

# SAVOY GRILL

Book a Table



## STARTERS

Caviar served with blinis - Oscietra Gold 30g £95.00 50g £160.00  
Seafood cocktail (Cornish crab, salt water prawns and crayfish)  
with Marie rose sauce, baby gem and cucumber £16.00  
Lobster bisque with poached lobster and brandy butter £16.00  
Steak tartare with egg yolk and Jospet-grilled toast £16.50  
Baked Dorset snails, sweet garlic, red wine and brioche crumbs £9.50

Beluga Royal 30g £150.00 50g £250.00  
Glazed omelette Arnold Bennett £12.00 (add black truffle £6.00)  
Ruby beetroot with pine nuts, horseradish and orange £10.50  
Foie gras terrine with rhubarb, hazelnuts and toasted brioche £16.00  
Severn and Wye smoked salmon with soda bread and traditional garnish £14.50



## FISH

Dover sole 16oz, grilled or meunière £40.00  
Day boat fish 'Market price'  
Wild halibut with woodland mushrooms and winter squash £28.00  
Fisherman's pie £24.00  
(Scottish salmon, tiger prawns, monkfish cheeks and seaweed)



## SHELLFISH

Today's selection of Oysters six or twelve £12.00/£24.00  
Grilled native lobster thermidor or garlic butter 'Market price'  
Seared scallops with Jerusalem artichokes and black pudding £26.00  
Sole Victoria with lobster mousse,  
black truffles and a crayfish beurre blanc £30.00



## GRILLS FROM THE WOOD CHARCOAL OVEN

*All our beef has come from British herds; it is at least 24 months old and is dry-aged for a minimum of 28 days*

32 Day-aged rump steak 300g £32.00	English rose veal T-bone 300g £34.00	38 day-aged côte de boeuf per 100g £10.50
Shorthorn rib-eye steak 400g £39.00	English calf's liver £26.00	Shorthorn T-bone steak per 100g £11.00
Hereford beef sirloin steak 300g £37.00	Herdwick lamb cutlets £32.00	Chateaubriand (for two) 600g £72.00
Fillet steak 300g £46.00	Saddleback pork chop 400g £24.00	Marinated spatchcock chicken £20.00

Add to cuts: sautéed onions, fried Burford Brown egg or grilled smoked bacon - £2.95 each  
Choice of one sauce: Béarnaise, peppercorn, marrowbone and shallot or horseradish



## ROASTS, BRAISES AND PIES

Steak, onion and ale pudding with shallot gravy £23.00  
Beef Wellington with horseradish cream and red wine jus (for two) £86.00  
Wadhurst Park roe deer loin with salt baked beetroot, roasted salsify and curly kale £32.00  
Dingley Dell pork tenderloin, braised pork cheeks, spiced apple and baby carrots £26.00  
Red wine-braised shoulder of beef with marrowbone, parsnips and winter truffles £28.00  
Confit chicken and ham hock pie with grain mustard and tarragon velouté £24.00



## FROM THE TROLLEY DAILY

*Available at lunch only - served with seasonal garnish and roast potatoes*

MONDAY	Honey-glazed Suffolk ham with Dijon sauce £22.00
TUESDAY	Roast suckling pig with grain mustard sauce £24.00
WEDNESDAY	Beef Wellington with horseradish cream £32.00
THURSDAY	Suffolk rack of pork with apple sauce £24.00
FRIDAY	Salmon coulibiac with parsley sauce £24.00
SATURDAY	Stuffed leg of lamb with mint sauce £28.00
SUNDAY	Rib of Hereford beef with Yorkshire pudding £30.00



## SIDE ORDERS

Hand cut or skinny chips £4.50  
Mashed potatoes £4.50  
Truffle mash £6.50  
New potatoes £4.75  
Chantenay carrots £4.50  
Creamed or sautéed spinach £4.75  
Cauliflower cheese gratin £5.50  
Roast field mushrooms, garlic butter £4.50  
Mixed lettuce and shallot salad £4.95

*A £2.00 cover charge per person will be added to your bill. Prices include VAT.*

*A discretionary 12.5% gratuity will be added to your bill.*

*If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering our meal.*