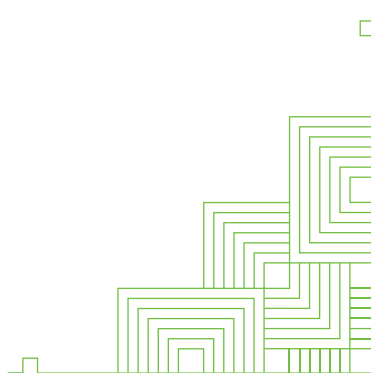
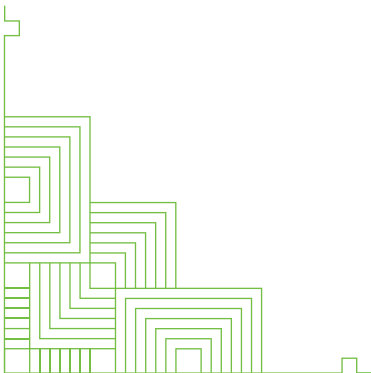




# SAVOY

## IN-ROOM DINING

Served daily  
Lunch & Dinner: 12.00pm to 11.00pm  
Night Menu: 11.00pm to 6.00am



## BITES - SHARING APPETISERS

### *Caviar & Condiments*

Baeri

30g 90 | 50g 140

Oscietra

30g 150 | 50g 250

Beluga

30g 270 | 50g 430

*Served with Organic Burford Brown Eggs, Chives, Sour Cream, Blinis*

### *Native Oysters*

1/2 Dozen 21

1 Dozen 36

Virgin Mary Dressing | Celery Leaves

Please scan for calorie information



## NIBBLES

### **Salmon Cigar** 21

Cured Scottish Salmon | Philadelphia Cream Cheese  
Crème Fraîche | Filo Pastry | Caviar

### **Avocado Cigar** (v/ve) 18

Avocado | Finger Lime | Filo Pastry | Spiked Tomato Salsa

### **Lobster Cocktail Bites** 30

Native Lobster | Marie Rose Sauce | Charcoal Toast

### **Wagyu Tartare Bruschetta** 45

*Earl Stonham Farms, Ipswich*

Wagyu Beef Tartare | Oscietre Caviar  
Crisp Baguettini

## SHARING APPETISERS

### **Award-Winning British Cheeses (v) 32**

Mature Godminster Cheddar, Somerset  
Fen Farm Dairy's Aged Baron Bigod, Suffolk  
Cashel Blue, Ireland  
Clara Goat's Cheese, Worcestershire

*Served with Quince Jelly, Grapes and Crispbread*

### **Selection of British Cured Meats 36**

Dorset Air-Dried Ham  
Red Wine and Pepper Salami  
Oak Smoked Great Glen Venison  
West Country Port Cured Beef

