

**1840**  
AT THE SAVOY

The Savoy Jersey have appointed Head Chef Tony Brazendale, whose career started with The Royal Air Force before he progressed to the prestigious Chester Grosvenor Hotel, a Five Red Star property that was at the time aiming for two Michelin Stars.

After being tempted to the Channel Islands Tony worked under the highly respected chef, Steve Smith at Bohemia Restaurant.

Tony's passion for food allows him to create the most unique mouth-watering dishes. Tony commented, "my ethos is about extracting the utmost flavour from the best locally sourced ingredients, serving dishes that entice and delight our customers."

As Head Chef at Restaurant 1840, Tony and the team aim to bring forth one of the best dining experiences in the Channel Islands, seducing patrons time and again with dishes that exude delicious flavour above all else.

We hope you agree..

THE  
SAVOY  
JERSEY

# A LA CARTE

## TO START

Soup of the Day £7  
Please ask your server about our daily home made soup

Crab Macaroni Thermidor £9  
Jersey Crab Salad

Roast Jersey Scallops £10  
Maple Chicken Wings, Roscoff Onion, Truffle

Torched Fois Gras £10  
Apple, Rhubarb, Walnuts and Brioche

Honey Roast and Crispy Roast Ham £9  
Hispi Cabbage, Mustard Brand and Chorizo

Salt Baked Beetrot £8  
Butternut, Marinated Feta, Beetroot Caramel, Chard

# A LA CARTE

## MAIN

|   |     |
|---|-----|
| Fillet of Beef<br>And Sticky Beef, Tarragon and Mustard Butter, Home-made Fries, Savoy Salad                  | £28 |
| Sirloin Steak with Slow Cooked Beef Shin<br>Potato Two Ways, King Oyster Mushroom, Horseradish, Madeira Sauce | £22 |
| Venison Loin and Sausage<br>Cauliflower, Cherries and Chocolate   | £20 |
| Roast Cod<br>Cauliflower, Cabbage, Wild Garlic and Almond Pesto   | £19 |
| Brill<br>Puree of Peas, Marinated New Potato, Mushroom Cream  | £21 |
| Risotto<br>Parmesan, Sweet Corn, Spring Onion   | £14 |
| Roast Celeriac<br>Aple, Truffle, Smoked Creme Fraiche   | £14 |

## A LA CARTE

### PUDDING & CHEESE

Pressed Apple £7  
Blackberry, Vanilla, Hazelnut Crumble  
*Pairing suggestions: Jersey Apple Brandy Cream*

Set Orange £7  
Custard, Lime, Orange Salad  
*Pairing suggestion: Cointreau Coffee*

Rhubarb Fool £7  
Meringue, Pistachio  
*Pairing suggestion: Rhubarb Gin and Tonic*

Almond Cake £7  
Praline Cremaux, White Chocolate  
*Pairing suggestion: Amaretto Sour Cocktail*

Selection of Premium British and Continental Cheeses £10  
Grape and Celery Salad, Truffle Honey, Chutney, Crackers  
*Pairing suggestions: Ferreira, Reserva Port (50ml) £3.50*  
*Carmenere Chilean Red (175ml) £5.75*

## AFTER DINNER DRINKS

### DESSERT WINE

|   | 50ml  | Bottle |
|---|-------|--------|
| Elysium, Black Muscat, USA, 375ml             | £3.25 | £24    |
| Vistamar, Late Harvest Moscatel, Chile, 375ml | £3.25 | £26    |
| Clos Le Comte, Sauternes, France, 375ml       | £4.25 | £31    |

### PORT

|                              | 50ml  |
|------------------------------|-------|
| Graham's Lbv, 2009           | £3.20 |
| Ferreira, Reserva            | £3.50 |
| Grahams, Tawny, 10 Years Age | £3.80 |
| Duke Of Clarence, Madeira    | £4.00 |

### COFFEE

|                |   |       |
|----------------|---|-------|
| Latté          | Double Espresso, Steamed Milk   | £3.10 |
| Cappuccino     | Espresso, Foamed Milk   | £3.10 |
| Espresso       | A Strong Shot   | £3.20 |
| Americano      | Espresso, Hot Water   | £2.70 |
| Baileys Latté  | DbI Espresso, Baileys, Steamed Milk                                   | £5.50 |
| Liqueur Coffee | Liqueur of choice, Tia Maria, Brandy Or Whisky<br>Finished With Cream | £5.50 |