AMERICAN BAR

THE SAVOY

COCKTAILS

For over 136 years, The Savoy has been a landmark for people from all around the world - a place that sparks unforgettable moments that become cherished memories to last a lifetime. From grand celebrations like anniversaries, birthdays, graduations and weddings, to more intimate occasions - a quiet conversation, after-work drinks, or time shared with loved ones - each of these have been marked with a drink at the American Bar. Over the years, countless stories have unfolded here, many of which are captured within this menu, transformed into liquid form. Each drink crafted by our bartenders carries its own history - a story, a memory, a moment. As you explore this menu, we invite you to create your own unforgettable liquid moment in the American Bar.

COCKTAILS

SIGNATURE COCKTAILS

Tea O'Clock 28

Silky - fruity - light. Grey Goose Vodka, Lillet Blanc, Strawberry and Clotted Cream, Afternoon Tea Blend, Lemon, Nyetimber Rosé Syrup. Guests have been visiting The Savoy to indulge in its iconic Afternoon Tea for more than a century. A cherished tradition since the hotel first opened its doors in 1889, The Savoy continues to honour the classic service style of Afternoon Tea, a ritual that originated in 1840. Each year, the hotel serves over 400,000 scones, accompanied by jam, clotted cream, perfectly brewed tea - and often, a glass of champagne.

The Player (Regular Serve) 27

Herbaceous - lively - bubbly. No.3 London Dry Gin, La Yuzu Liqueur, Plum Wine, Timur Berry, Gyokuro Tea. The Savoy Theatre opened its doors on October 10th 1881, with the intended purpose of showcasing the light operas of Gilbert and Sullivan. The popularity of these shows shortly ensured that they became known as The Savoy Operas. The most successful of these performances was The Mikado (1885), from which this cocktail draws inspiration, blending the quintessentially British product of Gin, with Japanese flavors.

The Player (Alcohol Free) 18

The Herball Botanical Spirit, Timur Berry, London Essence Soda Water

A Yeoman's Toast (Regular Serve) 25

Fresh - zesty - bitter. Ford's London Dry Gin, Italicus, Amaro Santoni, Rhubarb, London Essence Blood Orange and Elderflower Tonic Water. The Savoy is one of London's many iconic buildings and lying just to the east is another historically significant landmark - the Tower of London. Home to the Beefeaters, also known as Yeoman Warders, their job is to protect the building, guide and interact with visitors, and preserve the history and heritage of the Tower. This is our tribute to them.

A Yeoman's Toast (Alcohol Free) 18

Lyre's Italian Orange, Everleaf Marine, Rhubarb, London Essence Blood Orange and Elderflower Tonic Water

New Heights 24

Sweet - complex - earthy. Belvedere Vodka, Cherry Wine, Cocchi Rosa, Blackberry. The hotel's 'Ascending Room,' was the first electric lift in London. Before its introduction, the best rooms in the hotel were deemed to be the ground floor to avoid guests walking up flights of stairs. It quickly made the higher floors with better views more desirable and came with a seat and smelling salts as many guests would faint from the unfamiliarity of moving. Our nod to this is the salt we use to ferment the blackberries.

Turning 18 (Again!) (Regular Serve) 29

Floral - sparkling - cooling. Booth's London Dry Gin, St-Germain, Mint, Raspberry, Laurent-Perrier Héritage. The Savoy has always been a generational hotel being passed down from family to family and a place to celebrate moments. Notably it has been a place where people have had their first legal drink with their parents, setting the standards very high for the future!

Turning 18 (Again!) (Alcohol Free) 18

Everleaf Mountain, Raspberry, French Bloom Rosé

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COCKTAILS

SIGNATURE COCKTAILS · CONTINUED

A Touch of Pink 23
Smooth - fragrant - light. Citadelle Jardin d'Été Gin, Muyu Jasmine Verte, Lemon, Rose, Egg White. When legendary actress and singer songwriter Marlene Dietrich stayed at The Savoy she would request exactly twelve pink roses and a bottle of Dom Pérignon to be waiting in her room. She would perform in Soho in various cabaret and burlesque acts before heading back to The Savoy to reminisce on the evening over a glass of champagne.