*Served with Cornichons, Chutney, Toasted Sourdough and Rocket*

### **Salmon Tasting 34**

Scottish Smoked Salmon | Hot Smoked Salmon | Gravlax

*Served with Lemon, Capers, Pickled Shallots,  
Crème Fraîche and Melba Toast*

### **Vegetable Platter (v/ve) 29**

Assorted Crudité | Soya Bean Hummus | Beetroot Dip | Kimchi

*Served with Pitta Crisps*

## Great British Producers

*Celebrating our local suppliers*

### STARTERS

#### **Buffalo Mozzarella Salad (v) 22**

*Laverstock Park Farms, Hampshire*

Heirloom Tomatoes | Crispy Shallots | Kalamata Olives

#### **Heritage Beetroot, Broccoli & Quinoa Salad (v/ve) 25**

*Riverford Organic Farm, Devon*

Avocado | Graceburn Feta Cheese | Thames Honey

Roasted Macadamia and Seeds

#### **Grilled Tiger Prawns 27**

*Prawns, Falmouth*

Stir-Fried Vegetables | Sweet Chilli and Ponzu Glaze

#### **Pan Fried Teriyaki Glazed Salmon 25**

*Glenarm, Scotland*

Steamed Pak Choi | Pickled Radish | Miso Sauce

## MAINS FROM THE SEA

### **Fish & Chips 36**

*Isle of Gigha, Scotland*

Battered Organic Halibut | Hand Cut Chips  
Crushed Peas | Tartare Sauce

### **Grilled Line-Caught, Filled Dover Sole 54**

*Cornwall, England*

Grilled Sprouting Broccoli | Sea Lettuce  
Caviar and Champagne Sauce

### **Native Lobster Half 45/Full 90**

*South Coast Waters, England*

Sardalaise Potatoes | Sauce Américaine  
Bitter Leaf Salad

## MAINS FROM THE LAND

*Served with a choice of Peppercorn Sauce or Red Wine Sauce*

### **Free-Range Chicken Supreme, Confit Chicken Leg 43**

*Creedy Carver, Devon*

Scottish Highland Mushrooms | Wilted English Spinach | Butternut Squash Purée

### **Aged 8oz Prime Rib of Beef 54**

*Ayrshire, Scotland*

Short Rib Bonbon | Organic Carrot | Truffle Mashed Potatoes

### **Organic Duck Breast 45**

*Coombe Farm, Roundham*

Crispy Duck Leg | Heirloom Beetroot | Pickled Blackberries  
Crisp Roasted Potato

## Sides 9

Creamed Potatoes | Truffle Mash  
Chunky Chips | French Fries  
Sweet Potato Fries | Crushed Peas  
Mixed Vegetables | Confit-Grilled Portobello Mushrooms  
Wilted Spinach | Steamed Rice  
Onion Rings | Mixed Salad

## SALADS

### Caesar Salad 25

Anchovies | Baby Gem Lettuce | Bacon Bits | Croutons  
Classic Caesar Dressing

### Add

Free-Range Chicken 18  
*Creedy Carver, Devon*  
Grilled Prawns 16

## SOUPS

### Oven Roasted Isle of Wight Tomato Soup (v/ve) 17

Herb Pesto | Sourdough Croutons

### French Onion Soup 18

Brioche Swiss Cheese Croutons | Short Rib Broth

### Classic Consommé a la façon d'Escoffier 21

A Tribute to Auguste Escoffier at The Savoy  
*With A Garnish of Lightly Poached Chicken Mousse and Young Vegetables*

## DESSERTS

### **Savoy Black Forest** 21

Bitter Chocolate Sponge | Candied Amarena Cherries  
Vanilla Cream

### **Dulcey Delice** 20

Banana Bread | Banana Confit | Dulcey Mousse

### **Piedmont** 21

42% Rich Milk Chocolate Chantilly | Piedmont Hazelnut Praline Crisp  
Puff Pastry

### **Eton Mess** 18

Spiced Chantilly | Triple Crown Blackberries | Meringue Shards

### **Ice Cream** 9

Vanilla | Chocolate | Salted Caramel

### **Sorbet** 9

Raspberry Sorbet | Pina Colada Sorbet



# THE SAVOY CLASSICS

*At your comfort*

## **Traditional Shepherd's Pie** 38

*Rhug Estate Pulled Lamb*

Braised Lamb Shank | Creamed Potatoes | Sprouting Broccoli

## **Organic Egg Pasta** 28

Spaghetti | Hand Cut Tagliatelle | Penne

*Choice of Pasta Sauce:*

Sautéd Wild Mushroom | Black Truffle Cream (v)

*or*

San Marzano Tomato | Young Basil (v)

