

Heritage sourdough, whipped fennel pollen butter v.			
Petit lucques olives v.			3.50
STARTERS			
Soup of the day, sourdough croutons v. 🌃			6.25
Chase gin cured salmon, apple, fennel, pickled kale			9.50
Chargrilled squid, lemon pomme purée, pickled red onion, paprika			9.95
Rabbit terrine, apricot chutney, onion brioche			7.50
Crispy lamb Kiev, anchovies, pea and mint			8.00
Salad of charred leeks, chicory, ash crème fraîche, hazelnuts, pickled red onion v. 🔊			6.50/13.50
MAINS			
Roasted Cornish hake fillet, bouillabaisse sauce, saffron aioli			16.50
Whitstable Bay beer battered haddock, chips, minted peas, tartare sauce			15.00
Chargrilled dry aged Scottish rib-eye steak 250g, chips, béarnaise sauce			26.00
Orchard fed pork tenderloin, charred corn purée, raw kale salad, fennel salt 🗱			15.00
Spice rubbed baby chicken, charred leeks, corn, lamb's lettuce, radish			18.00
Red lentil, tender stem broccoli dhal, cashew, coconut yoghurt, grilled flat bread ve.			14.00
Burrata, Nutbourne Farm tomato, basil, olive salad v. 🐞			12.50
SANDWICHES			
Davy's grilled chicken club, avocado, bacon, tomato, lettuce, chipotle mayonnaise, fries Grilled chermoula aubergine club, halloumi, avocado, roasted peppers,			11.00
smoked paprika mayonnaise, fries v.			10.00
SETII	NCH MENU Tw	14 05 'Thus 10 05	
		vo courses 14.95 ~ Three courses 18.95 ease select from dishes displaying the	
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SIDES	4.50	D 1	4.00
Chips	4.50	Buttered new season beans v.	4.00
Cornish earlies v.	4.00	Green salad v.	4.25
DESSERTS & C	HEESE		
Brown sugar Pavlova, strawberries and passion fruit cream v. 🥙			6.50
Peaches and cream mille-feuille, raspberry coulis v.			7.00
Sticky toffee baked Alaska v. 🕍			6.50
Dark chocolate fondant, orange parfait, burnt orange caramel v.			7.00
British cheese board Norfolk White Lady, Dorset Blue Vinny, Duckett's aged Caerphilly, quince cheese, roasted grapes			9.50
Nortolk White Lady, Dors	set Blue Vinny, Duckett's a	ged Caerphilly, quince cheese, roasted grapes	

PLEASE ASK YOUR SERVER FOR OUR SEASONAL SPECIALS

Please ask a member of the team should you require any allergen information on any of our dishes