The Big Apple 25
Crisp - savoury - citrus. Belvedere Vodka, Avallen Calvados, Nardini Acqua di Cedro, Tio Pepe, Green Apple. One of the greatest exports of America is one of the most well known head bartenders of the American Bar, Harry Craddock. Harry, who despite being an Englishman, moved to NYC to work only to return post prohibition to the American Bar with an array of ideas and new knowledge. This is our toast to Harry for bringing his creative mind to the American Bar.

Since 1986 23
Tropical - sweet - sharp. Bacardi Carta Blanca Rum, White Port, Apricot, Lime, London Essence Roasted Pineapple Soda & Saffron. Since 1986, Tony Cortegaca our beloved doorman has been welcoming guests to the hotel with his warm smile day in and day out, rain or shine. He has become the face of The Savoy over the years and very much symbolises what hospitality is. This port is a nod to his home, Portugal.

Watermelon Bay 28
Spicy - bright - fresh. Patrón Silver Tequila, Ancho Reyes Verde, Watermelon. Wings, the British-American rock band have long been admired by many as pioneers in the British music scene. On one infamous recording session, they turned a boat in the Virgin Islands into a recording studio, and spent a debaucherous time making music around Watermelon Bay, which has inspired our take on the fresh and fruity margarita.

Button Up (Regular Serve) 28
Smooth - herbal - fiery. Coachbuilt Whisky, Takamaka Koko Rum, Palo Santo, London Essence Soda Water. A nod to a friend of The Savoy, former F1 World Champion Jenson Button, this drink is an homage to the iconic F1 Silverstone event that takes place each year in the UK.

Button Up (Low Alcohol 1%) 18
Buffalo Trace, Lyre's American Malt, Coconut, Palo Santo, London Essence Soda Water

Painter's Palette 30
Nutty - silky - floral. Michter's US N*1 Single Barrel Straight Rye, Khoosh Bitter, Viña AB Amontillado, Lemon, Chamomile, Almond. Artist Claude Monet produced some of his most famous paintings while staying in London at The Savoy. Spectacular views over the River Thames and iconic London landmarks, such as the Houses of Parliament, inspired him to paint his famous series of London bridges as he resided in his suite for the first of three lengthy stays at The Savoy between 1899 and 1901.

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COCKTAILS

SIGNATURE COCKTAILS · CONTINUED

Red Carpet 28

Bitter - fizzy - sweet. Johnnie Walker Black Label Whisky, 30&40 Double Jus, Amaro Lucano Anniversario, Cold Brew Coffee. A fashion show by Christian Dior was held at The Savoy on 25th April 1950 to raise funds for the Museum of Costume, all arranged by Mrs Langley Moore. The show was watched by around 1000 people including Mrs Winston Churchill and her daughter-in-law as well as Lord and Lady Harewood, cousin of the Queen. Today, The Savoy continues to be at the forefront of fashion and style.

Havana Blue Skies 26

Fruity - bitter - tropical. Bacardi Ocho Rum, Appleton Rare Casks 12 YO, Campari, Eve Fig Leaf Liqueur, Banana. Musical talent from past to present have played at The Savoy, from Frank Sinatra to Amy Winehouse. The Savoy Havana Band was in residence at The Savoy Hotel, London, between 1921 and 1927 and made their first live outside broadcast with the British Broadcasting Corporation from The Savoy on 3rd October, 1923.

Moon Landing 25

Fragrant - smokey - earthy. Ilegal Joven Mezcal, Luxardo Bitter Bianco, Cocchi Americano Bianco, Muyu Vetiver Gris. NASA advances its highly anticipated Artemis lunar mission, which aims to send the first woman and the next man to the Moon and establish a sustainable human presence by 2028. The program features advanced spacesuits, landers, and spacecraft, marking a major milestone in humanity's space exploration and paving the way for future missions to Mars and beyond.

