

RESTAURANT

1840

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
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TO START

TWO COURSE £23 * THREE COURSE £27

Cream of Vine Roasted Tomatoes
Mixed Seeds, Tomato Dust, Croute (Allergens:1,2,7)

Portugese Paprika Mussels
Chorizo Brioche Puffs, Kalamansi, Micro Coriander (Allergens:2,7,9,14)

Carpaccio of Serrano Ham
Beetroot Two Ways, Raspberries, Nutty Patatas Bravas (Allergens:1,2,7,9,10,14)

Chicken, Sweet Potato and Parmesan Waffle
Avocado, Creamed Harissa, Jersey Mesculin Salad (Allergens:1,7,9,14) GF

Charcuterie Platter
Cured Meats, Cold Cuts and Cheese (Allergens: 1,2,5,7,14)

Warm Mackarel
Black Radish, Dill and Shallot Tapioca, Aerated Potato (Allergens:1,5,7,9,14)G.F

Fillet of Red Mullet
Spagetti of Pickled Radish, Tomato Water, Cassava Pearls(Allergens:1,5,7,9,14) GF

Onion Tart Tatin
Cashew Nuts, Onion Ash, Micro Leaves and Crispy Onion(Allergens:1,2,10,14-DF, VV

MAIN

TWO COURSE £23 * THREE COURSE £27

Beef Ribeye (£4 supplement)

Tripple Cooked Chips, Garlic Mushrooms, Roasted Tomato, Milho, Peppercorn Sauce, (Allergens:1,7,14) GF

Tuna Steak (£4 supplement)

Sesame Seeds, Potatoes Provencale, Sauce Vierge, Greens (Allergens : 5,12,14) GF

Braised Rosemary Lamb Shank

Almond Mash, Dusted Curly Kale, Lamb Jus,Bitter Chocolate (Allergens:1,7,9,10,14).GF

Walter Raleigh Burger

Jersey Beef Patty, BBQ Pulled Pork , Chips, Cheddar Cheese,, Pancetta (Allergens:2,7,14)

Corn Fed Chicken

Slow Cooked Beetroot, Summer Arancini, Beets Powder, Madeira Sauce (Allergens1,7,9,14) GF

Taste of Jersey on a Smoked Raviollo

Scallop Meat and Crab, Bisque, Pear Barley Cracker, Sea Lettuce (Allergens:3,5,7,8,14) GF

Fish and Chips

Beer Batter, Chips, Mushy Peas, Tartar Sauce (DF) (Allergens:2,5)

Seared Cod

Pistachio Crumb, Ruby Lou Nest, Cab Sav Reduction (GF) (Allergens:1,5,10,14) GF

Prawns Crispy Thai Noodles

King Prawns, Lime, Spring Onion, Organic Jersey Eggs, Sweet Chilli and Oyster Sauce (Allergens:1,2,3,4,9,10,12,14)

Thai Masaman Red Curry

Jackfruit, Potatoes, Mix Veg, Cajun, Jasmine Rice (Allergens 1,2,10,14)

Risotto

Wild Mushrooms, Truffle Oil, Parmesan, Rocket (GF) (Allergens:1,7)

PUDDING AND CHEESE

TWO COURSE £23 * THREE COURSE £27

Strawberry Cheesecake

Confit Strawberries, Home Made Strawberry Sorbet, Tuile (GF-V) (Allergens:2,4,7,14)

Pressed Apple Terrine

Elderflower Cordial, Ale Ice Cream, Black Olive Powder, Almond (Allergens 4,7,10,14)

Raspberry Eton Mess

Tarragon Chantilly, Meringue, Raspberry Sorbet (Allergens:4,7,14)

Berries Sundae With A Tropical Twist

Strawberries, Guava Chantilly, Vanilla Ice Cream, Coconut Flakes, Chocolate (Allergens 2,4,7,10,14)

Chocolate and Cherry Bar

Sponge, Cherry Creme Legere, Pink Peppercon Mapled Bacon, Lemon Sorbet (Allergens:2,4,7,10,14)

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:1,2,7,14)

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 225 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 product.

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.

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