

THAMES FOYER

Often described as ‘the vibrant heart of the hotel’, the Thames Foyer was built into the centre of the original 1889 hotel building when The Savoy was extended in 1904. In this elegant room, diners first rose to dance to the music being played while they ate, thus inventing the dinner-dance; later a permanent dance floor was installed, and the world-renowned Savoy bands made their debuts in the Thames Foyer, as Tango teas and thés dansant became all the rage. The tradition of live music continues, as a pianist plays one of the hotel’s traditional pianos during Afternoon Tea. The great glass cupola above you has restored the natural light which flooded into the Thames Foyer in those early days. Its restoration, completed in 2010, was inspired by an original design which was found in the hotel’s archive.

STARTERS

All prices are inclusive VAT. A suggested discretionary 12.5% service charge will be added to your bill.

“Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

Food allergies and special dietary requirements can be catered for by our chefs, please make us aware and they will prepare something especially for you. We are happy to provide you with full details on our dishes with regard to the products used, allergens substances and nutrition. ” 

Thai chicken spring rolls with sweet chilli sauce

12

Genuine wild smoked Scottish salmon with pickled cucumber, chives cream cheese and rye bread toast

16

Hereford beef fillet Carpaccio with truffle dressing, shaved parmesan and garden cresses

16

King Prawn and shrimp cocktail with crispy bread

16

Chicken noodle soup with carrots and peas

14

Tuscan vegetable soup 

10

SALADS

Caesar salad with sour dough croutons, shaved parmesan

16

With grilled corn fed chicken breast

19

Cobb salad with roasted chicken, bacon, avocado and blue cheese dressing

18

Rare seared yellow fin tuna Nicoise salad with sweet mustard dressing

19

Traditional Greek salad with feta cheese, marinated heritage tomatoes, cucumbers and kalamata olives

18

Mixed seasonal leaves salad with marinated asparagus and house dressing

14

MAINS

Savoy Club sandwich with chicken, smoked bacon, tomato, fried egg and lettuce,
Served with chunky chips

19

Lobster BLT sandwich
With sweet potato fries

25

Open faced soda bread sandwich of Scottish smoked salmon, pickled red onions, egg
salad and keta caviar

19

Grilled Halloumi wrap with marinated harissa peppers, hummus, rocket leaves, raita
sauce and chunky chips

15

Pan roasted feather blade steak sandwich on crusty French bread, Portobello mushroom
and English mustard with sweet potato fries

19

Grilled beef fillet burger with bacon, English cheddar,
caramelized onion mayonnaise and chunky chips

24

Battered cod and chips
With sauce tartar

22

Tortellini of braised aubergine and Taleggio cheese with puttanesca sauce

22

FISH BAR

Fruits de mer platter
Oysters, poached prawns, Cornish crab and scallops
38

Royal fruits de mer platter
Oysters, poached prawns, Cornish crab, scallops and lobster
48

FROM THE GRILL

Whole grilled Dover sole
38

Scottish salmon fillet
28

Grill Hereford rib-eye
34

Salt Marsh 4 bone lamb rack
33

Whole grilled baby corn fed chicken
28

Choice of sauce: Sauce béarnaise, butter-caper sauce, peppercorn sauce

SIDES

Chunky Chips
Creamed potato
Mixed organic vegetables
Confit of wild mushrooms
Fine French Beans
Sautéed spinach

Above sides are priced at £5 each

DESSERTS

Served from 18:30 – 23:30

Citrus on the Rock

Tangy citrus foam, earl grey rocks, honey tuile, zesty grapefruit sorbet

16

Dynamite Belle-Helene

Poached William pear, Tahiti vanilla ice cream, hot chocolate sauce

16

Peach Melba Legacy

Vanilla foam, fresh raspberries, poached peaches, blown sugar

16

Mint Stracciatella

1st Cru Vila Cracinda 64% dark chocolate mousse, cremeux and wafers,
Mint stracciatella ice cream

