

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 parfait with peach chutney and toasted brioche £17.00
Severn and Wye smoked salmon with soda bread and traditional garnish £15.50



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 £31.00
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 and confit chicken wings with lemon purée and lovage £26.00
Grilled wild black tiger prawns in lemon garlic parsley butter and baby spinach salad £32.00



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 £10.50
Shorthorn rib-eye steak 400g £44.00	English calf's liver £26.00	Shorthorn T-bone steak per 100g £11.00
Hereford beef sirloin steak 300g £40.00	Herdwick lamb cutlets £32.00	Chateaubriand (for two) 600g £75.00
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 £23.00
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 £5.00
Mashed potatoes £4.50
Truffle mashed potatoes £6.50
Dauphinoise potatoes £6.00
Vichy carrots £4.50
Creamed or sautéed spinach £5.00
Cauliflower cheese gratin £6.00
Roast field mushrooms, garlic butter £5.00
Butter lettuce, apple cider vinaigrette £4.95

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.