

Kaspar's at The Savoy Sample Menu

From our seafood counter

Oysters & condiments

Irish oyster

Jersey oyster

Maldon oyster

1/2 dozen £18 - 1 dozen £35

Baerii caviar & blinis

30g £50 - 50g £85

Royal beluga & blinis

30g £140 - 50g £240

Smoked fish

Cold smoked Loch Duart salmon

Sablefish & paprika

Fraserburgh smoked mackerel

One £7 - two £12 - three £15

Best of the seas

British & Irish oysters

Keltic seafare scallops & Bering Sea king crab

Mussels & Mediterranean prawns

Cornish crab & avruga caviar £65

Add 1/2 Isle of Harris lobster £35

Bering sea king crab & saffron butter £20

Mussels & garlic emulsion £8

3 fried Maldon oysters & caviar £12

Keltic seafare scallop & Westmorland lobster gratin £11

Mediterranean prawns & horseradish £8

Intermediate plates

Keltic seafare scallops £19

Kent black pudding, Yorkshire rhubarb, samphire

Pot caught octopus carpaccio £18

Newlyn squid, chorizo, avocado

Cornish crab £17

Burnt lemon, avruga caviar, blini

Smoked salmon tartare £21

Buttermilk emulsion, keta caviar, charcoal melba toast

Kaspar's signature

Cornish hen crab & native lobster bisque £18

Lobster flesh, espelette, coriander

Somerset pea tortellini £16

Flora, micro mint, ricotta

Foraged cresses & nuts (v) £13

Spelt, peach, demerara emulsion

Buffalo milk burrata £16

Isle of Wight tomato, basil, golden raspberry

Sumac roasted chickpea (v) £14

Shallot, mustard leaf, turnip

Vegan upon request (v)

Principal dishes

Westmorland lobster linguine £30

Confit leek, parmesan, lobster emulsion

Blackened Loch Duart salmon £37

Coriander, husk charred corn, Newlyn crab nage

Trill dairy lamb duo £34

Somerset peas, graceburn cheese, summer pickles

Summer truffle risotto (v) £24

Shropshire blue, Scottish girolle, mousseron

Pan seared north Atlantic halibut £38
Smoked roe, brassicas, burnt mussel fumet

Roasted Peterhead cod £33
Jersey royals, smoked Dutch eel, saffron-anise veloute

Irish angus beef fillet £55
Soubise, Norfolk carrots, bone marrow

Borlotti bean & shallot croquette (v) £21
Isle of Wight tomato, Scottish girolle, avocado

Vegan upon request (v)

From our lava stone grill

Loch Duart salmon £24
170g farmed

Peterhead cod £23
150g line caught

Newlyn Dover sole £40
350g line caught

North Atlantic halibut £33
160g line caught

Isle of Harris lobster £60
750g drawn garlic butter

Irish black angus beef fillet £45
200g dry aged 21 days

Red Hereford rib-eye £38
285g dry aged 21 days

Irish black angus striploin £42
285g dry aged 21 days

Truffled Brittany poussin £26
350g spatchcock

Trill Dairy spring lamb £35
300g £4 bone rack

Add 1/2 Isle of Harris lobster £35

Timeless sauces

Lemon hollandaise

Béarnaise

Brown butter & caper

Roasted garlic & rosemary jus

Green peppercorn sauce

Shellfish nage

Sides of the moment £6

Somerset peas & pickled onions

Truffle & chive mashed potato

Duck fat & rosemary chips

Raspberry & Isle of Wight tomato

Pommery & honey glazed carrot

Almond & chilli charred broccoli

Chervil & dill cucumber salad