

## SAVOY GRILL



## STARTERS

Caviar served with blinis - Oscietra Gold 30g £105.00 50g £180.00  
 Cornish crab salad, brown crab mayonnaise with toast £20.00  
 Lobster bisque with poached lobster and brandy butter £17.00  
 Steak tartare with caviar, slow cooked egg yolk and parmesan £19.00  
 Baked Dorset snails, sweet garlic, red wine and brioche crumbs £9.50

Beluga Royal 30g £170.00 50g £260.00  
 Glazed omelette Arnold Bennett £12.00 (add black truffle £6.00)  
 Burrata with heritage beetroots, hazelnuts, dill and lemon £12.00  
 Foie gras and chicken liver parfait with grape chutney  
 and toasted brioche £17.00  
 Severn and Wye smoked salmon with soda bread  
 and traditional garnish £16.00



## FISH

Dover sole 16oz, grilled or meunière £42.00  
 Day boat fish 'Market price'  
 Roasted halibut with potato and parmesan gnocchi,  
 cockle and clam velouté £34.00  
 BBQ monkfish tail, tomato chilli and coconut sauce,  
 fried curry leaves £32.00



## SHELLFISH

Today's selection of oysters six or twelve £15.00/£30.00  
 Grilled native lobster thermidor or garlic butter 'Market price'  
 Pan fried scallops with confit chicken wings  
 and roasted cauliflower £28.00  
 Scottish Langoustines with seaweed and citrus butter £42.00



## GRILLS FROM THE WOOD CHARCOAL OVEN

*All our beef has come from British herds; it is at least 24 months old and is dry-aged for a minimum of 28 days*

32 day-aged rump steak 300g £32.00	English rose veal T-bone 300g £34.00	38 day-aged côte de boeuf per 100g £11.00
Shorthorn rib-eye steak 400g £46.00	English calf's liver £26.00	Shorthorn T-bone steak per 100g £11.50
Hereford beef sirloin steak 300g £40.00	Herdwick lamb cutlets £32.00	Chateaubriand (for two) 600g £86.00
Fillet steak 300g £48.00	Saddleback pork chop 400g £24.00	Marinated spatchcock chicken £20.00

Add to cuts: sautéed onions, fried Burford Brown egg or grilled smoked bacon - £2.95 each  
 Choice of one sauce: Béarnaise, peppercorn, marrowbone and shallot or horseradish



## ROASTS, BRAISES AND PIES

Steak, onion and ale pudding with shallot gravy £24.00  
 Beef Wellington with horseradish cream and red wine jus (for two) £88.00  
 Roasted Herdwick lamb rump, slow cooked shoulder with baked aubergine and minted lamb jus £32.00  
 Roasted guinea fowl breast and leg with red cabbage and new potatoes with mustard and honey dressing £28.00  
 Glazed slow cooked pork belly, Savoy cabbage and bacon, spiced crackling £30.00  
 Confit chicken and ham hock pie with grain mustard and tarragon velouté £24.00



## FROM THE TROLLEY DAILY

*Available at lunch only - served with seasonal vegetables and potatoes*

MONDAY	Glazed Suffolk ham with Dijon sauce £22.00
TUESDAY	Roast suckling pig with grain mustard sauce £28.00
WEDNESDAY	Beef Wellington with horseradish cream £34.00
THURSDAY	Suffolk rack of pork with apple sauce £24.00
FRIDAY	Salmon coulibiac with parsley sauce £26.00
SATURDAY	Stuffed leg of lamb with mint sauce £28.00
SUNDAY	Rib of Hereford beef with Yorkshire pudding £30.00



## SIDE ORDERS

Hand cut or skinny chips £6.00  
 Mashed potatoes £6.00  
 Truffle mashed potatoes £6.50  
 Dauphinoise potatoes £6.00  
 Vichy carrots £6.00  
 Creamed or sautéed spinach £6.00  
 Cauliflower cheese gratin £6.00  
 Roast field mushrooms, garlic butter £6.00  
 Butter lettuce, apple cider vinaigrette £6.00

*A £2.00 cover charge per person will be added to your bill. Prices include VAT.*

*A discretionary 12.5% gratuity will be added to your bill.*

*If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal.*