerning any of our dishes. Please ask a member of our team. All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill. Should you wish to remove it, please speak to a member of the team.
FM3_DMA2

Davy's are proud to be part of the Sustainable Restaurant Association, offering more sustainable choices to our diners.