Five-O'Clock Somewhere 25

Smooth - savoury - tangy. Gin Mare Mediterranean Gin, Savoy Cocchi Dry Vermouth, Cocchi Americano Bianco, Tio Pepe, Basil & Tomato. An ode to the much loved dry martini that is universally synonymous with cocktail hour and has always been one of the most popular cocktails of the American Bar. Many versions of the martini have been created here, and here is the latest for you to enjoy.

The Live Stream 30

Rich - complex - juicy. Woodford Reserve Bourbon Whiskey, Boatyard Sloe Gin, Leonor Palo Cortado, Plum, Orange & Angostura Bitters. This storied hotel has been a home from home for so many incredible, creative and inspiring individuals. The Savoy Originals podcast series celebrates these individuals and all forms of creativity, whether related to theatre, film, art, music, tech, hospitality or literature. Join us as we dive into the minds of creative trailblazers, capturing their journey, and the essence of what fuels their passion and propels them to the top of their game.

135th Year Celebration 45

Fruity - rounded - warm. Highland Park 18 YO Whisky, Discarded Cascara Vermouth, Cocchi Dopo Teatro, Maple, Chocolate & Angostura Bitters. The Savoy has been serving drinks for over 135 years. Taking its name from the American style of drinks passionately steered by just 15 bartenders in it's time, The American Bar draws on all of the history and channel it into an iconic American style drink for the ages.

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COCKTAILS

SIGNATURE COCKTAILS · CONTINUED

The Age of Discovery 49
Spiced - complex - deep. The Savoy's Own Jack Daniels Single Barrel, 8-Year-Old Bacardi, An Infusion of Cloves, Cinnamon, Star Anise, Dubonnet, Martini Rubino, Cacao Nibs, Earl Grey Tea Bitters. Experience a cocktail that has travelled the globe before it was bottled. The Age of Discovery began in an oak barrel, filled with our cocktail and loaded onto the Queen Mary II for a journey around the world. Following the great maritime routes that once connected ingredients, cultures and ideas, the cocktail matured throughout its voyage before returning home to be bottled and shared. A full sized bottle of this rare and evocative cocktail can also be purchased to enjoy at home. 400 per bottle

Hanky Panky 24
Bittersweet - herbaceous - tangy. Cygnet 22 Welsh Dry Gin, Cocchi Storico Vermouth di Torino, Cocchi Dopo Teatro Vermouth Amaro, Cocchi Barolo Chinato, Fernet Branca. Ada Coleman, inventor of the Hanky Panky and head bartender at the American Bar for 23 years, 1925.

VINTAGE

COCKTAILS

The American Bar is the longest surviving cocktail bar in Britain. It opened in 1893 in the original riverside part of the hotel, and moved to this spot in 1904. Such a wealth of cocktail history has inspired our specialisation in vintage, fine and rare spirits. The bar has additional vintage spirits available, please ask your server for other cocktail suggestions.

Hanky Panky 155
Vintage Gin, Vintage Sweet Vermouth, Vintage Fernet Branca

White Lady 135
Vintage Gin, Vintage Cointreau, Lemon - Egg White

Manhattan 550
Walker's American Rye Whisky 1925, Vintage Sweet Vermouth, Angostura Bitters

Sazerac 5000
1858 Sazerac de Forge, 1950s Pernod Absinthe, Peychaud's Bitters

Negroni 155
Vintage Gin, Vintage Sweet Vermouth, Vintage Campari

Old Fashioned 195
Vintage Bourbon, Sugar, Angostura Bitters

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CHAMPAGNE AND WINE

CHAMPAGNE SELECTION

GLASS · BOTTLE

WHITE

Laurent-Perrier Héritage	25 / 115
Pol Roger Réserve Brut	27 / 130
Laurent-Perrier Vintage	34 / 150
Laurent-Perrier Blanc de Blancs Brut Nature	43 / 205
Ruinart Blanc de Blancs	45 / 220
Grand Siècle by Laurent-Perrier	78 / 375
Dom Pérignon Brut Vintage	95 / 450
Krug Grand Cuvée	119 / 450
Bérêche & Fils Réserve Extra Brut	150
Benoît Lahaye Grand Cru Brut Nature	165
Laurent-Perrier Ultra Brut	170
Louis Roederer Philippe Starck Brut Nature	250
Louis Roederer Cristal	500
Pol Roger Cuvée Sir Winston Churchill	700
Dom Pérignon Plénitude 2	1250

