



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

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

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.

