

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%