

# Champagne Charlies Sample Menu

## Bar snacks

*Gordal olives with orange and wild oregano (v) £4.25*

*Chopped Davy's sausages with honey mustard glaze  
£7.25*

*Chargrilled flatbread with lemon and coriander houmous  
(v) (n) £5.25*

*Bread basket (v) (n) £4.75 or Bread basket with olives (v)  
(n) £5.75*

## Starters

*Homemade soup of the day with bread (v) £6.25*

*Oak smoked salmon with beetroot, orange and  
horseradish £9.50*

*Duck liver pâté with toasted sourdough bread and  
pickled cucumber, onions and cornichons (n) £8.25*

*Melon and parma ham salad with chilli, honey and  
burrata mozzarella £7.95*

*Cornish crab cakes with avocado, tomato and basil  
dressing £9.50 / £14.25*

*Warm goat's cheese and beetroot salad with olive  
tapenade toast (v) (n) £7.50*

## Main courses

*Fish and hand cut chips with tartare sauce and minted  
pea purée £15.25*

*Davy's bangers and mash with Madeira gravy and  
homemade onion rings £13.95 / £15.75*

*Chicken n'duja with kale and bacon mash and a lemon  
and paprika dressing £15.50*

*King prawn and crab linguine with tomato, chilli and  
garlic £16.25*

*Butternut squash and lemon pearl barley risotto with  
kale and toasted pine nuts (ve) £14.45*

*Roast cod with caper and parsley mash, rosemary and  
lemon caper butter £17.50*

*Smoked chicken caesar salad £13.50*

*Rice noodle salad with carrots, crushed avocado,  
edamame beans, fennel & radish (ve) (n) £13.50*

*Davy's steak burger, lettuce, beef tomato, house  
mayonnaise and dill pickle*

*Served in a toasted brioche bun with fries £13.75*

*Davy's cheese and bacon steak burger with lettuce, beef  
tomato, house mayonnaise and dill pickle*

*served in a toasted brioche bun with fries £15.95*

*(Can be served naked with market salad)*

*Upgrade to hand cut chips £1.50*

**Steaks**

**Cooked to your liking with hand cut chips**

*Rib eye*

*(240 grams, aged for 28 days) £25.50*

*Fillet*

*(220 grams, aged for 21 days) £32*

*Sirloin*

*(220 grams, aged for 28 days) £23.50*

*Steak extras: Homemade onion rings (v) £4*

*Fried free-range egg (v) £1*

**Steak sauces: £2.25 each**

*Béarnaise*

*Mushroom*

*Green peppercorn*

**Sides**

*Hand cut chips (v) £4.50 / £6.50*

*Skinny fries (v) £4 / £5.50*

*Buttered new season potatoes (v) £4*

*Homemade onion rings (v) £4*

*Carrots with coriander and onion seeds (v) £4*

*Green beans with shallots (v) £4*

*Market salad (v) £4.25*

*Tomato and basil salad (v) £4.25*

**British cheese selection**

**Served with grapes, chutney and biscuits**

*Tuxford and Tebbutt Stilton, Melton Mowbray,  
Leicestershire*

*Cow's milk cheese, pasteurised (v)*

*Stinking Bishop, Charles Martell & Son, Gloucestershire  
Washed rind cow's milk cheese, pasteurised (v)*

*Somerset brie, Lubborn Creamery, Somerset  
Soft cow's milk cheese, pasteurised (v)*

*Westcombe Cheddar, Tom Calver, Somerset  
Hard cow's milk cheese, unpasteurised*

*Ticklemore, Debbie Mumford, Devon  
Hard goat's milk cheese, pasteurised (v)*

*Blue Monday, Alex James, Thirsk, North Yorkshire  
Semi soft cow's milk cheese, pasteurised (v)*

*Cornish yarg, Catherine mead, Truro, West Cornwall  
Semi hard cow's milk cheese, pasteurised (v)*

*One cheese £5*

*Two cheeses £9.50*

*Three cheeses £14*

**Desserts and puddings**

*Treacle tart with clotted cream (v) (n) £6.95*

*Chocolate hazelnut brownie with vanilla ice cream and hot chocolate fudge sauce (v) (n) £6.95*

*Sticky toffee pudding with butterscotch sauce and clotted cream (v) £6.95*

*Flourless apple and apricot nut crumble with custard (v) (n) £6.95*

*Coconut crème brulee with mango and passion fruit salad and toasted coconut (n) £6.50*

*Trio of mini puddings (v) (n). £7.75*

**Coffee and mini puddings**

*Sticky toffee pudding with butterscotch sauce and clotted cream (v) £5.50*

*Coconut crème brulee with mango and passion fruit salad and toasted coconut (n) £5.50*

*Chocolate hazelnut brownie with hot chocolate fudge sauce (v) (n) £5.50*

*(n) - vegetarian, (ve) - vegan, (n) - contains nuts*