13

Peanut butter and chocolate tart

Think dark chocolate shortbread, Chuao chocolate ganache,
Peanut ice cream

13

Chocolate Decadence

Our Executive Pastry Chef's very own chocolate fondue recipe,
Seasonal fruit skewers

15

CHAMPAGNE

Louis Roederer Brut Premier NV
glass 18.50 / bottle 78.00

Louis Roederer Carte Blanche Demi Sec NV
glass 20.00 / bottle 82.00

Ruinart Blanc de Blancs NV
glass 26.00 / bottle 115.00

Louis Roederer Brut Vintage 2008
glass 29.00 / bottle 120.00

Bollinger La Grande Année 2005
glass 38.00 / bottle 160.00

Pol Roger Cuvée Winston Churchill 2004
glass 60.00 / bottle 265.00

Louis Roederer Cristal 2007
glass 85.00 / bottle 360.00

Rosé

Moët & Chandon NV
glass 23.00 / bottle 109.00

Ruinart Rosé NV
glass 26.00 / bottle 120.00

Magnum

Louis Roederer Brut Premier NV 145.00
Ruinart Rosé NV 185.00

WHITE WINE

La Loupe, Grenache Blanc, Languedoc, France 2015
glass 11.00 / bottle 36.00

Portenova, Pinot Grigio, Veneto, Italy 2015
glass 13.00 / bottle 40.00

Cortese, Gavi di Gavi Ca' Da Bosio, Italy 2015
glass 15.00 / bottle 52.00

Astrolabe "Province", Sauvignon Blanc, Marlborough, New Zealand 2014
glass 17.00 / bottle 62.00

Chablis, Le Carre de César, Domaine l'Eglantière, Chablis, France 2014
glass 16.00 / bottle 54.00

Sauvignon Blanc, Blanc Fumé de Pouilly 'Les Cornets', Michel Redde,
Loire, France 2007
glass 21.00 / bottle 72.00

Pouilly-Fuissé, Vieilles Vignes', Domaine Cordier Père et Fils,
Burgundy, France 2014
glass 23.00 / bottle 84.00

Rosé Wine

Sancerre Rosé, André Dezat, Loire, France 2015
glass 15.00 / bottle 47.00

Please note that while we serve 175ml of wine and 50ml of liqueur & spirits as standard measure, smaller serves (125ml of wine and 25ml of spirit) are available upon request.

RED WINE

Domaine Du Mage, Merlot/Syrah, France 2014
glass 12.00 / bottle 37.00

Côtes du Rhône, Domaine des Carabiniers, Rhône, France, 2014
glass 12.00 / bottle 37.00

Malbec Reserve, Finca Sopenia, Mendoza, Argentina 2014

glass 15.00/ bottle 41.00
Grenache Mourvedre, Geoff Merrill, Australia 2009
glass 15.00 / bottle 52.00

Pinot Noir, Little Beauty, Marlborough, New Zealand 2014
glass 17.00 / bottle 60.00

Morgon, Marcel Lapierre, Burgundy, France 2014
glass 18.00 / bottle 60.00

Gaja, Promis Ca'Marcanda, Tuscany, Italy 2013
glass 20.00 / bottle 70.00

Please note that while we serve 175ml of wine and 50ml of liqueur & spirits as standard measure, smaller serves (125ml of wine and 25ml of spirit) are available upon request.

THAMES FOYER TEMPTATION COCKTAILS

Diamonds and Pearls
Star of Bombay Gin, Jasmine Cocchi, raspberry & cucumber
Light, fruity, long
17

Two Worlds
Bacardi Carta Blanca, Mezcal, pineapple, lime, Velvet Falernum
Bright, tropical, light
16

Southern Rose
Grey Goose, rose, muscat, St. Germain, raspberry syrup
Fragrant, floral, fruity
16

Bamboo Lightning
Noilly Prat, Manzanilla, White Cacao, vanilla
Light, salted chocolate, vanilla
16

