

RESTAURANT

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1840

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SAVOY JERSEY

Food Allergies and Intolerances

Please refer to the last page for complete information.

We are extremely excited to introduce our new chef, Vilanca Rodrigues to bring a flare of his gastronomic experiences to the Savoy.

Born in Angola, south of Equator but raised by the Mediterranean culinary influences of Lisbon in Portugal.

His love for everything that is food took him all over the UK, where he had the privilege of enriching his culinary knowledge with time spent at “The Fat Duck” by Heston Blumenthal, the Square under Legendary chef Phil Howard and most recently at Bohemia in Jersey with Head Chef Steve Smith, as his right-hand man.

Vilanca is a firm believer in non-complicated food with the true emphasis in respecting the seasons, local produce, the health benefits of good nutrition and also respecting the new dietary trends and requirements of the 21st century.

We do invite you to join us in a journey of food hedonism and optimism

THE  
SAVOY  
JERSEY

## TO START

TWO COURSE £23 \* THREE COURSE £27

Roast Pepper Chorizo Soup

Bell Pepper Palmier, Chorizo Dressing (Allergens: 1, 14)

Ham Hock Rillete

Sweet Potato Bread, Romesco Dip (Allergens:1,2)DF

Napoleon Slice of Chicken Liver Parfait

Chicken and Mushroom Croquette, Charred Pineapple Salsa (Allergens:2,4,14)DF

Gin Soaked Smoked Salmon

Gin and Tonic Jelly, Juniper Crème Fraîche, Aneville Farm Baby Salad (Allergens:3,5,14)GF

Salad of King Prawns

Grapefruit, Wasabi and Citrus Dressing (Allergens:3,9,14)(GF-DF)

The Jersey Larder

Edible Soil, Pea Panna Cotta, Lightly Pickled Vegetables (Allergens: 10,13)(VV)

## MAIN

TWO COURSE £23 \* THREE COURSE £27

Slaney Valley Beef Ribeye (£4 supplement)

Tripple Cooked Chips, Garlic Mushrooms, Roasted Tomato, Milho, Peppercorn Sauce, (Allergens:1,14)

Sliced Rump of Spring Lamb

Asparagus, Minted Yoghurt, Wild Garlic, Lamb Jus (GF) (Allergens:1,7,14)

Corn Fed Chicken Supreme

Braised Leeks, Chicken Fattened Tubers, Greens, Madeira Sauce (GF-DF) (Allergens:1,7,14)

Fillet of Plaice

Crushed Garlic Jersey Royals, Rock Samphire, Tamarind and Coconut Sauce (GF-DF) (Allergens:5)

Seared Cod

Squid Ink and Chorizo Grains, Puffed Water Oats (GF-DF) (Allergens:3,5)

Seafood Pasta

Hoisin Sauce, Ternderstem Broccoli, Bamboo Shoots (DF) (Allergens:2,3,5,8,12,13)

Roasted Tomato Ragout

Spring Vegetables, Crispy Polenta (VV-DF-GF) (Allergens:1,14)

Risotto

Wild Mushrooms, Truffle Oil, Parmesan, Rocket (GF) (Allergens:7,14)

**PUDDING AND CHEESE**  
TWO COURSE £23 \* THREE COURSE £27

Walnut and Caramel Tart

Coffee Ganache, Walnut Caramel, Lemon Sorbet (V) (Allergens:2,4,7,10)

Jersey Rhubarb Sphere

Rhubarb Compote, Rhubarb Ice Cream (V) (Allergens:4,7,10)

Frangipane Tart

Homemade Toasted Almond Ice Cream, Mixed Berries (V) (Allergens:2,4,7,10)

Millefeuille

Coconut, Crème Légère, Lime, Coconut Sorbet.(VV-GF-DF) (Allergens:2)

Jersey and Homemade Ice Cream and Sorbets

Multiple choices, please ask your server

Selection of British and Continental Cheeses

Palate Cleansers, Chutney, Crackers (V) (Allergens:1,2,7)

## 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	£3.20
Cappuccino	Espresso, Foamed Milk	£3.20
Espresso	A Strong Shot	£2.80
Americano	Espresso, Hot Water	£3.20
Baileys Latté	DbI Espresso, Baileys, Steamed Milk	£6.00
Liqueur Coffee	Liqueur of choice, Tia Maria, Brandy Or Whisky Finished With Cream	£6.00

AFTER DINNER



ROBERTO'S

JERSEY'S LARGEST GIN COLLECTION

... why not transition to Roberto's Jazz Bar, renowned for gin and tonic; drawing on a gargantuan selection of well over 200 gins from around the globe. Where late nights bring energy and excitement of Funky Latin music, Jazz or Blues, giving you the perfect setting to while the night away.

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## FOOD ALLERGIES AND INTOLERANCES

DF - DAIRY FREE

GF - GLUTEN FREE

V - VEGETARIAN

VV - VEGAN

All our menu items have their respective allergens marked with the correspondent allergen number. Please see the allergen list below and refer to the number indicated below each menu item.

1 - CELERY

2 - CEREALS CONTAINING GLUTEN

3 - CRUSTACEANS

4 - EGG

5 - FISH

6 - LUPIN

7 - MILK

8 - MOLUSCS

9 - MUSTARD

10 - TREE NUTS

11 - PEANUTS

12 - SESAME

13 - SOYA

14 - SULPHUR DIOXIDE

Here at The Savoy Jersey Hotel we have allergy policy in place, and we do our best to eliminate the risk of cross-contamination, although we cannot guarantee that any of our dishes are free from allergens. Severe food allergy (anaphylaxis) guests are advised to assess their own level of risk as we do not accept any liability in this respect.

Also, a food allergen menu chart is available on request, please do not hesitate to ask if necessary.