

SAVOY GRILL

GORDON RAMSAY

STARTERS

Osciètre caviar

10g - 30g - 50g,
warm blinis & sour cream
£45 - £93 - £165

Poached oysters

seaweed beurre blanc, cucumber
3/£15 6/£28

Smoked Haddock Arnold Bennett soufflé

aged cheddar sauce
£18

Chilled pea and mint soup

smoked ricotta, croutons, pickled cucumber
£15

Steak tartare

aged beef fillet, confit egg yolk, game chips
£21

Chicken liver & foie gras parfait

orange, madeira, grilled sourdough
£23

Heritage Tomato

burrata, elderflower vinaigrette
sourdough croutons
£19

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

MAINS

Classic beef Wellington
confit red onion, red wine jus
£58

Sladesdale farm duck
cherry, chicory, confit leg tartlet, spiced duck jus
£45

Wild mushroom linguine
truffle, aged parmesan foam
£32

Dover sole Grenobloise
capers, cucumber, soft herbs, croutons,
beurre noisette
£52

Roasted cod loin
confit fennel, mussels, Pernod velouté,
Oscietra caviar
£35

Lobster Thermidor
bitter leaf salad
half or whole £45 / £90

FROM THE WOOD CHARCOAL GRILL

Ale and treacle cured pork chop 350g £40
Rib-eye steak 300g £55
Fillet steak 220g £60
Sirloin steak 300g £54

Côte de boeuf 850g £140 (for two)
(*Will take at least 45 mins*)

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

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

SIDES each at £8

Seasoned French fries
Pomme purée
Italian bitter leaves, parmesan & truffle salad
Tenderstem broccoli, almonds, chilli
Charred Hispi cabbage, pickled and crispy shallot

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DESSERTS

Madong 70% chocolate Crèmeux
lemon and lime bavarois, cardamom

£17

Apple tarte Tatin

vanilla ice cream

£16

Rum Baba

pineapple, lime, crème fraîche Chantilly

£18

Strawberry parfait

elderflower macerated strawberries,

basil sorbet

£16

A selection of British & Irish cheese

cherry sourdough bread

£18

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