

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 lá 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

**Bangers & Mash** 17 Oven Roasted Cumberland Sausage

Creamy Mash | Onion Gravy

**Crispy Fried Chicken** 18 Buttered Broccoli | Fries

# Battered Fish & Chips 18

**Mini Cheeseburger** 22

Lettuce | Tomato | French Fries

DESSERTS

**Cookies & Cream** 12 Dark Chocolate Cookie | Cream Cheese Mousse | Rich Chocolate

Sauce

# Banoffee 12

Banana Cake | Crunchy Pearls Salted Caramel

**Ice Cream** 9 Vanilla | Chocolate 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 Siécle No 22 by Laurent-Perrier Magnum

Bottle - 750

### Krug, Grand Cuvée Rosé

Bottle - 650

### Dom Pérignon, Plenitude 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/Pauilac

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%