

RESTAURANT

1840

SAVOY JERSEY

AUTUMN

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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 £24 * THREE COURSE £29

Roasted Carrot Soup

French Masala Curry, Sesame

Allergens: Sesame Seeds

Jersey Crab and King Prawns Crepe

Avocado Two Ways, Baked Pecans, Crab Bisque, King Prawns

Allergens: Celery, Crustaceans, Milk, Sulphites

Chicken and Duck Parfait

Onion Sandwich, Broccoli and Kalamansi Puree, Walnut Brioche

Allergens: Gluten, Eggs, Milk, Nuts, Sulphites

Seared Orkney Scallop

Smoked Dashi, Creamed Parsley and Granny Smith Apple, Wakame Salad

Allergens: Fish, Milk, Mollusc, Soya

Slow Cooked Salsa Criola Octopus

Butterbean and Vadouvan Puree, Tomato Coriander and Bell Pepper Salad, Rice Noodles Tuille

Allergens: Fish, Milk, Sulphites

Jersey Beets and Cured Ham

Burnt Pumpkin and Lemon Puree, Olive Oil Snow, Spiced Roast Pear, Cocoa Rock

Allergens: Gluten, Milk, Sulphites

Charcuterie Platter

Cured Meats, Cold Cuts, Cheese, Chutney and Home-made Focaccia

Allergens: Celery, Gluten, Milk, Sulphites - Gluten Free Option Available

MAIN

TWO COURSE £24 * THREE COURSE £29

Beef Ribeye (£4 Supplement)

Tripple Cooked Chips, Mushroom, Roasted Tomato, Milho, Peppercorn Sauce
Allergens: Celery, Milk, Sulphites - Gluten & Dairy Free Options

Lamb Shank - Slow Cooked Spanish Style

Creamy Mash, Piquillo Pepper and Chorizo Puree, Paprika Courgettes, Lamb Jus
Allergens: Celery, Sulphites

12 Hours Braised Pork Belly

Parma Ham and Shoulder Rilette, Fondant Potatoes, Steamed Carrots, Jus
Allergens: Milk, Sulphites

Pan Roast Breast of Chicken

Confit Artichoke and Sunflower Rice, Charred Leeks, Wild Mushrooms, Madeira Sauce, Blackberry
Allergens: Sulphites

Burger Bar - Beef or Chicken Schnitzel or Vegan Jackfruit

Chips, Onion Rings, Smoked Bacon, or Vegan Bacon, Slaw Cabbage, Mustard Cheese Fondue
Allergens: Gluten, Milk, Sulphites - Gluten and Dairy Free Options

Sea Bass Fillet

White Crab Salad, Baked Beetroot, Curly Kale, Acidulated Fish Veloute, Pomme Anna
Allergens: Fish, Milk, Sulphites

Market Fish

Tagliatelle, Seafood Ragout, Confit Tomatoes, Pesto
Allergens: Celery, Gluten, Fish, Mollusc, Sulphites

Fish and Chips

Beer Batter, Chips, Mushy Peas, Tartar Sauce
Allergens: Gluten, Fish - Dairy Free

MAIN

TWO COURSE £24 * THREE COURSE £29

Vegetable Curry or Chicken Katsu Curry King Prawns - £3 Supplement

Coconut Milk, Ginger, Basmati Rice

Allergens: Gluten, Crustaceans, Sulphites

Prawn Superfood Salad

Avocado, Red Peppers, Chickpeas, Broccoli, Quinoa and Baked Nuts

Allergens: Crustaceans, Nuts, Sulphites

Risotto

Wild Mushrooms, Grana Padano, Chives

Allergens: Celery, Milk - Gluten Free - Vegan Option Available

SIDE DISHES

ALL AT £4

Seasonal Green Salad

Selection of greens with a home-made French dressing

Allergens: Sulphites - Gluten Free, Dairy Free

Garden Side of Vegetables

Chef's Selection of Seasonal Products, Buttered

Allergens: Milk - Gluten Free - Vegan Option Available

Parmesan Truffle Chips

Parmesan Shavings, Truffle

Allergens: Milk - Gluten Free - Vegan Option Available

Jersey New Potatoes

Buttered

Allergens: Milk - Gluten Free - Vegan Option Available

PUDDING

TWO COURSE £24 * THREE COURSE £29

Blackberry and Juniper Shortbread Cheesecake

Poached Blackberry, Gln and Tonic Sorbet

Allergens: Gluten, Milk, Sulphites

Callebaut Dark Chocolate and Hazelnut Delice

Dulce De Leche Cream, Raspberry Sorbet

Allergens: Eggs, Milk, Sulphites

Peach Eton Mess

Italian Meringue, Macerated Peaches, Peach Sorbet, Rosemary Cream

Allergens: Eggs, Milk, Sulphites

Jersey and Homemade Ice Cream and Sorbets

Meringue

Allergens: Please ask your server - Gluten Free (Dairy Free Option)

Savoy Sundae

Dulce De Leche, Egg Tulle, Chantilly, Vanilla Ice Cream

Allergens: Milk

Cheese Board

Biscuits, Homemade Chutney, Palate Cleansers

Allergens: Celery, Gluten, Milk, Sulphites, Tree Nuts - Gluten Free Option

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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