



— DINING MENU —



FOR THE TABLE

Gordal olives with orange & wild oregano (v)

£2.95 Salted Marcona almonds (v)

₹,5.50

£,6.95

£2.95 Basket of bread for two (v)

£,3.75



SMALL PLATES & STARTERS

Homemade daily soup Plate of smoked salmon served with sweet & sour shallots and radishes

Wild mushrooms on toast with walnut pesto (v)

Duck liver pâté with toasted sourdough bread and pickled cucumber, onions and cornichons Creamy burrata with heritage tomatoes, basil and rocket

£,7.95

 $f_{1}12.50$

£11.95

£13.50

Prawn cocktail £,7.50 Crab toast with fennel, chilli and avocado €,8.50

Goats' curd & beetroot salad with pomegranate dressing (v)

€,6.50

£11.50

£13.50

£13.95

£,13.95

£10.95

£,11.95

£,3.50



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.

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 €,18.95 Grilled double Romney salt marsh lamb chop 300g

STEAK EXTRAS

Homemade onion rings £,2.95 Welsh rarebit £,4.50 Surf & Turf: Three king prawns £,5.95 in devilled barbeque sauce Fried free-range egg £1.00 Béarnaise, Mushroom & Whisky, Green *Each* £2.00 Peppercorn or Stilton Blue cheese sauces

SALADS

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

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 Davy's cheese & bacon burger

Ogleshield cheese and streaky bacon Reuben burger Swiss cheese, pastrami, sauerkraut and Russian dressing

Spicy hot burger chipotle mayonnaise, spiced chorizo jam

and jalapeños Grilled portobello mushroom burger (v) aubergine, courgette, avocado and walnut butter

Grilled chicken Caesar burger grilled chicken, romaine lettuce, white anchovies and Caesar dressing served in a parmesan toasted brioche bun



SIDES

Triple cooked chips (v) £3.50/£5.95Skinny fries (v) f,2.95/f,4.95 Parmesan & truffle fries £3.95

Homemade onion rings (v) £,2.95 Heritage tomato & basil salad (v)

Truffle mac & cheese £4.50 Heritage carrots with orange gremolata (v) Green beans & peas with lemon butter (v) f3.50

f3.50

Button mushrooms with parsley cream (v) Market salad (v)

£3.50 House coleslaw (v) £2.95

DAVY'S CLASSICS

Fish 'Fritto Misto' & triple cooked chips with mint tartare sauce and grilled lemon

Grilled free-range chicken & triple cooked chips Half £14.95 Whole £24.95 with watercress and grilled lemon

Davy's bangers & mash with Madeira gravy and homemade onion rings Ploughman's plate of home baked ham, Cheddar cheese, black pudding Scotch egg, bread and pickles

£,14.50

f3.95

£,10.95

£,13.50

Market Price Fish from the day boats Wild mushroom & courgette risotto £13.95 with walnut pesto and Harbourne Blue (v) Open steak bruschetta with smoky Dijon mayonnaise £,10.95 and grilled lemon dressing Davy's Club sandwich with grilled chicken, avocado, £,8.95 sunblushed tomatoes, lettuce and chipotle mayonnaise



${\it CHEESE}$ 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

1 cheese £,3.75

2 cheeses £6.95

Caerphilly: made by T Trethowan in Caerphilly, Ceredigion, Wales, cows milk cheese. Unpasteurised 3 cheeses £9.95

4 cheeses £,12.95

5 cheeses €,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 £,6.95 and vanilla ice cream (v) Lemon posset with raspberries and spiced ginger (v) £,5.50 Bramley apple & blackberry crumble with custard (v) £,5.95

