

Sandwiches

12:00 - 17:00

Crab & Prawn Crumpet - Brown Crab Mayonnaise 10

House Club Wrap - Chicken, Bacon, Egg 10

Mediterranean Vegetable Wrap - Hummus (VG) 8

Fish Finger Sandwich - Salad Cream, Baby Gem 8

Snacks

Bread - Sourdough, Savoy Cultured Butter 5

Giant Nocellara Olives (VG) 5

Hummus & Charred Pitta - Smoked Paprika, Olive Oil (VG) 5

Mini Butter-Poached Lobster Rolls - Spicy Marie Rose Sauce 8

Starters

Sweetcorn Veloute - Pepper Milk, Brown Shrimp Brioche 8

Crispy Squid - Garlic, Curry Leaves, Chilli Mayonnaise 12

Southbeach King Scallops, Seaweed, Lime 16

Bourbon Cured Salmon - Fennel & Dill Seed, Apple Salad 12

Jumbo King Prawns - Garlic Butter 12

Tuna Tartare - Spring Onions, Avocado, Lime, Crostini 10

Southern Fried Chicken Bao Bun - Corn Salsa, Hot Sauce $\, {f 10} \,$

Burrata & Vine Tomatoes - Croutons, Basil, Balsamic, Olive Oil (V) 8

6 / 12 Dorset Oysters - Citrus Sake Mignonette / Tabasco 16/30

Salads

Heart Of Palm - Watercress, Avocado, Cucumber,

Jalapeno Dressing (V) 14

Chicken Caesar - Bacon, Soft Egg, Parmesan, Cos Lettuce, Garlic

Croutons, Pickled Red Onions, Caesar Dressing 14

Seared Tuna Nicoise - Black Olives, Fine Beans, Egg,

Lemon Dressing 16

Mains

Miami Short Rib - Guinness, Crispy Oyster Gremolata, Buttermilk 20

Aberdeen Angus Beef Burger - Brioche, Salsa, Swiss Cheese, Grilled Onion, Fries 16 (add 3 King Prawns 10)

IPA Beer Battered Fish & Chips - Crushed Minty Peas, Triple Cooked Chips, Tartare Sauce 16

Maple Cured Pork Chop - Roasted Apple, Crushed Peas, Black Pudding, Cider Jus 20

Cuban Lemon Curry Monkfish - Curried Lentils, Lime Yoghurt, Coriander Oil 24

1/2 Roasted Chicken - French Fries, Chicken Fat Mayonnaise 20

BBQ Cauliflower Steak - Garam Masala, Provencal Cous Cous, Bean Hummus, Herb Pistou (VG) 14

Roasted Pumpkin & Sage Risotto - Seeds, Gorgonzola (V) 14

From the Grill

NY Strip Steak - Triple Cooked Chips, Roasted Flat Mushroom, Cherry Vine Tomatoes, Watercress **32** (*Peppercorn Sauce or Garlic Butter*)

Whole Grilled Lemon Sole - Rock Samphire, Parsley, Capers, Lemon, Butter Sauce 31

7oz Fillet Steak - Triple Cooked Chips, Roasted Flat Mushroom, Cherry Vine Tomatoes, Watercress **35** (*Peppercorn Sauce or Garlic Butter*)

Sharers

Cote de Boeuf - Grilled Peppers, Chorizo, Chimichurri Sauce, Guasaca Dip, French Fries **82** Seafood Platter - ½ Lobster, Oysters, Marinated Mussels, Clams, Prawns, French Fries **75**

Sides All £4.50 each

Fries, Smoked Garlic Mayonaise (VG) | Triple Cooked Chips | Market Vegetables (VG) | Grilled Sweetheart Cabbage (VG) Creamed Spinach, Chorizo & Garlic | Ham Hock Mac & Cheese | Sauteed Padron Peppers (VG)

ocado, Cucumber,

Sweets

Coconut Parfait - Pineapple & Mango Salsa, Hob Nob Crumble, Honeycomb Cake 8

Black Forest - Vanilla Mascarpone Cream, Cherries In Kirsch, Chocolate Shards,

Key Lime Pie - Biscoff Biscuit, Meringue, Candied Lime, Blackberries, Coconut Sorbet 8

Dark Chocolate Fondant - Salt Caramel Ice Cream, Orange Gel 9

Raspberry Parfait, Chocolate Cake, Chocolate Cremeux, Cherry Gel 8

Banoffee Torte - Salted Toffee, Bananas, Banana Marshmallow 8

Spiced Pumpkin Brulee - Carrot Cake, Cappuccino Ice Cream 7

 $\label{thm:conditional} \mbox{Vegan Chocolate Brownie - Chocolate Mousse, Raspberry Sorbet (VG)} \ \ {\bf 7}$

Savoy Classics

South Beach Punch **11**Havana Club Spiced Rum, Lemon, Cacao,
Berry Cordial, Cointreau, Pineapple

Espresso Martini **11** Stolichnaya Vodka, Espresso, Coffee Liqueur

Champagne Cocktail **12**Remy Martin, Champagne, Angostura Bitters