SAVOY GRILL

THE SAVOY

A LA CARTE

THE SAVOY · STRAND · LONDON

A KISMET MENU · THE SAVOY

A LA CARTE

STARTERS

Louet-Feisser oysters — Three £22 · Six £43
Classic - shallot mignonette. Rockefeller - spinach, cheese sauce, shallot crumb

Caviar — Imperial Beluga 30g £275 · Imperial Oscietra 30g £125
fine herbs, smoked crème fraiche, blinis

Arnold Bennett soufflé — 24
smoked haddock, Montgomery cheddar sauce

Truffled smoked potato soup — 19
Ratte potato, sour cream, chives, crispy onion, black truffle

Duck liver terrine — 27
Coppa ham, macerated prunes, prune chutney, toasted brioche

Beetroot & radicchio salad — 18
goat's curd, cashews, grapes

Steak tartare — 27
aged beef, confit St Ewes egg yolk, black truffle crisps

Whisky & soy smoked salmon — 24
Cheltenham beetroot, horseradish cream, honey & oats

Malted sourdough bread — 5.5
marmite brown butter

MAINS

Beef Wellington — 66
truffle, red wine jus & shallot puree, parsley tuile

Poached halibut — 49
cockles, consommé, brassicas

Dover Sole — 69
Grilled or Véronique - Champagne beurre blanc, confit shallot, grapes, croutons, tarragon oil

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal. Prices include VAT. A discretionary 15% gratuity will be added to your bill.

A LA CARTE

MAINS · CONTINUED

Steak Diane 72
wild mushroom, brandy sauce

Yorkshire guinea fowl 45
choux farci, bacon lardons, wild mushrooms, Madeira jus

Panisse Provençale 36
piperade, violet artichoke, red pepper velouté

Cassoulet 42
confit duck leg, gremolata - Special of the day

FROM THE CHARCOAL GRILL

Fillet steak 220g 66

Rib-eye steak 300g 65

A5 Wagyu Denver steak 250g 105

Treacle and ale cured pork chop 340g 48

Half corn fed chicken 39

All served with a sauce of your choice: béarnaise, peppercorn, chimichurri, Café de Paris butter or red wine jus

TO SHARE

FOR TWO - PLEASE ALLOW UP TO 45 MINUTES

Côte de bœuf 900g 150
House rub

Chateaubriand 600g 155

Wagyu Denver steak 400g 175

Whole corn fed chicken 76

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal. Prices include VAT. A discretionary 15% gratuity will be added to your bill.

A LA CARTE

All served with two sauces of your choice: béarnaise, peppercorn, chimichurri, Café de Paris butter or red wine jus

SIDE ORDERS 8.5

Pomme purée

"Bloody Mary" fries

Dressed mixed leaf salad, toasted seeds

Green beans, shallot, chilli & ginger dressing

Beetroot & radicchio salad

Garlic mushrooms

Sautéed spinach

DESSERTS

Sticky toffee pudding 19
honey ice cream

Crêpes Suzette 26
Grand Marnier, Madagascan vanilla soft serve

Apple tarte tatin (for 2) 38
Madagascan vanilla ice cream, salted caramel sauce

Meyer lemon soufflé 19
Bergamot curd, raspberry sorbet

Coconut panna cotta 18
mango & passion fruit compote, pink grapefruit granita

Dark chocolate fondant 21
salted caramel, sea buckthorn ice cream

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal. Prices include VAT. A discretionary 15% gratuity will be added to your bill.

A LA CARTE

DESSERTS · CONTINUED

Cheese selection 29

Dorstone, Tunworth, 24 month aged Comté, Cashel Blue - fig & apple chutney, figs, crackers, malt loaf

Scan to view calorie menu

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal. Prices include VAT. A discretionary 15% gratuity will be added to your bill.