MAGNUM

Grand Siècle by Laurent-Perrier	750

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CHAMPAGNE AND WINE

ROSÉ

Laurent-Perrier Cuvée Rosé	30 / 145
Billecart-Salmon Brut Rosé	35 / 180
Ruinart Rosé	39 / 190
Veuve Clicquot Rosé	170
Louis Roederer Philippe Starck Rosé Brut Nature	270
Perrier-Jouët Belle Époque Rosé	440
Alexandra Rosé, Laurent-Perrier	500
Krug, Grand Cuvée Rosé	650
Dom Pérignon Rosé	700

ENGLISH SPARKLING — GLASS · BOTTLE

WHITE

Nyetimber Classic Cuvée	23 / 110
Nyetimber Blanc de Blancs	30 / 200
Nyetimber 1086 Prestige Cuvée	50 / 240
Nyetimber Classic Cuvée 2003	250
Nyetimber Blanc de Blancs 2003	280
Nyetimber Blanc de Blancs 1998	310

ROSÉ

Nyetimber Rosé	25 / 120

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CHAMPAGNE AND WINE

ENGLISH SPARKLING · CONTINUED

Nyetimber 1086 Rosé Prestige Cuvée — 55 / 280

WINE SELECTION

GLASS · BOTTLE

WHITE

Ferraton, ‘Samorëns’ — 18 / 70
Côte-du-Rhône, France

Mezzacorona, Pinot Grigio Riserva — 20 / 75
Trentino-Alto Adige, Italy

Domaine Sautereau, Sancerre — 22 / 80
Loire, France

Cloudy Bay. Chardonnay — 25 / 90
Marlborough, New Zealand

Greywacke, Wild Sauvignon — 26 / 95
Marlborough, New Zealand

Domaine Coastal, Chablis — 28 / 100
Burgundy, France

Domaine Faiveley — 70 / 250
Puligny Montrachet 1er Cru, Chardonnay Burgundy, France

Chapel Down, ‘Kit’s Coty’, Bacchus — 100
Kent, England

Bruno Broglia, Gavi di Gavi’ — 120
Piedmont, Italy

Cloudy Bay, ‘Te Koko’, Sauvignon Blanc — 140
Marlborough, New Zealand

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CHAMPAGNE AND WINE

WINE SELECTION · CONTINUED

Michel Redde, Pouilly- Fume 'Les Cornets' — 145
Sauvignon Blanc Loire Valley, France

Louis Moreau, Domaine Jean de Bosmel, 'Valmur' — 150
Chablis, Chardonnay Burgundy, France

Stag's Leap Wine Cellars, 'Karia', Chardonnay — 160
Napa Valley, California, USA

Veyder Malberg 'Hochrain', Grüner Veltliner — 220
Wachau, Austria

RED

Dominique Morel, Fleurie — 20 / 75
Beaujolais, France

Cantos de Valpiedra, Rioja — 22 / 80
Rioja, Spain

Domaine Faiveley, 'Mercurey', Pinot Noir — 23 / 85
Burgundy, France

Pacheco Pereda, 'Linaje', Organic Malbec — 25 / 90
Mendoza, Argentina

Fontodi, Chianti Classico, Sangiovese — 26 / 95
Tuscany, Italy

Meerlust, Rubicon, Cabernet Sauvignon — 28 / 100
Coastal Region, South Africa

Monte Faustino, Amarone della Valpolicella, — 55 / 190
Classico, Corvina, Rondinella, Molinara, Veneto, Italy

