

Taste of Savoy Grill

Champagne pairing

*Besserat de Bellefont Cuvée de Moine Rosé,
France, NV
Ruinart `R`, France, NV
Taittinger Comtes de Champagne,
Blanc De Blancs, France, 2006
Devaux, D Millesimé, France, 2008*

£140 per person

Iconic wine pairing

*Devaux, D Millesimé, France, 2008
Puligny Montrachet Chavy-Chouet Enseignères,
Burgundy, France 2017
Brunello di Montalcino Pieve Santa Restituta,
Gaja, Toscana, Italy 2013
Taylor's Tawny 40y, Portugal
Castelneau de Suduiraut, France 2005*

£150 per person

*Please note that all vintages may change and wines
are subject to availability.*

Amuse bouche

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Glazed omelette Arnold Bennett

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*Pan fried scallop, shellfish emulsion
samphire*

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*Beef Wellington, horseradish cream
and red wine jus*

or

A choice from Jospier Grill

*(Hereford beef sirloin steak, 40 days aged rump steak,
Saddleback pork chop or Herdwick lamb cutlets)*

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Selection of British cheeses

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Pear "mojito"

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*Rum Baba, caramelised pineapple,
crème Chantilly*

£98 per person

*A £2 cover charge and 12.5% discretionary service charge
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 you order your meal.*