THE RIVER RESTAURANT

THE SAVOY

A LA CARTE

THE SAVOY · STRAND · LONDON

A KISMET MENU · THE SAVOY

A LA CARTE

CAVIAR

Oscietra 10g/30g — £45/£110
Served with Blinis, Smoked Crème Fraîche, Soft Herbs

SEAFOOD PLATTER

Marinated Octopus, Cornish Crab, Torched Mackerel, Atlantic Prawns, Shetland Mussels & Oyster Selection — £70.00

OYSTERS

Maldon (Eng.) — £36
½ Dozen

Louët-Feisser (Ire.) — £38
½ Dozen

Served with Shallot Vinaigrette & Lemon

Sommelier's pairing : Perrier-Jouët Blanc de Blancs NV — £37 glass

SNACKS

Malted Sourdough, Longley Farm Butter — £5.50

Whipped Taramasalata — £8.00

Prawn & Pea Tartlets — £8.00

Marinated Nocellara Olives — £6.00

STARTERS

Baked Crab, Toasted Brioche — £25.00

Pan-Roasted Scallops, Delica Pumpkin, Foraged Sea Herbs — £35.00

If you have a food allergy, intolerance, or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. A discretionary 15% service charge will be added to your final bill. All prices are inclusive of VAT.

A LA CARTE

STARTERS · CONTINUED

Puglian Burrata, Pickled Cranberries, Quince, Black Garlic, Candied Pecans	£21.00
Jerusalem Artichoke Soup, Apple Gel, Crème Fraîche	£16.00
Grilled Octopus, Potato & Lardo Foam, Orange Vinaigrette	£23.00

MAINS

Salmon Wellington for 2, Celeriac Purée & Fish Jus	£70.00
Roasted Halibut, Highland Girolles, Cannellini Beans, Lardo	£55.00
Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt	£39.00
Traditional Fish & Chips, Crushed Peas & Tartar Sauce	£30.50
Tahini Cauliflower, Red Pepper Romesco, Pickled Chilli, Crispy Chickpeas	£25.00
Beef Wellington, Confit Shallot, Truffle, Red Wine Jus	£66.00

GRILL

Cornish Dover Sole Grilled or Meunière	£64.00
Dry-Aged Fillet of Beef Peppercorn Sauce	£52.00

SIDES

French Fries, Sea Salt	£7.50
Bitter Leaf & Baby Gem Salad, Fresh Herbs, Chardonnay Vinaigrette	£7.50
Sautéed Spinach, Confit Garlic & Red Chilli	£8.00

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SIDES · CONTINUED

Ratte Potatoes, Seaweed Butter	£8.00
Roasted Hispi Cabbage, Black Garlic Ketchup	£8.00

DESSERTS

Sticky Toffee Pudding, Fior Di Latte Ice Cream	£15.00
Frangelico Tiramisu	£16.00
74% Valrhona Chocolate Délice, Salted Caramel, Hazelnuts, Coffee Ice Cream	£15.00
Custard & Nutmeg Tart, Peach Sorbet	£15.00
Seasonal Sorbet & Ice Cream Selection	£4.00 per scoop

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