Château Trianon, Saint-Émilion Grand Cru, — 115
Merlot, Carménère Bordeaux, France

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CHAMPAGNE AND WINE

WINE SELECTION · CONTINUED

Avignonesi, 'Grifi Toscana', Cabernet Sauvignon, Sangiovese — 145
Tuscany, Italy

Château Lagrange, Saint Julien, 'Les Fiefs de Lagrange' — 155
Bordeaux, France

Rene Bouvier, Gevrey Chambertin 'La Justice' — 160
Pinot Noir Burgundy, France

Shafer TD9, Merlot, Cabernet Sauvignon, — 170
Petit Verdot, Malbec Napa Valley, California

Stag's Leap Wine Cellars, 'Artemis', Cabernet Sauvignon — 205
Napa Valley, California

Massolino, Barolo 'Margheria', Nebbiolo — 220
Peidmont, Italy

ROSÉ

Château d'Esclans, 'Whispering Angel Rosé' — 18 / 80
Grenache, Cinsault, Rolle, Côtes de Provence, France

Château d'Esclans, 'Rock Angel Rosé' — 22 / 90
Grenache, Cinsault, Rolle, Côtes de Provence, France

SWEET WINE (GLASS)

Tokaji Aszu 5 Puttonyos — 24
Tokaj, Hungary

Cypres de Climens, Sémillon — 28
Barsac, France

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CHAMPAGNE AND WINE

FORTIFIED WINE — GLASS

PORT

Taylor's, 10 Year Old Tawny	18
Taylor's, 20 Year Old Tawny	28

SHERRY

Tio Pepe	12
La Gitana Manzanilla	12
Alfonso Oloroso	12
Solera 1847 Cream	12
Viña AB Amontillado	12
Leonor Palo Cortado	12
Nectar Pedro Ximenez	12

CONNOISSEUR'S CHOICE — SUBJECT TO AVAILABILITY · BOTTLE

DOM PÉRIGNON RARE BOTTLES

Dom Pérignon 2009 Magnum	1100
Dom Pérignon P2 Plénitude Brut 2000	1300

LOUIS ROEDERER RARE BOTTLES

Louis Roederer Cristal 2002 Magnum	1900
Louis Roederer Cristal 1989 Magnum	2400
Louis Roederer Cristal Vinothèque 1999	1400

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CHAMPAGNE AND WINE

CONNOISSEUR'S CHOICE · CONTINUED

Louis Roederer Cristal 2005 Jéroboam 3700

RARE VINTAGE BOTTLES

Château Ausone 1999, Saint-Émilion 1er Cru Classé 1350
Bordeaux, France

Château Cheval Blanc 1999, Saint-Émilion Grand Cru 1800
Bordeaux, France

Château Latour 1996, Pauillac 1700
Bordeaux, France

Château Angélus 1990, Saint-Émilion Grand Cru 1700
Bordeaux, France

Château Mouton Rothschild 1985, Pauillac 2300
Bordeaux, France

Château Pétrus 2007, Pomerol 4400
Bordeaux, France

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SPIRITS

GIN AND GENEVER

Bareksten	18
Beefeater 24	18
Boatyard Double Gin	16
Boatyard Old Tom Gin	16
Boatyard Sloe Gin	16
Bombay Sapphire	16
Bombay Sapphire Premier Cru	18
Booth's Finest Old Dry	18
Booth's London Dry	17
Citadelle	16
Cygnet 22	21
Cygnet 77	45
Fords Gin	16
Gin Mare	16
Hapusā Himalayan Dry Gin	17
Hendrick's	17
Ki No Bi Kyoto Dry Gin	19
Martin Miller's	16
Monkey 47	19

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SPIRITS

GIN AND GENEVER · CONTINUED

No. 3	17
No. Ten	18
Old Duff Genever	16
Oxley	17
Plymouth	16
Plymouth Navy Strength	19
Portobello Road	16
Renais	17
Roku	16
Seventy One	35
Silent Pool	16
Sipsmith	18
Sipsmith V.J.O.P	18
Tanqueray	16
The Botanist	17

