

SAVOY GRILL



STARTERS

Cornish crab salad, brown crab mayonnaise, toasted muffin £20
Lobster bisque, charlotte potatoes, fresh herbs £17
Steak tartare, confit egg yolk, pickles, game chips £21
Dorset snails, mushroom, pancetta, smoked potato £14
Aquitaine caviar "St James's" - Maison Prunier 30g or 50g £95/£165

Smoked Haddock glazed omelette Arnold Bennett £12
Waldorf salad with yellow endive, pecan and Barkham blue cheese £14
Foie gras torchon, red onion marmalade, toasted brioche £20
Severn and Wye smoked salmon, rye bread, crème fraîche £16



FISH

Dover sole 16oz, grilled or meunière £49
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
Savoy Grill Plateau de fruits de mer (*for two*) £110
(lobster, crab, oysters, scallop)



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
Shorthorn rib-eye steak 250g £46
Hereford beef sirloin steak 300g £42
Fillet steak 220g £51

English calf's liver £28
English rose veal T-bone 300g £38
Herdwick lamb cutlets £36
Saddleback pork chop 300g £26

38-day aged côte de boeuf *per 100g* £14
Shorthorn T-bone steak *per 100g* £16
Chateaubriand (*for two*) 500g £98
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. Please allow 45 minutes*) £94
Creedy carver duck (*for two*) fondant potato, beetroot £86
Roasted Herdwick lamb rump, braised belly, aubergine and mint yoghurt £32
Confit chicken and ham hock pie, grain mustard, tarragon velouté £26



SIDE ORDERS

All at £7 per portion

Hand cut or skinny chips Mashed potatoes Honey glazed carrots
Sprout tops, sage butter Cauliflower cheese gratin Beetroot salad
Roast field mushrooms, garlic butter

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.*