GALLERY

THE SAVOY

MENU

THE SAVOY · STRAND · LONDON

A KISMET MENU · THE SAVOY

BREAKFAST

Hotel guests with a breakfast package may select either a set menu or items from the à la carte menu, up to the value of £45

SAVOY BREAKFAST PACKAGES

Set Menu

The Savoy Breakfast — 45
902kcal

Two Free-Range Eggs, Smoked Back and Smoked Streaky Bacon, Baked Beans, Cumberland Sausage, Isle of Wight Tomato, Confit Mushroom, Potato Rosti

The Savoy Vegetarian Breakfast — 45
691kcal

Two Free-Range Eggs, Potato Rosti, Confit Mushroom, Grilled Smoked Tofu, Isle of Wight Tomato, Crushed Avocado, Baked Beans

The Savoy Plant-Based Breakfast — 45
464kcal

Spiced Plant-Based Scramble, Potato Rosti, Confit Mushroom, Grilled Smoked Tofu, Isle of Wight Tomato, Crushed Avocado, Baked Beans

Light & Healthy (V) (G) — 45
325kcal

Overnight Chia Pudding, Open Egg White Omelette, Breakfast Radish, Toasted Pumpkin Seeds, Fruit Platter

Continental Breakfast — 40
117kcal

Fruit, Charcuterie & Cheese Plate, Home-Made Granola, Your Choice of Greek, Natural, or Fruit Yoghurt

All served with Freshly Squeezed Orange or Grapefruit Juice,

A Selection of Daily Pastries, Organic Tea or Organic Coffee

and Toasted Bread: White, Wholemeal, Multigrain, Rye, English Muffin, Sourdough

Add a bottle of Laurent-Perrier Héritage Champagne — 115

Add Scottish Smoked Salmon & Caviar 30g — 99

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BREAKFAST

SAVOY CLASSICS

Omelette Arnold Bennett — 30
998kcal

This fluffy omelette with Scottish smoked haddock, hollandaise sauce and cheese was invented at The Savoy in the 1920s and named after the writer and critic Arnold Bennett

— Add: 1/2 Cornish Lobster Tail - 28

— 5g Baerii Caviar - 18

Grilled Kippers (G) — 32
422kcal

Sautéed Potatoes, Spinach, Poached Egg, Lemon Butter Sauce

Savoy Breakfast Sandwich — 23
441kcal

Croissant Roll, Tomato & Bacon Jam, Caramelised Onion

— With a choice of Bacon, Sausage or Egg

EGGS

Omelette (G) — 22
Whole Egg or Egg White with a choice of Wiltshire Ham, Swiss or Cheddar Cheese, Peppers, Spring Onion, Tomato, Mushroom

— Organic Spiced Plant-Based Scramble Also Available - 314kcal

Two Free-Range St. Ewe Eggs (V) (G) — 18
138kcal

Fried, Poached or Scrambled

Eggs Benedict — 28
868kcal

English Muffin, Poached Egg, Grilled British Wiltshire Ham, Hollandaise

Eggs Florentine (V) — 27
755kcal

English Muffin, Poached Egg, Buttered Yorkshire Spinach, Hollandaise

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BREAKFAST

EGGS · CONTINUED

Eggs Royale 30
588kcal
English Muffin, Poached Egg, Scottish Smoked Salmon, Hollandaise

Shakshuka (V) 26
358kcal
Baked Egg, Cumin, Spiced Tomato, Yoghurt, Grilled Sourdough

Crushed Avocado (V) 28
498kcal
Grilled Sourdough, Poached Egg, Watercress, Harissa Dressing

BREAKFAST SIDES 5

Vegetarian Sausages
156kcal

Vine Tomatoes
37kcal

Confit Mushroom
15kcal

Potato Rosti
140kcal

Baked Beans
78kcal

Crushed Avocado (P) (G)
153kcal

BREAKFAST SIDES 7

Pork Sausages
244kcal

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BREAKFAST

BREAKFAST SIDES · CONTINUED

Chicken Sausages
176kcal

Smoked Back Bacon
270kcal

Smoked Streaky Bacon
355kcal

Scottish Smoked Salmon
162kcal

Stornoway Black Pudding (G)
240kcal

SWEET CLASSICS

Pancakes 21
Choice of: Plain - 349kcal, Blueberry - 349kcal or Home-Made Chocolate Sauce - 409kcal

