



# SAVOY

## IN-ROOM DINING - BREAKFAST MENU

Breakfast is available throughout the day



## BREAKFAST MENUS

*All set breakfasts are served with freshly squeezed juices, coffee, tea, selection of bread, bakery basket and seasonal fruit.*

*Your choice of Toast:*

White | Wholemeal | Granary | English Muffin | Sourdough

Add a bottle of Laurent Perrier Champagne to your breakfast 110

Add Smoked Salmon and Caviar 30g 99

### **The Savoy Breakfast 40**

Two Free-Range Eggs | Smoked Back and Streaky Bacon | Cumberland Sausage | Isle of White Tomatoes | Baked Beans | Confit Portobello Mushroom | Stornoway Black Pudding

### **Continental Breakfast 32**

Cereals | Yoghurts | Charcuterie and Cheese Plate

### **The Savoy Champagne Breakfast\* 66**

The Savoy breakfast with a glass of Laurent Perrier Champagne and Smoked Salmon

### **The Savoy Vegetarian Breakfast 40**

Two Free-Range Eggs | Thyme and Rosemary Potato Rosti  
Confit Portobello Mushroom | Grilled Smoked Tofu  
Crushed Avocado | Baked Beans

### **The Savoy Vegan Breakfast 40**

Spiced Vegan Scrambled Eggs | Thyme and Rosemary Potato Rosti  
Confit Portobello Mushroom Grilled | Smoked Tofu | Crushed Avocado | Cherry Tomatoes | Baked Beans

*\*A supplement of £26 will be added for those on a breakfast package*

## EGGS À LA CARTE

### **Eggs Benedict** 24

English Muffin | Ham | Poached Egg | Hollandaise Sauce

### **Eggs Florentine** 24

English Muffin | Spinach | Poached Egg | Hollandaise Sauce

### **Eggs Royale** 26

English Muffin | Smoked Salmon | Poached Egg | Hollandaise  
Sauce

### **Two Free-Range Eggs** 16

*Cooked to your liking*

*Spiced Vegan Scrambled Eggs available*

### **Create Your Own Omelette** 18

*Your choice of:*

Ham | Swiss or Cheddar Cheese | Peppers | Spring Onions  
Tomato | Mushrooms | Asparagus

### **Omelette ‘Arnold Bennett’** 27

*This fluffy omelette with smoked haddock, hollandaise sauce and  
cheese was invented at The Savoy in the 1920s and named after  
the writer and critic Arnold Bennett.*

*Add:*

1/2 Lobster Tail - 16

5g Baerii Caviar - 16

## ON SOURDOUGH TOAST

### **Crushed Avocado** 24

Watercress | Harissa Dressing | Poached Egg

### **Wilted Spinach** 24

Mushroom | Marinated Feta | Poached Egg

### **Brown Crab** 28

Avocado | Poached Egg

### **Hot Smoked Salmon** 30

Pickled Shallot | Capers | Chive Cream Cheese  
Poached Egg | Caviar

### **Sides** 4

Chicken Sausages | Vegetarian Sausages  
Vine Tomato | Mushroom | Hash Brown  
Baked Beans | Black Pudding

### **Sides** 6

Pork Sausages | Smoked Bacon  
Streaky Bacon | Crushed Avocado  
Gammon Ham | Smoked Salmon  
Sliced Avocado

Please scan for calorie information



## À LA CARTE

### **Salmon Bagel** 18

Cream Cheese | Smoked Salmon

### **Hand-Crafted Breakfast Bap** 18

*Served with:* Tomato and Onion Relish

*Your choice of:* Bacon | Sausage | Egg

*Please choose from our selection of sides to add to your Breakfast Bap*

### **British Charcuterie Board** 18

*Served with:* Cornichon | Chutney

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

### **Artisan Cheese Board** 18

*Served with:* Quince Jelly | Grapes | Crispbread

Matured Godminster Cheddar, Somerset | Fen Farm Dairy's

Aged Baron Bigod, Suffolk | Cashel Blue, Ireland

Clara Goat's Cheese, Worcestershire

### **Toast** 4

*Selection of:*

White | Wholemeal | Multigrain | Rye

English Muffin | Sourdough

## SWEET CLASSICS

### **Pancakes** 18

*Choice of:*

Plain | Blueberry | Chocolate

*Served with:*

Roasted Hazelnut

### **Vegan Pancakes** 18

Icing Sugar | Mixed Berries

### **Brioche French Toast** 18

Seasonal Compote | Crispy Maple Bacon | Salted Butter  
Maple Syrup

### **Waffles** 18

*Choice of:*

Plain | Mixed Berries | Hazelnut Milk Chocolate Spread

*Served with:*

Tahitian Vanilla Chantilly Cream

### **Bakery Basket** 12

## YOGHURT

### **Yoghurts** 9

*Choice of:*

Greek | Natural | Fruit

### **Berry Soy Yoghurt** 9

### **Organic Muesli with Soy Yoghurt** 9

## CEREALS

### **Breakfast Cereals** 7

Coco Pops | Cornflakes | Muesli | Weetabix | Frosties

### **Bircher Muesli** 9

Seasonal Compote | Toasted Nuts

### **Organic Porridge** 9

Brown Sugar | Raisins

*Your choice of:*

Milk | Almond Milk | Soy Milk | Oat Milk | Coconut Milk

Semi Skimmed | Skimmed | Whole | Water

## FRUITS

### **Mixed Berries** 12

### **Fruit Platter** 12

## HOT BEVERAGES

### **Freshly Brewed Savoy Blend Caffeinated or Decaffeinated Coffee** 7

Directly sourced from sustainable producers around the world,  
and expertly roasted by Caravan Coffee Roasters in London

### **Cappuccino | Latte | Flat White** 7

### **Valrhona Hot Chocolate** 9

### **Teas** 7

## JUICES

Apple | Cranberry | Grapefruit | Orange  
Pineapple | Tomato 7

## WATER

Still | Sparkling 330ml 5, 750ml 7

## PRESS JUICES

### \* PRESS Juices & Smoothies, 250ml 7

*Created using only the highest quality fruit and vegetables from Global certified farms, PRESS are dedicated to 100% plant-based quality nutrition to help people live happier, more balanced lives*

#### **Lean Green Kale**

Spinach | Celery | Romaine | Cucumber | Ginger

#### **Lemon Berry Boost**

Strawberry | Apple | Lemon | Mint

#### **Clean Carrot**

Carrot | Orange | Apple | Ginger

#### **Super Glow Smoothie**

Apple | Banana | Orange | Avocado | Lemon | Ginger  
Turmeric | Black Pepper | Cayenne Pepper

\* Not included in bed and breakfast packages.



## GLUTEN-FREE

### **Pancakes** 18

Raisins | Maple Syrup

### **Cinnamon Brioche French Toast** 18

Seasonal Compote | Crispy Maple Bacon | Salted Butter

Maple Syrup

### **Porridge** 9

Brown Sugar | Raisins

## KIDS' SPECIALS

### **Pancakes** 11

*Choice of:*

Plain | Blueberry | Chocolate

*Served with:*

Roasted Hazelnut

### **Cinnamon Brioche French Toast** 11

Seasonal Compote | Crispy Bacon | Maple Syrup

### **Waffles** 11

*Choice of:*

Plain | Mixed Berries | Hazelnut Milk Chocolate Spread

*Served with:*

Tahitian Vanilla Chantilly Cream

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 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%