

Taste of The Savoy Grill

STARTERS

Omelette Arnold Bennett

Smoked Haddock, Parmesan, Comte, St. Ewe's Eggs

£20

Steak Tartare

Dry Aged Beef Fillet, Confit Egg Yolk

£21

MAINS

Classic Beef Wellington

Confit Roscuff Onion, Red Wine Jus

£59

Cote de Boeuf

Confit Roscuff Onion, Peppercorn Sauce

To share for two

(will take at least 45 mins)

£140

DESSERT

Tart Tatin

Apple, Tahitian Vanilla Ice Cream,
Salted Caramel Sauce £15

CAVIAR

Oscietra 10g/30g/50g £48/£80/£130	Baeri Royal 30g/50g £95/£125	Beluga 30g/50g £275/£380
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Served with
Blinis & Crème Fraiche

RAW BAR

Gin-Cured Salmon, Cucumber, Radish, Yoghurt £18.50	Seabass Ceviche, Galangal, Lime, Chilli Coriander £19.00	Scallop Tartare, Pickled Apple, Ponzu, Dill £19.00
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Chilled Dressed Shellfish Platter

Crevettes, Crab, Scallop, Mussels, Oysters £49
Add on ½ Baked Lobster £42

OYSTERS

Jersey (Je.) ½ Dozen £26.00	Carlingford (Ire.) ½ Dozen £28.00	Cumbræ (Scot.) ½ Dozen £26.00
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Chef's Selection of Oysters dressed in Blood Orange, Rhubarb
& Lemongrass - ½ dozen £28.00

Suggested pairing - Perrier-Jouët Blanc de Blancs N.V.
£35 glass/£210 bottle

SNACKS

Sourdough, Seaweed Butter £5.50

Nocellara Olives £6.00

STARTERS

Prawn Cocktail, Avocado, Grapefruit £17.50

Burrata, Romesco Sauce, Aubergine,
Smoked Almonds £15.00

Wild Leek & Potato Velouté, Smoked Haddock,
Sourdough Croutons £14.00

Scallops Baked in the Shell,
Seaweed & Lime Butter £22.00

Grilled Mackerel, Salsa Verde,
Pickled Mussels £18.00

Shetland Mussels, Chilli, Sesame, Coriander
& French Baguette £15/£30

MAINS

Roasted Cod, Sauce Vierge, Olive Oil, Pomme Puree £34.00

Monkfish, Prawn & Cashew Curry, Basmati Rice £29.50

Half or Whole Lobster, Garlic, Parsley & Lemon Butter
served with fries and bitter leaf salad £42.00 / £84.00

BBQ Soy Glazed Aubergine, Crispy Shallot,
Chilli £20.00

Gordon's Fish & Chips, Peas, Tartar Sauce & Lemon £28.00

Fish Pie, Crispy Egg, Parmesan Crumb £26.00

Hake, Cannellini Beans, Mussels, Nduja £32.00

GRILL

Dry Aged Cumbrian Ribeye 300g,
Roscuff Onion, Peppercorn Sauce £55.00

Spatchcock Corn-Fed Baby Chicken,
Chimichurri & Burnt Lemon £30.00

Treacle Cured Pork Chop 350g, Roscuff Onion,
Charcuterie Sauce £40.00

SIDES

Fries, Bonito Salt £7.50

Green Beans, Chilli, Almonds £7.50

Bitter Leaf Salad, Mustard Dressing £7.50

Minted Ratte Potatoes £7.50

Creamed Spinach £8.00

Creamed Mashed Potatoes £8.50

DESSERTS

Sticky Toffee Pudding,
Clotted Cream Ice Cream £14.00

Apple Crumble, Custard,
Vanilla Ice Cream £12.00

Tiramisu, Amaretto Ice Cream,
Mascarpone Cream £13.00

Seasonal Sorbet Selection £4.00 per scoop

Selection of British and Irish Cheese,
Quince, Crackers £15.00

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

A discretionary 15% service charge will be added to your final bill.

All prices are inclusive of VAT.