Kings and Quince
Woodford Reserve, Quince Liqueur, salted almonds

Fruit, spices, vanilla

16

Royal Flush

Bacardi Ocho, Dubonnet, dry chocolate, Maraschino, bitters

Rich, chocolate, luxurious

17

THAMES FOYER CLASSIC COCKTAILS

16,50

Martini

Gin or vodka

Manhattan

Woodford reserve, sweet/dry vermouth

Cosmopolitan

Grey Goose Citron, Cointreau, cranberry juice, lime juice

Espresso Martini

Grey Goose and Kahlua mixed with a shot of espresso

Margarita

Cazadores Blanco, Cointreau and lime juice

THAMES FOYER CHAMPAGNE COCKTAILS

19,00

Bellini

White peach purée, lemon juice, Louis Roederer NV

Champagne Cocktail

Hennessy Fine de Cognac, sugar, Angostura bitters, Louis Roederer NV

DRINKS

Minerals

Kingsdown Still Mineral Water 330ml 4,50 | 750ml 5,50
Kingsdown Sparkling Still Mineral Water 330ml 4,50 | 750ml 5,50

Soft Drinks

Coca Cola 4,50
Diet Coke 4,50
Lemonade 4,50
Ginger Ale 4,50
Tonic Water 4,50
Soda Water 4,50

Fruit Juices

Freshly squeezed orange or pink grapefruit juice 5,50
Juice of the day 5,50
Freshly pressed apple or carrot juice 5,50
Tomato, cranberry or prune juice 5,50

Beer

Becks 6,50
Peroni, Nastro Azzurro 6,50
Guinness original 6,50

HOT BEVERAGE SELECTION 6.50

Valrhona Hot Chocolate

French Pressed Coffee

Espresso

Cappuccino

Cafe Latte

Macchiato

Mocha

Iced Coffee

Iced Tea

The Savoy Signature Iced Tea

A rich, soft classic Ceylon tea cold infused overnight
served with a selection of syrups.

THE SAVOY TEA SELECTION 6.50

The Savoy Breakfast Blend

A comforting and full breakfast classic, with rich malty sweetness and a vivid infusion of ruby colour. Statuesque and broad, with plenty of grip and structure and rich finishing flavours of malt.

The Savoy Afternoon Blend

A unique blend of Ceylon and Darjeeling tea. Light, crisp and refreshing, with graceful citrus lift. Fresh, faintly minty aftertaste and a soft but ample mouth feel.

BLACK TEAS

Assam Gold

Big, broad and thick-textured. Pungent and restorative, with a slowly subsiding finish which hints at raisin and malt.

Ceylon

A rich, soft and full tea, with a gentle yet textured profile. The taste long and satisfying with an almost creamy wealth to it.

Organic Bohea Lapsang

Calm, serene and reassuringly smoky with a smell of warm sauna pine. Subtle and haunting, gently smoky, warm yet refreshing, too, with a supple, creamy, liquorice-root finish.

SCENTED BLACK TEA

Earl Grey

Refreshing and sweet, with lifted citrus charm freshening the structured tenacity of the Ceylon leaf. A perfectly focussed classic.

Vanilla Black Tea

Dark vanilla notes of roundness and charm, supported by a discreet, soft but full-textured black tea base. The combination is creamy and sumptuous.

Lychee Red

Surprisingly sweet and soft, with lingering, lifted aromas of Asian fruits and perfumer's flowers. Baroque, decadent, and irresistible.

Chai

Juicy, rich, rounded and warming flavours, combining the soft, gratifying palate fullness of black tea with subtle sweet spice. Complete and balanced.

WHITE TEA

Silver Needle

Light, delicate, fruity flavours underpinned by cucumber and melon freshness yet surprisingly full textured with a stunningly velvety finish.

SCENTED WHITE TEA

White Peony & Rose

A teasing blend of vivid, white tea buds and leaf with perfectly proportioned whole rose buds. An exquisite, super-subtle infusion combining the soft purity of white tea with drifting haunting rose.

GREEN TEA

Organic & Fair Trade Dragon Well

Dragon Well has lively and garden-fresh flavours underscored by silky hazel-nut and liquorice-root complexity.