*or*

Hereford Beef | Oregano | Tomato Sauce

## **Pumpkin Tortelloni** (ve) 27

Winter Truffle | Pumpkin Purée | Sage Oil

## **Mac & Cheese** 21

*Add:*

Truffle 14

Lobster 27

Cobble Lane Ham 14

## **Pizza**

Our Hand-Stretched Pizza Dough

Isle of White Tomatoes | Mozzarella and Basil (v/ve) 23

Truffle | British Mozzarella and Provolone Cheese (v) 36

Devon Cured Ham | Spicy Nduja | Wild Rocket

Olive Oil 25

## **Sandwiches & Burgers**

*Served with Fries*

### **The Savoy Burger 32**

*Served well-done*

Braised Beef Short Rib | Lettuce | Tomato | Onion Rings

### **Buttermilk Chicken Burger 29**

Cabbage Slaw | Chipotle Relish | Gem Lettuce

*Add On: 5*

Cheddar Cheese

Swiss Cheese

Streaky Bacon

Fried Egg

Avocado

### **The Savoy Club 30**

Chicken | Bacon | Burford Brown Eggs | Tomato | Lettuce | Mayonnaise

### **The Vegan Burger 25**

Pea Patty | Chipotle Relish | Tomato | Baby Gem Lettuce

### **Warm Sourdough Toastie**

Somerset Cheddar | Wiltshire Ham | Béchamel Sauce 27

Somerset Cheddar | Black Truffle | Béchamel Sauce 36

Vegan Cheese 25

## INTERNATIONAL FLAVOURS

### **Gochujang Chicken** 27

Crispy Chicken | Pickled Shimeji and Ginger | Coriander Shoots

### **Create Your Oriental Bowl (v/ve)** 36

*Served with:*

Stir-Fried Vegetable Ribbons | Carrot | Courgette | Onion | Coriander  
Lime Leaf | Ginger and Lemongrass

