



**PLEASE NOTE THIS IS A SAMPLE MENU ONLY.
DISHERS MAY VARY.**

APERITIFS

Davy's Célébration Champagne (flute)	10.50
Mixed olives v.	4.25

STARTERS

Soup of the day, artisan bread v.	6.95
Chapel and Swan oak smoked salmon, horseradish crème fraîche, capers	10.50
Duck liver pâté, toasted sourdough bread, house pickles	8.95

MAINS

Old Wullop battered fish and chips, tartare sauce, minted pea purée	16.50
Davy's Kentish bangers and mash, beer battered onion rings, Madeira gravy	14.50/16.50
Burrata, tomato, burnt orange, crushed coriander salad, fennel seed dressing v.	15.50
Chargrilled dry aged Scottish rib-eye 240g, your choice of side, peppercorn sauce	25.50

**WE HAVE A RANGE OF SEASONAL SPECIALS AVAILABLE,
PLEASE ASK YOUR SERVER FOR MORE DETAILS**

SIDES

Chips	4.50	Fries	4.50	Green salad v.	4.25
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DESSERTS

Chocolate, hazelnut brownie, hot chocolate sauce, vanilla ice cream v.	7.50
Sticky toffee pudding, Dorset clotted cream, butterscotch sauce v.	7.00
British cheese board	9.50
Tuxford and Tebbutt Stilton v., Cotswold Brie v., Westcombe Cheddar, grapes, ale chutney, biscuits	

SANDWICHES AND SNACKS

Cheddar, tomato and chutney	6.95
Home-baked ham, Cheddar and chutney	8.00
Smoked salmon, dill, cucumber, cream cheese	8.50
Chopped Davy's sausages, honey mustard glaze	7.25

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

V. VEGETARIAN / VE. VEGAN

All prices include VAT. A discretionary 10% service charge will be added to your bill.