Savoy Honey Toast 24
1422kcal
Vanilla Chantilly, Seasonal Berries, Maple Syrup

Waffles 21
Choice of: Plain - 231kcal, Mixed Berries - 349kcal or Home-Made Chocolate Sauce - 409kcal

GRAINS, FRUITS & YOGHURTS

Organic Porridge (G) 14
165kcal
Cinnamon, Brown Sugar, Banana
— with your choice of milk: Whole, Almond, Soy or Oat

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BREAKFAST

GRAINS, FRUITS & YOGHURTS · CONTINUED

Bircher Muesli 14
236kcal
Seasonal Compote, Toasted Nuts

Overnight Chia Pudding (P) (G) 14
325kcal
Coconut Milk, Maple Syrup, Shaved Coconut

Breakfast Cereals 8
280kcal
Cornflakes, Weetabix, Muesli, Coco Pops or Frosties

Organic Yoghurt 10
Natural - 250kcal, Fruit - 110kcal, Greek - 51kcal, Berry Soy - 200kcal
— Served with Berries & Granola

Mixed Berries (P) 16
35kcal

Seasonal Fruit Platter 16
121kcal

Savoy Bakery Basket 14
312kcal
Freshly Baked Selection of Home-Made Pastries & Danishes

CHILDREN'S BREAKFAST

Mini Savoy Breakfast 22
500kcal
Free Range Egg, Smoked Back Bacon Cumberland Sausage, Baked Beans

Pancakes 14
Choose from: Plain - 312kcal, Blueberry - 312kcal or Chocolate Sauce - 545kcal

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BREAKFAST

CHILDREN'S BREAKFAST · CONTINUED

Mini Savoy Honey Toast 14
877kcal
Chantilly Cream, Maple Syrup

HOT BEVERAGES

Freshly Brewed Savoy Blend Caffeinated or Decaffeinated Organic Coffee 7
Directly sourced from sustainable producers around the world, and expertly roasted by Kiss The Hippo in London.
— Cappuccino, Latte, Flat White

The Savoy & Organic JING Tea Collection 7
Embark on a journey through JING's renowned tea varieties, handpicked by The Savoy and JING Tea, capturing the essence of the Himalayan foothills in every sip.

Valrhona Hot Chocolate 9

CHAMPAGNE & COCKTAILS

Laurent-Perrier Héritage 25

Laurent-Perrier Rosé 30

The Savoy Bloody Mary 22

Mimosa 25

SMOOTHIES & JUICES

PRESS Smoothies & Juices, 250ml 9
Created using only the highest quality fruit and vegetables from Global Certified farms, PRESS are dedicated to 100% plant-based quality nutrition to help people live happier, more balanced lives.

Lean Green Kale
Spinach, Celery, Romaine, Cucumber, Ginger

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BREAKFAST

SMOOTHIES & JUICES · CONTINUED

Lemon Berry Boost
Strawberry, Apple, Lemon, Mint

Clean Carrot
Carrot, Orange, Apple, Ginger

Super Glow Smoothie
Apple, Banana, Orange, Avocado, Lemon, Ginger, Turmeric, Black Pepper, Cayenne Pepper

Juices 7
Apple, Orange, Grapefruit, Cranberry, Pineapple

James White Organic Juices 9
Beetroot & Ginger or Apple & Ginger

Ginger Shot 9
Ginger, Apple, Lemon

WATER

Savoy Water 7
Still or Sparkling

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ALL DAY DINING

CAVIAR & SHELLFISH

Caviar - 30g / 50g
296kcal / 393kcal

Baerii 125 / 180

Oscietra 140 / 230

Beluga 375 / 540

Served with St. Ewe Eggs, Chives, Sour Cream, Blinis

Blackwater Estuary Oysters (6) 30
104kcal
Cucumber & Lime (G)

