

# SAVOY GRILL



## STARTERS

Cornish crab salad, brown crab mayonnaise, toasted brioche £20  
Lobster bisque, charlotte potatoes, fresh herbs £17  
Steak tartare, confit egg yolk, pickles, game chips £21  
Baked Dorset snails, sweet garlic, red wine, brioche crumb £14  
Aquitaine caviar "St James's" - Maison Prunier 30g or 50g £95/£165

Smoked Haddock glazed omelette Arnold Bennett £12  
Heritage beetroots, goat's cheese, bitter leaves,  
honey and truffle dressing £15  
Foie gras and chicken liver parfait, grape chutney, toasted brioche £17  
Severn and Wye smoked salmon, rye bread, crème fraîche £16



## FISH

Dover sole 16oz, grilled or meunière £49  
Cornish Halibut, clam velouté, sea vegetables £40  
BBQ monkfish tail, tomato, chilli and coconut sauce,  
fried mustard seeds £36



## SHELLFISH

Native rock oysters, six or twelve £20/£40  
Grilled lobster thermidor or garlic butter  
half or whole £35/ £70



## 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	English calf's liver £28	38 day-aged côte de boeuf per 100g £14
Shorthorn rib-eye steak 250g £46	English rose veal T-bone 300g £38	Shorthorn T-bone steak per 100g £16
Hereford beef sirloin steak 300g £42	Herdwick lamb cutlets £36	Chateaubriand (for two) 500g £98
Fillet steak 220g £51	Saddleback pork chop 300g £26	Marinated spatchcock chicken £23

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*



## ROASTS, BRAISES AND PIES

Steak, onion and ale pudding, shallot gravy £26  
Beef Wellington, red wine jus (for two) £94 (please allow 45 minutes)  
Roast guinea fowl and pickled red cabbage £28  
Roasted Herdwick lamb rump, braised belly, aubergine and mint yoghurt £32  
Confit chicken and ham hock pie, grain mustard, tarragon velouté £26



## FROM THE TROLLEY DAILY

*Available every day at lunch and all day on Sundays - served with seasonal vegetables and potatoes*

MONDAY	Glazed Suffolk ham, Dijon sauce £22
TUESDAY	Roast suckling pig, grain mustard sauce £28
WEDNESDAY	Beef Wellington, horseradish cream £36
THURSDAY	Suffolk rack of pork, apple sauce £32
FRIDAY	Salmon coulibiac, parsley sauce £26
SATURDAY	Stuffed leg of lamb, mint sauce £28
SUNDAY	Roasted sirloin, Yorkshire pudding £36



## SIDE ORDERS

*All at £7 per portion*

Hand cut or skinny chips  
Mashed potatoes  
Honey glazed carrots  
Seasonal greens  
Cauliflower cheese gratin  
Roast field mushrooms, garlic butter  
Butter lettuce, apple cider vinaigrette

Find out about our exclusive Chef's Table experience for up to 8 guests and the iconic D'Oyly Carte private dining room for up to 40 guests.

*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.*

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