

FOR THE TABLE					
Mixed bar nuts v 376kcal	3.75	Chilli corn v	⁷ 326kcal	4.50	
Mixed olives v 233kcal	4.75	Smoked alm	onds v 574kcal	4.95	
Bread basket v 361kcal	4.95				
STARTERS					
Fennel, vegan feta and lemon risotto ve 829kcal 😂					
Smoked salmon, wasabi crème fraîche and crispy capers 409kcal				13.75	
Ham hock terrine, toasted sourdough, house pickles, salsa verde 310kcal				10.50	
Parma ham, burrata, melon, honey and chilli 364kcal 💝				10.75	
Burrata, melon, honey and chilli v 270kcal 💝				9.75	
Potted crab, melba toast and lemon 277kcal					
Grilled halloumi, sweet potato, avocado and broccoli, quinoa salad v 510kcal					
MAINS					
Chargrilled Surrey Hills sirloin steak, 979kcal choice of side and sauce					
Peppercorn 136kcal or chimichurri sauce 130kcal					
Salmon, chorizo, piri piri prawns, green beans and shallots 672kcal					
Moving Mountains bangers and mash, gravy ve 585/725kcal				16.50/18.25	
Fennel, vegan feta and lemon risotto ve 1258kcal 🤡				16.75	
Portuguese chicken skewers, quinoa salad and coriander yoghurt 779kcal				17.50	
Grilled halloumi, sweet potato, avocado and broccoli quinoa salad v 673kcal				16.25	
Davy's Kentish bangers and mash, Madeira gravy 716/952kcal				16.50/18.25	
Chargrilled chicken and avocado Caesar salad				18.75	
Avocado Caesar salad v 655kcal				15.75	
Seafood linguine, crab, king prawns, tomato, chilli, garlic 486kcal				23.95	
PRE-THEATRE	SET M	ENU EVER	YDAY 5PM – 7PM		
TWO COURSES 19.95 CHOOSE FROM DISHES MARKED WITH 🤝					
SIDES					
Gratin dauphinoise potatoes v 504kcal		5.25	Mixed salad v 270kcal	4.50	
Green beans and shallots v 101kcal		4.75	Mash v 440kcal	4.75	
Chopped Davy's sausages, honey mustard	glaze 562	2kcal 8.5 0	Broccoli and chilli v 139kcal	4.75	
DESSERTS					
Chocolate brownie, hot chocolate sauce, vanilla ice cream v 630kcal				8.25	
Lemon tart, raspberry coulis and coconut ice cream v 472kcal				8.25	
Pedro Ximénez affogato, vanilla ice cream, shot of sherry v 133kcal				6.00	
British cheese plate ~ Stilton v, Somerset Brie v, vintage Cheddar, grapes, membrillo, biscuits 510kcal				10.75	

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

V VEGETARIAN / VE VEGAN



TRADITIONAL ENGLISH AFTERNOON TEA

AVAILABLE DAILY 2:30 -5:00PM - advance booking recommended 32.00 per person

The introduction of afternoon tea is generally credited to Anna Maria Russell, the seventh Duchess of Bedford, in the 1840s. At that time, most households only had two meals a day – breakfast and dinner at around eight o'clock. The Duchess often felt a mid-afternoon slump and her solution was to enjoy a pot of tea and some small sandwiches. Soon, all fashionable London society was doing the same and so was created a very English institution.

A SELECTION OF FRESHLY CUT FINGER SANDWICHES, SAVOURIES AND SWEET TREATS:

Baked ham, English mustard mayonnaise 122kcal

Cucumber, lemon mint butter v 90kcal

Oak smoked salmon, dill cream cheese 152kcal

Vegan feta and vine tomato bruschetta VE 101kcal

Chicken mayonnaise, rocket 145kcal

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Freshly baked scones 265kcal

Selection of pastries 115-265kcal

Macaroons 115-265kcal

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Your choice of tea or coffee 14-127kcal

ADD AN AFTERNOON COCKTAIL OR SWEET TREAT

Macaroons 115-265kcal	4.50
Freshly baked scone with clotted cream and preserve 265kcal	4.95
Bucks Fizz ~ Davy's Célébration Champagne with tangy orange juice	11.80
Passionfruit Fizz ~ Bold, sweet and citrusy notes with Prosecco, passion fruit,	9.50
pineapple, vanilla and lime	
Espresso Martini ~ A popular pick me up with vodka, espresso liqueur and	
Origin Cold Brew coffee	

CHAMPAGNE AFTERNOON TEA

44.00 PER PERSON

Traditional English Afternoon Tea served with a flute of Davy's Célébration Champagne (125 ml)