SMALL PLATES

Coronated Orkney Scallop 16
143kcal
Heritage Cauliflower, Shallot Pakora

Auguste's Sole Tacos 18
538kcal
Newlyn Sole, Bacchus Grape, Hispi Cabbage

Cornish Tuna Tartare 21
250kcal
Organic Avocado, Miso Yuzu Dressing, Chive Oil

Pumpkin & Sage Tortelloni 25
472kcal
Wilted Spinach, Winter Truffle, Toasted Almonds, Burella

*Cornish Lobster Rolls 23
316kcal
Marie Rose, Butterfly Sorrel, Toasted Nori

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ALL DAY DINING

SMALL PLATES · CONTINUED

Grilled British Toastie 23
484kcal
Truffled Cheese, DukesHill Ham, Wiltshire Truffle

SIGNATURES

English Heritage Vegetable Pie 27
368kcal
Sprouting Broccoli, Squash Purée, Grilled Vegetable Jus

*The Savoy Club Sandwich 34
1850kcal
Rhug Estate Chicken, Suffolk Bacon, St. Ewe Egg, Savoy Fries

Chalk Stream Trout 34
445kcal
Pickled Cucumber, Trout Roe and Finger Lime Beurre Blanc (G)

Nordic Seared Halibut 41
466kcal
Wilted Spinach, Braised Leeks, Glazed Navets, Citrus Sauce

Charcoal-Grilled Organic Denbigh Chicken Tikka Pie 34
1153kcal
Riverford Vegetable Ribbon Salad

Steak Frites 32
258kcal
Surrey Onglet Steak (280g), Peppercorn Sauce, King Oyster Mushroom Savoy Fries

FROM THE GRILL

*Organic Denbighshire Beef Burger 34
1675kcal
Braised Short Rib, Somerset Cheddar, Onion Rings, Savoy Fries

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ALL DAY DINING

FROM THE GRILL · CONTINUED

Rhug Estate Rib Eye (280g) 45
917kcal
Confit Mushroom, Watercress
— Peppercorn Sauce or Red Wine Jus (G)

Grilled Organic Chicken Paillard 32
233kcal
Savoy Pesto, Maitake Mushroom, Young Rocket

SALADS

*Classic Caesar Salad 25
306kcal
Anchovy, Crispy Suffolk Bacon, Croutons
— With Organic Chicken - 34 - 439kcal
— With Cornish Lobster - 45 - 384kcal

The Superfood Bowl 27
258kcal
Avocado, Essex Quinoa, Graceburn Feta (V)

Organic Avocado and Rocket Salad 16
158kcal
Parmesan, Mustard Vinaigrette

TO ACCOMPANY

The Savoy Mac & Cheese (V) 16
882kcal
— With Wiltshire Truffle - 23 - 889kcal
— With Half Cornish Lobster - 36 - 968kcal
— With Braised Beef - 32 - 910kcal

Selection of Crafted Breads 7
712kcal
Cheshire Butter or Olive Oil and Balsamic (V)

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ALL DAY DINING

TO ACCOMPANY · CONTINUED

Fries 7
Savoy Fries - 522kcal, Triple Cooked Lincolnshire Chips - 698kcal, Sweet Potato Fries - 488kcal or Creamed Potatoes (P) (G) - 522kcal

Wiltshire Truffle Fries (P) (G) 14
855kcal

Steamed Basmati Rice (P) (G) 9
634kcal

Wilted Yorkshire Spinach (P) (G) 9
89kcal

*Grilled Riverford Broccoli (G) (V) 9
114kcal

Warm Roasted Langridge Organic Carrot & Toasted Pumpkin Seeds (V) (G) 10
319kcal

DESSERTS

The Gallery Mille-Feuille (For 2) 24
924kcal
Tahitian Vanilla Custard, Salted Caramel

The Savoy Sundae 14
711kcal
Selection of Ice Creams and Sorbets, Tahitian Vanilla Chantilly

Guanaja Chocolate Tart 16
238kcal
Chocolate Crémeux, Cocoa Shortbread, Clotted Cream and Bourbon Vanilla Chantilly

