

THE  
SAVOY  
JERSEY

# A LA CARTE

2025

*Served daily from 6 PM - 8:30 PM*



*\*Prices displayed include GST and quoted in GBP.  
'A discretionary 10% service charge will be added to your bill'*

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*Our accomplished Chef, Vilanca Rodrigues, whose passion for Mediterranean cuisine is reflected in every dish he creates.*

*Was born in Angola and raised in Lisbon. Chef Vilanca developed a love for fresh and seasonal ingredients, honing his culinary skills alongside some of the world's most renowned chefs, including Heston Blumenthal and Phil Howard. Chef Vilanca's philosophy for wholesome and nutritious ingredients, coupled with a flair for modern dietary trends results in, remarkable dishes that are both traditional and contemporary in style.*

*Join us on a culinary journey of indulgence and savour Chef Vilanca's expertly crafted cuisine, designed to delight the senses and satisfy the palate.*

*Bon Appetit!*

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# À LA CARTE MENU

## BREAD, BUTTER & OLIVE OIL WITH BALSAMIC VINEGAR

Warm, freshly baked bread, served with creamy butter, cold-pressed olive oil, and aged balsamic vinegar.

**Allergens:** *Gluten (Wheat), Milk, Sulphites.*

## STARTERS

### LOCALLY CAUGHT LOBSTER STARTER 14

Butter-poached lobster served over saffron-Parmesan risotto, finished with a rich lobster bisque and micro herbs.

**Allergens:** *Ngci, Milk, Crustaceans, Sulphites.*

### JERSEY SHACK 14

Hand-dived Jersey scallops paired with tender Chancre crab, coconut, a zesty soy-citrus dressing, and crispy scallop popcorn.

**Allergens:** *Gluten, Milk, Molluscs, Soya, Mustard*

### ROUGIÉ FOIE GRAS PARFAIT 12

Silky foie gras parfait with smoked duck breast, wakame seaweed salad, crisp salad leaves, port jelly, and toasted brioche.

**Allergens:** *Gluten, Milk, Egg, Sesame, Soya, Sulphites*

### CHARCUTERIE 10

Cured meats, prosciutto, salami, paired with an assortment of cheeses, Provençal olives, grapes, chutney and toasted sourdough.

**Allergens:** *Gluten, Milk, Nuts, Mustard, Sulphites.*

### JACKFRUIT CRÊPE, V,VG 10

Delicate crêpe filled with creamy avocado, tender jackfruit, pickled shimeji mushrooms, and tangy mustard vinaigrette.

**Allergens:** *Gluten, Soya.*

### ANGOLAN BEAN SOUP V,VG 9

A hearty blend of red beans, fresh herbs, and traditional Angolan spices, served with a crusty bread roll.

**Allergens:** *Gluten, Sulphites.*

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# TAPAS

## OCTOPUS WITH MAPLE CHILI GLAZE

Chili-grilled octopus coated in Kirkland Signature maple syrup, smoked paprika, and chimichurri.

**Allergens:** *Ngci, Molluscs, Sulphites.*

## CLASSIC OYSTER (3)

Freshly shucked oysters accompanied by a mignonette dressing.

**Allergens:** *Ngci, Molluscs, Sulphites.*

## SALT AND PEPPER SQUID

Crispy battered squid seasoned with cracked black pepper and sea salt, served with lemon aioli.

**Allergens:** *Gluten, Celery, Molluscs, Soya, Sulphites.*

11

## POPCORN CHICKEN

8

Golden, crispy chicken bites served with a tangy sofrito dip.

**Allergens:** *Gluten, Soya, Mustard.*

10

## CRISPY JACKFRUIT 'CHICKEN' V, VG

8

Plant-based jackfruit bites glazed with Gochu sauce, sprinkled with sesame seeds and spring onions.

**Allergens:** *Gluten, Soya Sulphites, Sesame.*

9

## WAKAME SEAWEED SALAD V, VG

6

A refreshing salad dressed with toasted sesame oil and a touch of soy.

**Allergens:** *Ngci, Soya, Sesame.*

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# MAINS

## WEST COUNTRY BEEF WELLINGTON 27

West Country grass-fed beef encased in golden pastry, served with La Rustichella truffle mash, Roscoff onion, umami seaweed, and oak-infused jus.

**Allergens:** *Gluten, Milk, Egg, Sulphites, Mustard.*

## LAMB BEST END 24

Dorset lamb served with creamy Désirée potato dauphinoise, spinach, pistachio, peas, and Pernod-infused lamb sauce.

**Allergens:** *Gluten, Milk, Nuts, Sulphites, Celery.*

## FILLET OF CHICKEN 21

Free-range chicken wrapped in bacon, paired with Applewood-smoked pommes Lyonnaise, king oyster mushroom, and Madeira jus.

**Allergens:** *Ngci, Milk, Sulphites, Celery.*

## GOURMET BEEF BURGER 17

Jersey beef, cheddar cheese, smoked bacon, , gherkins, tomato, lettuce . Served on a brioche bun with mixed leaves and chips.

**Allergens:** *Gluten, Dairy, Mustard*

## MARKET FISH 22

Seasonal fish with Mills Bay mussels, panko king prawns, tagliatelle pasta , parsley, seafood mix and white wine velouté.

**Allergens:** *Gluten, Molluscs, Fish, Crustaceans, Mustard Sulphites*

## FISH & CHIPS 17

Crispy beer-battered cod, mushy peas and tartare sauce. Served with chips.