VODKA

Beluga Gold Line	45
Belvedere	16
Belvedere 10	60

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SPIRITS

VODKA · CONTINUED

Boatyard	16
Discarded Grape Skin	16
Grey Goose L'Original	16
Grey Goose Altius	40
Haku	16
Ketel One	16
Reyka	16
Sipsmith	16
Stoli Elit	18
Tito's	17
X Muse	19

RUM

Appleton Estate 12yr Rare Casks	17
Bacardi 10	21
Bacardi Superior Heritage	17
Bacardi Ocho	16
Brugal Maestro Reserva	45
Diplomatico Planas	18
Diplomatico Reserva Exclusiva	19

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RUM · CONTINUED

El Dorado 15yr	33
Flor de Caña 18yr	18
Flor de Caña 25yr	54
Foursquare Dominus	35
Gosling's Black Seal	16
Gosling's Family Reserve	35
Havana Club 3yr	15
Havana Club 7yr	17
Havana Club 15yr	39
La Hechicera	18
Mount Gay XO	16
Planteray 3 Stars	15
Planteray Cut & Dry Coconut	16
Planteray Pineapple	16
Planteray Sealander	20
Planteray XO	19
Ron Zacapa 23yr	20
Santa Teresa 1796	18
Smith & Cross	16

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SPIRITS

RUM · CONTINUED

Trois Rivieres Blanc	16
Trois Rivieres V.S.O.P	19
V Rum Overproof	18

AGAVE

TEQUILA

Casa Dragones Blanco	27
Don Fulano Blanco	18
Fortaleza Blanco	24
Herradura Plata	20
Herradura Reposado	21
Mijenta Extra Añejo	55
Mijenta Reposado	22
Ocho Blanco	18
Ocho Reposado	20
Patrón El Cielo	70
Patrón Silver	17
Patrón Reposado	22
Patrón Añejo	24

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AGAVE · CONTINUED

Patrón Platinum	65
Tapatio Excelencia Extra Añejo	45
Tapatio Añejo	24

MEZCAL

Corte Vetusto Tobala	33
Del Maguey Vida	19
Del Maguey Wild Tepextate	45
Ilegal	20
Ilegal Añejo	28
Ilegal Joven	20
Ilegal Reposado	22
Montelobos Espadín	25
The Lost Explorer Salmiana	47

WHISKY

SCOTCH

Aberfeldy 12yr	18
Ardbeg 10yr	16
Auchentoshan Three Woods	17
Balvenie 21yr	39

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SPIRITS

WHISKY · CONTINUED

Bowmore 15yr	25
Bowmore 18yr	35
Chivas 12yr	15
Chivas 18yr	25
Coachbuilt	16
Craigellachie 13yr	18
Craigellachie 17yr	35
Dalmore 18yr	109
Dalmore Constellation 1975	2000
Dewar's 12yr	16
Glenfiddich 18yr	37
Glenfiddich 21yr	55
Glenfiddich 26yr	150
Glengoyne 21yr	65
Glenlivet 18yr	30
Glenmorangie Original	16
Glenturret 10yr Peat Smoked	23
Highland Park 12yr	42
Highland Park 18yr	42

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SPIRITS

WHISKY · CONTINUED

Highland Park 25yr	42
Johnnie Walker Black Label	16
Johnnie Walker Black Ruby	17
Johnnie Walker Blue Label	60
Lagavulin 16yr	30
Laphroaig 10yr	16
Macallan The Harmony Collection 5	50
Macallan 12yr Double Cask	25
Macallan 15yr Double Cask	45
Macallan 18yr Sherry Oak	93
Macallan 25yr Sherry Oak	325
Macallan 30yr Sherry Oak	725
Monkey Shoulder	16
Oban Distiller's Edition	26
Talisker 10yr	17
Talisker 18yr	58
Tamdhu 18yr	58
The Glendronach 12yr	18
The Glendronach 18yr	50

