

DAVY'S

Est. 1870

FOR THE TABLE AND APERITIFS

Mixed bar nuts v 376kcal	3.95	Chilli corn v 326kcal	4.85
Mixed olives v 233kcal	4.95	Smoked almonds v 574kcal	4.95
Juan Victor Manzanilla Sherry 100ml	6.90	Davy's Célébration Brut Champagne v 125ml	12.40

SMALL PLATES

Grilled pitta, lemon, coriander houmous v 370kcal			7.95
Spicy chopped chorizo in red wine 954kcal			9.50
Falafels, harissa yoghurt, chilli, mint VE 315kcal			8.75
Minted lamb kabob, lemon coriander houmous, pitta 482kcal			9.75
Smoked salmon tartine, horseradish cream and capers 267kcal			10.25
Avocado, butter bean bruschetta, tomato pepper chutney VE 426kcal			9.95
Duck liver pâté, zesty orange, sourdough toast, pickles 330kcal			10.75
Padrón peppers, sea salt, olive oil VE 154kcal			8.50
Davy's chopped sausages, honey mustard glaze 562kcal vegetarian option available			8.95
Panko breaded prawns, sweet chilli sauce 249kcal			9.50
Chips v 318kcal			5.00

LARGE PLATES

Fish goujons, chunky chips, minted mushy peas, tartare sauce 990kcal			18.95
<i>Modeano Pinot Grigio 2023 Friuli, Italy 175ml</i> 9.50			
Sweet potato and red onion tart, romesco sauce, new potatoes VE 478kcal			17.50
Vegan bangers and mash, roasted balsamic onion, onion gravy VE 510/660kcal			16.95/18.95
Davy's burger, salad, dill pickle, chipotle mayonnaise, fries 1340kcal			18.50
<i>La Ronciere, Cantoalba, Pinot Noir 2021, Colchagua Valley, Chile 175ml</i> 7.80			
Roasted chimichurri aubergine, chickpea tagine, lemon herb cous cous VE 478kcal			18.50
Davy's Kentish bangers and mash, roasted balsamic onion, Madeira gravy 790/1060kcal			17.95/19.75
Harissa chicken supreme, chickpea tagine, lemon herb cous cous 886kcal			21.00
<i>Valserrano Blanco Viura 2022, Rioja 175ml</i> 10.60			
Vegan burger, salad, dill pickle, chipotle mayonnaise, fries VE 860kcal			18.50

SHARING BOARDS *Serves up to three*

Charcuterie Prosciutto crudo, Milano salami, Ventricina salami, chorizo served with bread, olives and pickles 412kcal			29.95
Cheese Stilton v, Somerset Brie v, matured Cheddar, burrata, Parmesan, membrillo served with bread, olives and pickles 616kcal			29.95
Charcuterie and Cheese Prosciutto crudo, Milano salami, Ventricina salami, Stilton v, Somerset Brie v, matured Cheddar, membrillo served with bread, olives and pickles 534kcal			29.95
Vegetarian Mezze Board Falafels, chickpea tagine, houmous, Padrón peppers, roasted aubergine, balsamic roasted onions, pitta, served with sourdough toast, olives and pickles v 672kcal			28.95

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PLEASE ASK A MEMBER OF THE TEAM SHOULD YOU REQUIRE ANY ALLERGEN INFORMATION.

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DESSERTS

Chocolate brownie, hot chocolate sauce, vanilla ice cream v 630kcal	8.95
<i>Quinta da Silveira 10 Year Old Tawny Port Touriga Nacional Blend, Douro</i> VE 100ml 11.00	
Sticky toffee pudding, custard, butterscotch sauce v 662kcal	8.95
<i>Blandy's 5 Year Old Reserva Rich Bual/Malmsey, Madeira</i> 100ml 10.95	
Pedro Ximénez affogato, vanilla ice cream, a shot of Sherry v 133kcal Espresso option available	7.50
British cheese plate ~ Stilton v, Somerset Brie v, matured Cheddar, grapes, membrillo, biscuits 510kcal	11.95
<i>Davy's Reserve Ruby Port Touriga Nacional Blend, Douro</i> 100ml 8.00	

COFFEES AND TEAS

Americano 38kcal	4.40	Espresso 14/28kcal	3.50/3.90
Cappuccino 126kcal	4.75	Hot Chocolate 170kcal	4.50
Latte 126kcal	4.75	Herbal Teas 28kcal	4.25
Macchiato 48kcal	4.20	English Breakfast 28kcal	3.95
Mochaccino 89kcal	4.85	Earl Grey 28kcal	4.25
Flat White 84kcal	4.75	<i>Oat or Almond milk (where available)</i>	0.75

PUDDING AND FORTIFIED

<i>Quinta da Silveira 10 Year Old Tawny Port Touriga Nacional Blend, Douro, Portugal</i> 20% VE 100ml	11.00
<i>Davy's Reserve Ruby Port Touriga Nacional Blend, Douro, Portugal</i> 20% 100ml	8.00
<i>Blandy's 5 Year Old Reserva Rich Bual/Malmsey, Madeira, Portugal</i> 19% 100ml	10.95
<i>Hidalgo Napoleon Amontillado Sherry Palomino Jerez, Spain</i> 17.5% 100ml	9.60
<i>DV by Doisy Vedrines 2018, Sauternes, Bordeaux, France</i> 13% 100ml	11.70

BOOKABLE SPACES, PRIVATE PARTIES AND WINE TASTINGS

We cater for everything from drinks parties to large sit-down dinners and wine tastings. We are also available for exclusive hire. Please ask a member of the team for more details.

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All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Adults need around 2000 kcal a day.