

FOR THE TABLE

Mixed bar nuts v. 3.5	O Chilli corn v.	4.00
Mixed olives v. 4.7	5 Smoked almonds v.	4.50
STARTERS		
Soup of the day, artisan bread v.		7.50
Chapel and Swan oak smoked salmon, horseradish crème fraîche, capers		
Duck liver pâté, toasted sourdough bread, house pickles		
Avocado, butterbean mash, bruschetta with mushrooms, tamarind tomatoes VE.		
Mackerel with sweet and sour beetroot, crème fraîche		
Melon and Parma ham salad with chilli honey and burrata		
MAINS		
Chargrilled Surrey Hills sirloin steak 240g, choice	of side dish, peppercorn sauce	29.00
Oven-baked smoked haddock and chive fish cake	with tartare dressing	19.00
Beyond Meat burger, toasted bun, chipotle mayor	naise VE.	15.50
Roasted vegetable and feta salad with croutons, pe	omegranate dressing v.	15.75
Davy's Kentish bangers and mash, Madeira gravy		15.50/17.25
Grilled chicken Caesar salad with avocado, soft be	oiled ego tomato	18.00
Office efficient Caesar sarae with avocado, soft by	nea egg, tomato	-0100
Grilled aubergine, courgette and pepper linguini w		15.25

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

SIDES

Chips and fries v.	4.75	Green salad v.	4.50
Green beans and shallots v.	4.75	Mash v.	4.75
Truffle mac and cheese v. (serves two)	7.50	Roasted carrots v.	4.65

DESSERTS

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Chocolate brownie, hot chocolate sauce, vanilla ice cream v.	7.95
Sticky toffee pudding, Dorset clotted cream, butterscotch sauce v.	7.50
Buttermilk panna cotta with raspberries and shortbread	7.75
British cheese plate	10.50
Tuxford and Tebbutt Stilton v., Cotswold Brie v., Westcombe Cheddar, grapes, ale	
chutney bisquits	

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



SMALL PLATES

Grilled flatbread with lemon and coriander houmous v.	6.50
Falafels and harissa yoghurt, chilli and mint v.	6.75
Spicy lamb meatballs	7.90
Patatas bravas v.	6.90
Chopped chorizo in sherry glaze	8.25
Padrón peppers with sea salt and olive oil ve.	6.85
Crispy tempura prawns with firecracker glaze	7.50
Crumbled goat's cheese, tomato crostini with basil and garlic olive oil v.	7.25
Chopped Davy's sausages, honey and mustard glaze	7.75
SHARING BOARDS	
Charcuterie - Serrano ham, salami, coppa, chorizo served with bread, olives and pickles	27.00
Cheese – Tuxford and Tebbutt Stilton v., Cotswold Brie v., Westcombe Cheddar, Manchego,	25.00
goat's cheese, honey served with bread, olives and pickles v.	
Charcuterie & Cheese - Coppa, chorizo, Tuxford and Tebbutt Stilton v., Cotswold Brie v.,	26.50
Manchego, honey served with bread, olives and pickles	
Vegetarian Mezze Board - roasted vegetables, Padrón peppers, hummus, falafel served with	27.00
bread and olives v.	

BOOKABLE SPACES, PRIVATE PARTIES & WINE TASTINGS

Why not ask us about holding your next event with us? We cater for everything from drinks parties to large sit-down dinners and wine tasting events. We are also available for exclusive hire on weekends. Please ask a member of the team for more details.

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