



DINING MENU



FOR THE TABLE

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

Homemade daily soup	£5.50	Duck liver pâté with toasted sourdough bread and pickled cucumber, onions and cornichons	£6.95	Prawn cocktail	£7.50
Plate of smoked salmon served with sweet & sour shallots and radishes	£7.50	Goats’ cheese & beetroot salad with honey mustard dressing (v)	£6.50	Crab toast with fennel, chilli and avocado	£8.95
Wild mushrooms on toast with walnut pesto (v)	£7.50			Buffalo Mozzarella with heritage tomatoes, basil & rocket	£6.95



FROM THE GRILL

<div><p><b>STEAKS, AGED &amp; GRASS FED</b></p><p><i>Served with triple cooked chips &amp; cooked to your liking, rare to well done</i></p><table><tr><td>Rump steak 200g, aged for 35 days</td><td>£18.95</td></tr><tr><td>Fillet steak 220g aged for 21 days</td><td>£28.50</td></tr><tr><td>Rib steak on the bone 300g aged for 28 days</td><td>£23.50</td></tr><tr><td>Pork loin chop with spiced salsa verde, capers and samphire</td><td>£15.95</td></tr><tr><td>Grilled double Romney salt marsh lamb chop 300g</td><td>£18.95</td></tr></table></div> <div><p><b>STEAK EXTRAS</b></p><table><tr><td>Homemade onion rings</td><td>£2.95</td></tr><tr><td>Welsh rarebit</td><td>£4.50</td></tr><tr><td>Fried egg</td><td>£1.00</td></tr><tr><td>Béarnaise, Mushroom &amp; Whisky, Green Peppercorn or Stilton Blue cheese sauces</td><td>Each £2.00</td></tr></table></div>	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	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	<div><p><b>SALADS</b></p><table><tr><td>Classic chicken Caesar salad</td><td>£12.50</td></tr><tr><td>Superfood salad with grilled halloumi, edamame beans, quinoa and avocado (v)</td><td>£11.95</td></tr><tr><td>Grilled Loch Duart salmon salad with salsa verde, lemon and broccoli</td><td>£13.50</td></tr></table></div> <div><p><b>BURGERS</b></p><p><i>Served with fries. All burgers can be served naked with market salad. Change fries to triple cooked chips for £1.00</i></p><table><tr><td>Davy’s steak burger lettuce, beef tomato, Davy’s burger sauce and dill pickle served in a toasted brioche bun</td><td>£11.50</td></tr><tr><td>Davy’s cheese &amp; bacon burger Ogleshiel cheese and streaky bacon</td><td>£13.95</td></tr><tr><td>Ruben burger Swiss cheese, pastrami, sauerkraut and Russian dressing</td><td>£13.95</td></tr><tr><td>Spicy burger chipotle mayonnaise, hot BBQ sauce &amp; jalapeños</td><td>£13.95</td></tr><tr><td>Grilled portobello mushroom burger (v) aubergine, courgette, avocado and walnut pesto</td><td>£10.95</td></tr><tr><td>Grilled chicken Caesar burger grilled chicken, romaine lettuce, white anchovies and Caesar dressing served in a parmesan toasted brioche bun</td><td>£11.95</td></tr></table></div>	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	Davy’s steak burger lettuce, beef tomato, Davy’s burger sauce and dill pickle served in a toasted brioche bun	£11.50	Davy’s cheese & bacon burger Ogleshiel cheese and streaky bacon	£13.95	Ruben burger Swiss cheese, pastrami, sauerkraut and Russian dressing	£13.95	Spicy burger chipotle mayonnaise, hot BBQ sauce & jalapeños	£13.95	Grilled portobello mushroom burger (v) aubergine, courgette, avocado and walnut pesto	£10.95	Grilled chicken Caesar burger grilled chicken, romaine lettuce, white anchovies and Caesar dressing served in a parmesan toasted brioche bun	£11.95
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As a Royal Warrant holder & one of Britain’s leading meat producers, Donald Russell uses time-honoured methods to guarantee the best quality.

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 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. <i>Pasteurised</i>	
Stinking Bishop (v) made by C Martell in Gloucestershire, washed rind cows milk cheese. <i>Pasteurised</i>	
Tunworth (v) made by S Hedges and C Spruce in Hampshire, soft cows milk cheese. <i>Pasteurised</i>	
Westcombe Cheddar made by T Calver in Somerset, hard cows milk cheese. <i>Unpasteurised</i>	
Ticklemore (v) made by D Mumford in Devon, hard goats’ milk cheese. <i>Pasteurised</i>	
Harbourne Blue (v) made by B Harris and R Congon in Devon, blue goats’ milk cheese. <i>Pasteurised</i>	
Caerphilly made by T Trethowan in Caerphilly, Ceredigion, Wales, cows milk cheese <i>Unpasteurised</i>	

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%. Service charge has not been added to your bill. FM3\_DMA

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