Gen Mai Cha

Rich, complex, multi-layered with vivid grassy freshness of green tea filled out by toasty grain fullness.

SCENTED GREENTEA

Moroccan Mint

A luxurious blend of organic gunpowder green tea with whole peppermint leaves and the effect of refreshing mint.

Fair Trade Jasmine Pearls

Velvety, full and enticing green tea leaf lifted by fresh and heady jasmine aroma. The taste is sumptuous, round and deeply jasmine infused.

OOLONG TEA

Oriental Beauty

Famed for being one of the Queen's favourite teas, this supreme Formosa Oolong is honeyed and sweet, offering a complex aroma with a delicate, sherbet sweetness.

HERBAL

Whole Rose Buds

Light, graceful, stealthy notes of sweet-edged rose within a refreshingly light, leafy liquor and a perfumed, languid aftertaste.

Organic Whole Chamomile Flowers

Bright, full, mellow floral depths with soft, refreshingly bitter vegetal complexities in the finish. Sweet yet austere — the definitive chamomile combination.

Blackcurrant & Hibiscus

Vivid, intense and lively, with a rich spectrum of berry fruits, bright supporting acidity and a sweet, perfumed finish. Refreshing, even bracing, and full of charm.

Lemon Verbena

Beautiful, whole Verbena leaves with all the aromatic qualities of a garden in Southern France. Fresh and vivid with mint-like freshness and pressed lemon zest pungency.

Whole Peppermint Leaf

Insistent, deep and full mint flavours with an almost oily mid-palate, subsiding cleanly towards an intensely perfumed finish.

FINE & RARE TEAS

Iron Buddha Oolong 12,50

An intensely floral oolong tea, hand rolled and fired to create a characteristic Iron Buddha or 'Iron Goddess of Mercy' Oolong flavour.

Wazuka Sencha 15,50

A definitive Japanese Sencha with a perfect balance of sweetness, astringency and velvety texture.

FLOWERING TEAS 9,50

Flowering Amaranth

A beautiful display of hand tied green tea wrapped around a stunning red amaranth flower. A mesmerising sight with a soft pink infusion and cleansing wild flower taste.

Flowering Osmanthus

Sweet and soothing flowering green tea hand tied around an explosive flame coloured Osmanthus flower. The taste offers warm, green-tea sappiness lent complexity by peachy, toasty notes.

A Time for Reflection

The eight paintings hanging in the Thames Foyer are by British Pop artist McAlpine Miller. Each painting features a star of the stage or screen who enjoyed staying here at The Savoy.



Katharine Hepburn:
Taking Centre Stage



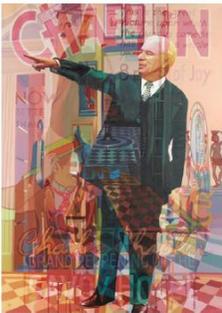
Frank Sinatra:
Man About Town



Ava Gardner:
A Desirable Proposition



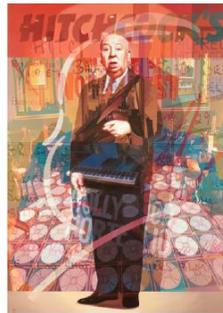
Maria Callas:
A Moment of Respite



Charlie Chaplin:
Silent Path to Success



Marlene Dietrich:
Into My World



Alfred Hitchcock:
The Mysterious Thinker



Marilyn Monroe:
Bright Young Thing

“This series of 8 paintings concentrates on two themes: the sheer majesty of The Savoy and the glamour of iconic idols that have been and will continue to be associated with this historic hotel. The choice of subjects serves not only to remind us of an era of great hope and aspiration but also allow us to consider both progress and potential. The Savoy has continued to achieve a standard which might otherwise be lost in our throwaway society where everything is replaceable”.

McAlpine Miller, 2012

All of the paintings are oil on linen canvas. The collection was commissioned by The Savoy in 2012.