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SPIRITS

WHISKY · CONTINUED

The Glendronach 25yr	150

WHISK(E)Y

ENGLISH

The Lakes The One Fine Blended	16
The Lakes The Whiskymaker's Edition - Equinox	34
The Lakes The Whiskymaker's Reserve No. 7	32

AMERICAN

Angel's Envy	20
Blanton's	30
Buffalo Trace	16
Bulleit Rye	17
Jack Daniel's Gentleman Jack	17
Jack Daniel's Single Rye	20
Maker's Mark 46	18
Michter's US N*1 Small Batch Bourbon	18
Michter's US N*1 Single Barrel Straight Rye	23
Michter's US N*1 Single Barrel Rye 10yr	45
Michter's US N*1 20yr Bourbon	300
Rittenhouse Rye	18

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SPIRITS

WHISK(E)Y · CONTINUED

Sazerac Rye	20
Weller Special Reserve	20
Whistle Pig Rye	24
Wild Turkey 8yr	16
Woodford Reserve	18
Woodford Reserve Rye	20
Yellowstone	18

IRISH

Jameson	16
Jameson Black Barrel	18
Green Spot	20
Red Spot	35
Yellow Spot	28
Redbreast 12yr	18

JAPANESE

Hibiki 21yr	270
Hanyu Ichiro's Malt Card Joker	520
Nikka From The Barrel	22
Nikka Taketsuru	24

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SPIRITS

WHISK(E)Y · CONTINUED

Suntory Toki	16
Togouchi 15yr	40
Yamazaki 12yr	45

BRANDY

COGNAC

Courvoisier L'Essence	600
Courvoisier VSOP	16
Courvoisier XO	50
Hennessy Paradis	500
Hennessy Richard	850
Hennessy XO	60
Hennessy VSOP	19
Hine 1973	130
Martell XO	65
Rémy Martin Louis XIII	390
Rémy Martin VSOP	16
Rémy Martin XO	55
Savoy Royal Suite Reserve	70

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SPIRITS

BRANDY · CONTINUED

Seven Tails XO	17

CALVADOS

30&40 Garnier The Chronicles 2003	30
30&40 Michel Huard 1993	50
Adrien Camut 6yr	25
Avallen	16
Boulard	16
Dupont VSOP	35

ARMAGNAC

Baron de Sigognac	20
Château de Gaube 1963	130
Château du Tariquet	16
Darroze Une L'Arme d'Armagnac	300

BEER & CIDER

Meantime IPA	9
Noam Bavarien Lager	9
Showerings Triple Vintage Cider	9

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SPIRITS

LOW & ALCOHOL FREE

BEER

Asahi Super Dry 0.0%	9

ORGANIC BUBBLES

GLASS / BOTTLE

French Bloom Le Blanc 0.0%	14 / 55
French Bloom Le Rosé 0.0%	14 / 55

SPIRITS

Everleaf Forest 0.5% / Marine 0.0% / Mountain 0.4%	12
Lyre's American Malt 0.2%	12
Lyre's Italian Orange 0.2%	12
Seedlip Grove 42 0.0%	12
The Herball Botanical Spirit 0.0%	12
Tropic-All Botanical Spirit 0.0%	12

COCKTAILS

A Yeoman's Toast 0.0%	18
The Player 0.0%	18
Turning 18 (Again) 0.0%	18
Button Up 1.0%	18
Low Hanky Panky 1.2%	18

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SPIRITS

LONDON ESSENCE PREMIUM MIXERS

Blood Orange & Elderflower Tonic Water	6
Grapefruit & Rosemary Tonic Water	6
Pink Grapefruit Crafted Soda	6
Roasted Pineapple Crafted Soda	6
White Peach & Jasmine Crafted Soda	6

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FOOD

Sunday - Thursday until 9:30pm · Friday - Saturday until 10:30pm

APPETISERS

CAVIAR & SHELLFISH

30g / 50g. All caviar served with St. Ewe eggs, chives, sour cream and blinis.