*With a Choice of:*

Chicken | Hereford Beef | Scottish Salmon  
Prawns | Smoked Tofu and Quinoa

*With a Choice of:*

Brown Rice *or* Egg Noodles

### **Classic Butter Chicken** 34

Steamed Rice | Kachumber Salad | Poppadoms | Naan Bread

### **Tarka Dal** 27

Yellow Lentils | Kachumber Salad | Naan Bread

# CHILDREN'S MENU

## STARTERS

### Oven Roasted Isle of Wight Tomato Soup 12

Herb Oil | Sourdough Croutons | Basil Cress

## MAINS

### Pumpkin Tortelloni 17

Herb Sauce | Grilled Peppers | Sage Oil

### Battered Fish & Chips 18

### Bangers & Mash 17

Oven Roasted Cumberland Sausage

Creamy Mash | Onion Gravy

### Mini

### Cheeseburger 22

Lettuce | Tomato | French Fries

### Crispy Fried Chicken 18

Buttered Broccoli | Fries

## DESSERTS

### Cookies & Cream 12

Dark Chocolate Cookie | Cream  
Cheese Mousse | Rich Chocolate  
Sauce

### Ice Cream 9

Vanilla | Chocolate  
Salted Caramel

### Banoffee 12

Banana Cake | Crunchy Pearls  
Salted Caramel

### Sorbet 9

Raspberry Sorbet

## CHAMPAGNE BY GLASS

**Laurent-Perrier, La Cuvée**

Glass - 24 | Bottle - 110

**Laurent-Perrier, Cuvée Rosé**

Glass - 30 | Bottle - 145

## ENGLISH SPARKLING WINE

**Nyetimber, Classic Cuvee MV**

Glass - 21 | Bottle - 95

**Nyetimber, Rosé MV**

Glass - 24 | Bottle - 110

## WHITE WINE

**Mazzei, Belguardo, Vermentino di Toscana, Tuscany**

Italy, 2020

Glass - 17 | Bottle - 60

**Biecher & Schaal, Riesling, Grand Cru Sommerberg-Alsace**

France, 2020

Glass - 18 | Bottle - 65

**Andre Dezat & Fils, Sancerre Blanc, Loire Valley**

France, 2020

Glass - 18 | Bottle - 70

**Alois Lageder, Porer, Pinot Grigio, Sudtirol-Alto Adige**

Italy, 2019

Glass - 20 | Bottle - 75

**Stag's Leap 'Karia', Chardonnay, Napa Valley, California**

USA, 2018

Glass - 42 | Bottle - 160

## RED WINE

**Riva Leone, Nebbiolo, Barbaresco**

Italy, 2017

Glass - 17 | Bottle - 60

**Lopez De Haro, Gran Reserva, Rioja**

Spain, 2011

Glass - 18 | Bottle - 65

**Domaine Faiveley - Mercurey, Burgundy**

France, 2020

Glass - 23 | Bottle - 85

**Louis Latour, Côte de Beaune-Villages, Burgundy**

France, 2019

Glass - 24 | Bottle - 90

**Fontodi, Sangiovese, Chianti Classico**

Italy, 2019

Glass - 26 | Bottle - 95

## ROSE WINE

**Whispering Angel, Rosé, Côtes de Provence**

France, 2021

Glass - 18 | Bottle - 80

**Rock Angel Château D'Esclans, Provence**

France, 2020

Glass - 22 | Bottle - 90

## SWEET WINE

**Tokaji Aszu 5 Puttonyos, Tokal, Hungary, 2013**

Glass - 24 | Bottle - 120

**Cypres de Climens, Semillon, Barsac, France, 2013**

Glass - 28 | Bottle - 150

## PORT

**Taylor's, 10 Year Old Tawny Port, Porto, Portugal**

Glass - 18 | Bottle - 90

**Taylor's, Tawny 20 Yrs Port, Porto, Portugal**

Glass - 28 | Bottle - 140

# CHAMPAGNE

## BY BOTTLE

**Laurent-Perrier, Ultra Brut**

Bottle - 170

**Bereche & Fils, Reserve, Extra Brut**

Bottle - 150

**Benoit Lahaye, Rosé de Maceration**

Bottle - 165

**Benoit Lahaye, Grand Cru, Brut Nature**

Bottle - 165

**Billecart-Salmon, Rosé, Brut**

Bottle - 180

**Dom Pérignon, Brut, 2012**

Bottle - 450

**Krug, Grand Cuvée, Brut**

Bottle - 450

**Louis Roederer, Cristal**

Bottle - 500

**Laurent-Perrier, Alexandra Rosé, 2004**

Bottle - 500

**Pol Roger, Cuvée Sir Winston Churchill, 2002**

Bottle - 700

**Grand Siècle No 22 by Laurent-Perrier Magnum**

Bottle - 750

**Krug, Grand Cuvée Rosé**

Bottle - 650



**Dom Pérignon, Plénitude 2**

Bottle - 850

**Dom Pérignon, Rosé**

Bottle - 700

## WHITE WINE

**Chapel Down, Kit's Coty, Bacchus-North Downs,**

Kent, England, 2017

Bottle - 100

**Michel Redde, Les Cornets-Pouilly-Fume,**

Loire Valley, France, 2017

Bottle - 110

**Domaine Louis Moreau, Chablis, Valmour Grand Cru,**

Burgundy/Chablis, France, 2018

Bottle - 150

**Cloudy Bay, Te Koko, Sauvignon Blanc**

Marlborough, New Zealand, 2015

Bottle - 140

**Stag's Leap 'Karia', Chardonnay**

Napa Valley, California, USA, 2018

Bottle - 160

**Domaine Michelot-Meursault, Clos Saint - Felix Monopole,**

Burgundy, France, 2016

Bottle - 170

**Domaine Marc Morey, Chassagne-Montrachet, En Virondot,**

**1er Cru**

Burgundy, France, 2017

Bottle - 250

## RED WINE

**Château Haut Piquat, Lussac-Saint-Émilion**

France, 2010

Bottle - 70

**Meerlust Rubicon, Bordeaux Blend**

Stellenbosch, South Africa, 2016

Bottle - 100

**Avignonesi, Vino, Nobile Di Montepulciano**

Italy, 2014

Bottle - 115

**Château Tour Pibran, Bordeaux/Pauillac**

France, 2014

Bottle - 100

**Avignonesi, Toscana Grifi**

Italy, 2012

Bottle - 145

**ShaferTD-9, Napa Valley**

California, USA, 2017

Bottle - 170

**Domaine Louis Latour-Corton Clos de la Vigne au Saint, Grand Cru**

Burgundy, France, 2013

Bottle - 220

**Massolino, Margheria, Nebbiolo**

Barolo, Italy, 2014

Bottle - 220

## SCOTCH & WORLD WHISK(E)Y

Maker's Mark 16  
Jack Daniel's Single Barrel 22  
Rittenhouse Rye 18  
Dewar's 12 Year Old 16  
Highland Park 18 Year Old 42  
Johnnie Walker Blue Label 60  
Chivas Regal 25 Year Old 100  
Lagavulin 16 Year Old 30  
Redbreast 12 Year Old 18  
Jameson's 16  
Nikka from the Barrel 22  
Chivas Regal 12 Year Old 15

