

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

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| 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

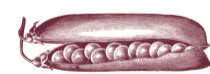
Steak, onion and ale pudding, shallot gravy £26
Beef Wellington, red wine jus (for two) £94 (please allow 45 minutes)
Roast guinea fowl and pickled red cabbage £28
Roasted Herdwick lamb rump, braised belly, aubergine and mint yoghurt £32
Confit chicken and ham hock pie, grain mustard, tarragon velouté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



FROM THE TROLLEY DAILY

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

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| 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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