Savoy Sticky Toffee Pudding 14
534kcal
Moist Date and Brown Sugar Sponge, Maldon Salted Caramel Sauce
— Tahitian Vanilla Ice Cream

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ALL DAY DINING

DESSERTS · CONTINUED

Exotic Mess 15
270kcal
Passion Fruit Crunchy Meringue, Fruit Salsa, Kaffir Lime

Selection of British Cheese 18
312kcal
Thames Honey, Crackers

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CHILDREN'S MENU

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Bangers & Mash 18
410kcal
Oven Roasted Cumberland Sausages, Creamy Mash, Onion Gravy (G)

Crispy Fried Organic Chicken 18
489kcal
Grilled Broccoli, Fries

Organic Egg Pasta (V) (P) 18
361kcal
Tomato Sauce, Parmesan

Crispy Fried Lemon Sole Goujons & Chips 21
802kcal
Grilled Tenderstem Broccoli, Tartare Sauce, Lemon

DESSERTS

Ice Cream & Sorbets 9
328kcal
Madagascan Vanilla Ice Cream, Dark Chocolate Ice Cream, Pistachio Ice Cream, Strawberry Sorbet, Coconut Sorbet

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THE BOUQUET COCKTAILS

COCKTAILS

Elderflower 21
Hendrick's Gin, Cucumber, St-Germain Elderflower, Lime

Rose Royale 20
Boatyard Sloe Gin, Eucalyptus, Berry-Infused Champage, London Essence Raspberry & Rose

Bergamont 25
Flor de Caña 12 Year Rum, Italicus, Laurent-Perrier Héritage

Saicho Osmanthus 21
Desi Daru Mango Vodka, Peach Liqueur, Saicho Osmanthus Sparkling Tea

Velvet Scones 24
Scone Liqueur, Flor de Caña 4 Year Rum

Basil 20
La Tomato Liqueur, Basil, Laurent-Perrier Héritage, London Essence Soda (Low-Alcohol)

Botanical Bloom 18
Everleaf Marine, Lemon, Saicho Jasmine, Sparkling Tea (Zero-Alcohol)

Babbling Brook 18
Seedlip Garden, Green Apple, London Essence Raspberry & Rose, French Bloom Rosé (Zero-Alcohol)

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CHAMPAGNE & SPARKLING

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WHITE

Laurent-Perrier Héritage Brut	Glass 25 · Bottle 115
Laurent-Perrier Vintage, Brut	Glass 34 · Bottle 150
Laurent-Perrier Blanc de Blanc, Brut Nature	Glass 43 · Bottle 205
Laurent-Perrier Ultra Brut	Bottle 170
Laurent-Perrier Grand Siècle	Bottle 375
Nyetimber, Classic Cuvée NV	Glass 23 · Bottle 110
Nyetimber, Cuvee Chérie, Demi-Sec	Glass 25 · Bottle 125
Nyetimber, Blanc de Blancs	Glass 30 · Bottle 200
Nyetimber, 1086 Prestige Cuvee	Bottle 240
Bollinger Spécial Cuvée Brut	Bottle 200
Ruinart Blanc de Blancs, Brut	Bottle 210
Krug, Grande Cuvée Brut	Bottle 450
Dom Pérignon Brut	Bottle 450
Louis Roederer Cristal, Brut	Bottle 450
Pol Roger Cuvée Sir Winston Churchill	Bottle 700

ROSÉ

Laurent-Perrier Cuvée Rosé, Brut	Glass 30 · Bottle 145
Nyetimber Rosé, MV	Glass 25 · Bottle 115

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CHAMPAGNE & SPARKLING

CHAMPAGNE & SPARKLING · CONTINUED

Billecart-Salmon Rosé Brut	Bottle 180
Ruinart Rosé, Brut	Bottle 180
Nyetimber 1086 Prestige Cuvee Rosé	Bottle 280
Laurent-Perrier Alexandra Rosé, Brut	Bottle 500
Krug, Grande Cuvée Rosé, Brut	Bottle 650
Dom Pérignon Rosé, Brut	Bottle 850

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