Baerii — 125 / 180
318 kcal / 430 kcal

Oscietra — 140 / 230
318 kcal / 430 kcal

Beluga — 375 / 540
318 kcal / 430 kcal

Blackwater Estuary Oysters (6) — 30
96 kcal
Cucumber and lime (g)

NIBBLES

Seasonal Dip — 16
399 kcal
Homemade crispbread

Cauliflower Nuggets (p) — 16
299 kcal
Louisiana chilli dressing, young coriander

Mini Yorkshire Pudding — 18
247 kcal
Rhug estate organic beef, horseradish cream

Caramelised Chilli Spiced Mini Sausages — 18
926 kcal
Free range organic pork, Thames honey, mustard sauce

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FOOD

SHARING BOARDS

Award Winning British Cheeses (v) 36
1034 kcal

Isle of Mull Cheddar Scotland, Tunworth Cheese Hampshire, Mrs Bells Blue Yorkshire, Driftwood Goats Cheese Pylle Somerset, served with quince jelly, grapes and crispbread

Selection of British Cured Meats 36
187 kcal

Dorset air dried ham, Suffolk red wine and pepper salami, oak smoked Great Glen venison, West Country port cured beef, served with cornichon, chutney and rocket

Salmon Tasting 36
480 kcal

John Ross Scottish smoked salmon, hot smoked salmon, gravlax, served with lemon gel, capers, pickled shallots, crème fraîche and crispbread

SAVOY CLASSICS

Cornish Lobster Rolls 39
319 kcal

Cornish lobster, Marie Rose sauce, toasted nori

Handcrafted Mini Merguez Hot Dogs 36
312 kcal

West Country lamb, caramelised onion, mustard and tomato relish

Rhug Estate Prime Rib of Beef Steak 45
1395 kcal

Isle of Wight tomato, chimichurri, black garlic

Denbighshire Organic Beef Sliders 36
1192 kcal

Smoked cheddar, onion rings, pepper relish, brioche bun

Mini Vegan Burgers (p) 32
778 kcal

Pea burger, chipotle relish, gem lettuce, beetroot bun

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FOOD

SAVOY CLASSICS · CONTINUED

British Sourdough Sandwich 27
- — Somerset cheddar, Wiltshire ham 687 kcal
- — Vegan cheese (p) 483 kcal

Fries (p) 9
154 kcal
add truffle +8

DESSERTS

Selection of Macarons 12
914 kcal

Dark Chocolate and Passion Fruit Frozen Bon Bon 12
1168 kcal

White Chocolate and Lime Ice Cream Sandwich 12
320 kcal

COFFEE AND TEA

A selection of coffee and tea 7

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BOUTIQUE

AMERICAN BAR BOUTIQUE

SAVOY SPECIALS

American Bar Coaster - Set of 2	13
Savoy Cocktail Book	15

BOTTLED

Savoy Dry Vermouth	45
The Age of Discovery	400

ALCOHOL BY VOLUME

Champagne
12 - 13%

White Wine & Red Wine
12 - 13%

Beers
0.5 - 5.5%

Vermouth
4 - 18%

Sherry & Port
5.5 - 20%

Gin
37.5 - 50%

Vodka
37.5 - 50.5%

Rum
37.5 - 50.5%

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BOUTIQUE

ALCOHOL BY VOLUME · CONTINUED

Tequila & Mezcal
38 - 50%

Whisk(e)y
40 - 70%

Cognac
40 - 70%

Absinthe
68%

In accordance with the Weights and Measures Act of 1985, the measure for the sale of Gin, Vodka and Whisky in these premises is 50ml and multiples thereof. Champagne and Sparkling Wines are sold by the glass measured at 125ml. Wines are sold by the glass measured at 175ml, but are also available upon request at 125ml. Port and Sherry are sold by the glass measured at 75ml. Please note that all vintages may vary.

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