## VODKA

Absolut Elyx 15  
Grey Goose 16  
Chase English 16  
Beaufort Bar 17

## GIN

Beefeater 15  
Tanqueray No. Ten 18  
Monkey 47 19  
Hendrick's Gin 17

## TEQUILA

Olmeca Altos Blanco 16  
Patrón Silver 17  
Olmeca Altos Reposado 17  
Patrón Reposado 22

## MEZCAL

Del Maguey Vida 19

## RUM

Havana Club 3 Year Old 15  
Bacardi Carta Blanca 15  
Havana Club 7 Year Old 17  
Diplomático Reserva Exclusiva 19  
Ron Zacapa No. 23 20

## COGNAC

Courvoisier VSOP 16  
Rémy Martin VSOP 16  
Hennessy X.O 60

## BEER

Peroni, Italy 8  
Brewdog Punk IPA, UK 8  
Brooklyn Lager, UK 8  
Lucky Saint Beer, Germany (0.5, ABV) 7

## SOFT DRINKS

Decantae Still & Sparkling Water 750ml, Snowdonia, UK 7  
Sodas & Mixers 6

## HOT BEVERAGES

Freshly Brewed Savoy Blend  
Caffeinated & Decaffeinated Coffee 7

*Directly Sourced from Sustainable Producers Around The World and  
Expertly Roasted by Caravan Coffee Roasters in London.*

Tea Selection 7  
Cappuccino | Latte | Flat White 7  
Valrhona Hot Chocolate 9

# NIGHT MENU

*11.00pm to 7.00am*

## SALADS

### **Caesar Salad** 25

Anchovies | Baby Gem Lettuce | Bacon Bits | Croutons  
Classic Caesar Dressing

## SOUPS

### **Oven Roasted Isle of Wight Tomato Soup (v/ve)** 17

Herb Pesto | Sourdough Croutons

### **French Onion Soup** 18

Brioche Swiss Cheese Crouton | Short Rib Broth

## SANDWICHES

*Served with Fries*

### **The Savoy Club** 30

Chicken | Bacon | Burford Brown Eggs | Tomato | Lettuce  
Mayonnaise

### **The Vegan Burger** 25

Pea Patty | Chipotle Relish | Tomato | Baby Gem Lettuce

## COLD PLATES

### **Award-Winning British Cheeses (v) 32**

Mature Godminster Cheddar, Somerset  
Fen Farm Dairy's Aged Baron Bigod, Suffolk  
Cashel Blue, Ireland  
Clara Goat's Cheese, Worcestershire

*Served with Quince Jelly, Grapes and Crispbread*

### **Selection of British Cured Meats 36**

*Served with Cornichons, Chutney, Toasted Sourdough and Rocket*

A Delivery Charge Of £5 Will Be Applied To Your Order

A Cover Charge Of £15 Per Head Will Be Added  
To Your Bill For Any Food & Beverage Order Brought In From Outside Of  
The Hotel. A Discretionary 15% Service Charge Will Be Added To Your Final  
Bill.

Food Allergies And Special Dietary Requirements Can Be Catered For By Our  
Chefs. Please Make Us Aware And They Will Prepare Something Especially  
For You. We Are Happy To Provide You With Full Details On Our Dishes  
With Regard To The Products Used, Allergen Substances And Nutrition.

In Accordance With The Weights & Measures Act Of 1985, The Measure For  
the Sale Of Gin, Vodka & Whisk(e)y In These Premises Is 50ml. Champagne  
& Sparkling Wines Are Sold By The Glass, Measured At 125ml.  
Port & Sherry and Sweet Wine Are Sold By The Glass Measured At 75ml.

All Vintages Were Correct At The Time Of Printing, But Are Subject To  
Change Depending On Availability

Please Note That While We Serve 175ml Of Wine & 50ml Of Liquor & Spirits  
As Standard Measure, Smaller Serves  
125ml Of Wine & 25ml Of Spirit Are Available On Request.

Champagne 12.0% - 13.0%  
White & Red Wine 12.0%- 13%  
Beers 4.3% - 5.50%  
Sherry & Port 15.5% - 20.0%  
Gin 37.40%, - 49.30%  
Vodka 37.43% - 50.0%  
Rum 37.5% - 50.5%  
Whisk(e)y 40.0% - 70.0%  
Cognac 40.0% - 46.5%