

Two Courses £36.00 | Three Courses £42.00

Glass of Louis Roederer £21.00

Starters

Mackerel

Mackerel Escabeche | Radish | Yoghurt

Beetroot & Burrata (v)

Quinoa | Yoghurt | Calamansi | Walnuts

Intermediate

East Meets West

Lobster Bisque | Tom Yum

Potato & Leek Soup (v)

Confit Potato | Pickled Leek

Mains

Loch Duart Salmon

Clams | Irish Dulse | Avruga Velouté

Mushroom Risotto (v)

Seasonal Mushroom | Truffle | Egg Yolk

Additional Side of the Moment £6.00

Spinach with Pine Nuts & Raisins

Truffle Mashed Potato

Pommery & Honey Glazed Carrots

Triple Cooked Chips

Desserts & Wines

Peanut & Salted Caramel Gianduja

Chocolate Ganache | Maldon Sea Salt Caramel Ice Cream
Elysium Black Muscat, Madera, California, USA, 2016 £10.00

Yuzu & Sesame Meringue Tart

Mirliton Sponge | Toasted Tahini | Yuzu Curd | Citrus Ice Cream
Vidal-Fleury, Muscat Beaumes de Venise, France, 2015 £14.50

Ice-cream & Sorbet Selection

(v) Vegetarian, Can Be Made Vegan Upon Request

At Kaspar's at the Savoy we make every effort to cater for our guests' dietary requirements. Please talk to our team who will provide accurate information and advice. All our food is prepared in centralised kitchens and we are therefore unable to guarantee absolute separation of ingredients. Our Wood Pigeon dish may contain a shot. All Dessert and Port Wines by the glass will be served by 75ml. Wine Pairings by Glass served by 125ml. All prices include VAT at the current rate. A discretionary suggested service charge of 12.5% will be added to your bill.