STARTERS

Oscietra caviar

10g - 30g - 50g, warm blinis & sour cream £45 - £90 - £160

Warm Carlingford oysters

seaweed butter, cucumber, borage 3/6 £14/£27

Smoked Haddock Arnold Bennett soufflé

aged cheddar sauce £15

Jerusalem artichoke velouté

pickled mushrooms, parmesan crisp, truffle £18

Steak tartare

confit egg yolk, game chips £20

Chicken liver & foie gras parfait

blackberries, toasted brioche £22

MAINS

Classic beef Wellington confit red onion, red wine jus £49

Devonshire duck à l'orange BBQ orange, braised chicory £45

Dover sole Grenobloise £49

Grilled Turbot broccoli, almonds, beurre blanc, grapes £45

Lobster Thermidor bitter leaf salad half or whole £37 / £72

FROM THE WOOD CHARCOAL GRILL

All our British beef is 42 days dry aged & served with Café de Paris butter, confit red onion

Rib-eye steak 300g £49 Fillet steak 220g £55 Sirloin steak 300g £52

Served with a sauce of your choice: Béarnaise, peppercorn & chimichurri (Additional sauce £4)

SIDES each at £7.50

French fries Pomme purée Rocket, parmesan & truffle salad Hispi cabbage & fried shallots

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

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

A discretionary 15% gratuity will be added to your bill

DESSERTS

Savoy Grill Mont Blanc

chesnut, mulled pear sorbet £16

Délice

64% dark chocolate, coffee crémeux, coffee ice cream £15

Apple tarte Tatin

vanilla ice cream £15

Rum Baba

pineapple, lime, crème fraîche chantilly £15

A selection of British & Irish cheese

cherry sourdough bread £16