**Allergens:** *Gluten, Fish, Egg, Mustard*

## MOROCCAN TAGINE V,VG 16

A warming dish of spiced chickpeas, sweet potatoes, butternut squash, dried apricots, lime-zested couscous, and mint soya yogurt.

**Allergens:** *Gluten, Soya, Sulphites.*

## CHICKEN BURGER 16

Chicken fillet topped with smoked bacon, melted cheese and rich burger sauce , served with a side of crispy fries.

**Allergens:** *Gluten, Celery, Dairy, Egg, Mustard Sulphites*

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# GRILL

*All our steaks are served with chunky chips sourced from La Petit Ménage Farm, accompanied by grilled cherry vine tomatoes, a succulent field mushroom, and fresh dressed leaves.*

## A5 WAGYU STRIPLOIN STEAK (9OZ) 40

Luxuriously marbled Wagyu beef, known for its tender texture and buttery flavor.

**Allergens:** *Ngci, Milk, Mustard, Sulphites*

## SAVOY STEAK SELECTION (THREE 4.5OZ STEAKS) 45

Trio of A5 Wagyu - Fillet Steak - Ribeye

**Allergens:** *Ngci, Milk, Mustard, Sulphites*

## IRISH WATERGRASS-FED FILLET STEAK (9OZ) 32

A tender Sheelin beef fillet with subtle marbling for an elegant dining experience.

**Allergens:** *Ngci, Milk, Mustard, Sulphites*

## TOMAHAWK STEAK (FOR SHARING) 35OZ 65

Impressively large and richly flavored, perfect for sharing.

**Allergens:** *Ngci, Milk, Mustard, Sulphites*

## RIBEYE STEAK (9OZ) 28

Expertly seared ribeye, prized for its tender and marbled meat

**Allergens:** *Ngci, Milk, Mustard, Sulphites*

### ◆ CHOICE OF SAUCES ◆

#### PEPPERCORN SAUCE

**Allergens:** *Ngci, Milk, Sulphites.*

#### CAFÉ DE PARIS BUTTER

**Allergens:** *Ngci, Milk, Mustard, Sulphites.*

#### BEARNAISE SAUCE

**Allergens:** *Ngci, Egg, Milk.*

#### BLUE CHEESE SAUCE

**Allergens:** *Ngci, Milk.*

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## ASIAN

### INDIAN CURRY 19

A rich and aromatic Indian curry with your choice of chicken, lamb, or prawns, served with homemade naan, fragrant basmati rice, tangy mango pickle, and traditional chutney.

**Allergens:** *Gluten, Celery, Mustard, Sulphites.*

### PEKING DUCK 19

Succulent duck paired with wok-tossed aromatic noodles, crisp stir-fried vegetables, and a bold Peking-style sauce.

**Allergens:** *Gluten, Celery, Mustard.*

### GOCHUJANG PORK 20

Crispy South Korean-style pork belly glazed in spicy gochujang sauce, served with egg-fried rice and crisp fresh apple.

**Allergens:** *Gluten, Egg, Sesame, Soya, Sulphites.*

## SALADS

### ROBERTO'S CAESAR SALAD V 12

Crisp baby gem lettuce tossed in a creamy Caesar dressing, finished with aged Parmesan shavings and crunchy croutons.

**Allergens:** *Gluten, Egg, Milk, Sulphites.*

### GREEK SALAD V 15

A vibrant medley of cucumbers, tomatoes, olives, and red onion, topped with creamy feta and a drizzle of extra virgin olive oil and lemon dressing.

**Allergens:** *Gluten, Milk, Sulphites.*

### WALDORF SALAD V 14

A refreshing mix of crisp apples, celery, and toasted walnuts, tossed in a signature dressing and served on a bed of fresh greens.

**Allergens:** *Ngci, Celery, Nuts, Sulphites.*

### ADD GRILLED CHICKEN OR PRAWNS 5

## ◆ ADDITIONAL SIDE DISHES ◆

### GARDEN VEGETABLES 4

**Allergens:** *Ngci.*

### JERSEY NEW POTATOES 5

**Allergens:** *Ngci.*

### TRUFFLE PARMESAN CHIPS 5

**Allergens:** *Ngci, Milk.*

### GREEN SALAD 4

**Allergens:** *Ngci, Mustard, Sulphites*

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# DESSERTS AND PETIT FOURS

## CLASSIC MILLE-FEUILLE

9

Light filo pastry layered with creamy custard and a touch of sweetness.

**Allergens:** *Gluten, Milk, Nuts, Soya, Sulphites*

## CHOCOLATE DÉLICE

10

A decadent chocolate dessert with layers of flavour and texture.

**Allergens:** *Ngci, Milk, Egg, Soya, Nuts.*

## EXOTIC ETON MESS

9

A tropical twist on a classic, with bright, fresh flavours.

**Allergens:** *Ngci, Milk, Egg, Soya, Sulphites.*

## CHEESE SELECTION

13

A curated selection of artisan cheeses, served with crackers, nuts, and celery.

**Allergens:** *Gluten, Milk, Sulphites, Nuts, Celery.*

## CHEF'S DOUGHNUTS SELECTION

8

A selection of sweet bites to end your meal.

**Allergens:** *Gluten, Milk, Egg, Soya, Sulphites.*

## COCONUT RICE PUDDING. V, VG

9

Creamy rice pudding infused with tropical coconut.

**Allergens:** *Ngci.*

## TEA ,COFFEE & PETIT FOURS

5

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