



DINING MENU



FOR THE TABLE

Gordal olives with orange & wild oregano (v) £2.95 Salted Marcona almonds (v) £2.95 Basket of bread for two (v) £3.75



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	£6.95	Creamy burrata with heritage tomatoes, basil and rocket	£7.95	Crab toast with fennel, chilli and avocado	£8.50
Wild mushrooms on toast with walnut pesto (v)	£7.50			Goats' curd & beetroot salad with pomegranate dressing (v)	£6.50



FROM THE GRILL

STEAKS, AGED & GRASS FED

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

Rump 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	£22.50
Flat iron steak 200g	£15.95
Grilled double Romney salt marsh lamb chop 300g	£18.95

STEAK EXTRAS

Homemade onion rings	£2.95
Welsh rarebit	£4.50
Surf & Turf: Three king prawns in devilled barbeque sauce	£5.95
Fried free-range 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

BURGERS

Served with fries & cooked to your liking, rare to well done. All burgers can be served naked with market salad. Change fries to triple cooked chips for £1

Davy's steak burger lettuce, beef tomato, house mayonnaise and dill pickle served in a toasted brioche bun	£11.50
Davy's cheese & bacon burger Oglesfield cheese and streaky bacon	£13.50
Reuben burger Swiss cheese, pastrami, sauerkraut and Russian dressing	£13.95
Spicy hot burger chipotle mayonnaise, spiced chorizo jam and jalapeños	£13.95
Grilled portobello mushroom burger (v) aubergine, courgette, avocado and walnut butter	£10.95
Grilled chicken Caesar burger grilled chicken, romaine lettuce, white anchovies and Caesar dressing served in a parmesan toasted brioche bun	£11.95



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.

SIDES

Triple cooked chips (v)	£3.50/£5.95	Heritage tomato & basil salad (v)	£3.95	Heritage carrots with orange gremolata (v)	£3.50	Button mushrooms with parsley cream (v)	£3.50
Skinny fries (v)	£2.95/£4.95	Truffle mac & cheese	£4.50	Green beans & peas with lemon butter (v)	£3.50	Market salad (v)	£3.50
Parmesan & truffle fries	£3.95					House coleslaw (v)	£2.95
Homemade onion rings (v)	£2.95						

DAVY'S CLASSICS

Fish 'Fritto Misto' & triple cooked chips with mint tartare sauce and grilled lemon	£14.50	Fish from the day boats	Market Price
Grilled free-range chicken & triple cooked chips with watercress and grilled lemon	Half £14.95 Whole £24.95	Wild mushroom & courgette risotto with walnut pesto and Harbourne Blue (v)	£13.95
Davy's bangers & mash with Madeira gravy and homemade onion rings	£10.95	Open steak bruschetta with smoky Dijon mayonnaise and grilled lemon dressing	£10.95
Ploughman's plate of home baked ham, Cheddar cheese, black pudding Scotch egg, bread and pickles	£13.50	Davy's Club sandwich with grilled chicken, avocado, sunblushed tomatoes, lettuce and chipotle mayonnaise	£8.95



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

Webster's Stilton (v): made by M Callow 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
Flourless orange & almond tart served with crème fraîche (v)	£5.50
Chocolate hazelnut brownie, hot chocolate fudge sauce and vanilla ice cream (v)	£6.95
Lemon posset with raspberries and spiced ginger (v)	£5.50
Bramley apple & blackberry crumble with custard (v)	£5.95



All prices include VAT at 20%.
 Should you require allergy information concerning any of our dishes, please ask a member of our team.
 Service charge has not been added to your bill.
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Davy's are proud to be part of the Sustainable Restaurant Association, offering more sustainable choices to our diners.