

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
SAVOY
JERSEY

TO START

TWO COURSE £23 * THREE COURSE £27

Pea and Mint Soup

Crispy Shallots, Parma Ham (Allergens:1,7,9,14)G.F.

Smoked Royal Hock Croquette

Beer Pickled Onions, Parsley Puree, Micro Salad Leaves (Allergens:1,2,4,7,9,14)DF

Chicken Liver Parfait

Sunflower Crackers, Plum Gel (Allergens:2,4,7,9)

Two Way Salmon Rilette

Jersey Brown Crab, Paprika and Buttermilk Tart, Avocado, Fennel (Allergens:2,4,5,7,9)

Salad of King Prawns

Cous-Cous, Tomato and Black Olives, Teryaki, (Allergens:8,9,14)(GF-DF)

Confit Jersey Royals

Heirloom Cherry Toamtoes, Truffle Vinaigrette, Tomato Dome (Allergens:9,10,13,14)(VV)

MAIN

TWO COURSE £23 * THREE COURSE £27

Slaney Valley Beef Ribeye (£4 supplement)

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

Sliced Rump of Lamb

Mooli Fondant, Broccoli Cous-Cous, Broccoli Puree, Lamb Jus (Allergens:1,7,14)G.F.

Walter Raleigh Burger

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

Corn Fed Chicken Supreme

Roasted Red Peeper Mash, Sharred Balsamic Brassicas, Madeira (GF-DF) (Allergens:1,7,9,14)

Fillet of Salmon

5 Bean and Chorizo Ragout, Miso Grilled Aubergines, Herb Oil (GF-DF) (Allergens:1,5,13,14)

Fish and Chips

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

Seared Cod

Pomme Anna, Local Grilled Asparagus, Mediteranean Mojo Verde, Salsa Caviar (GF) (Allergens:5,7,9)

Seafood Pasta

Sundried Tomato, Creamy Basil Pesto Sauce, Tomato Tuile (Allergens:1,7,8)

Radish Tagliatelle

Crispy Tofu, Sesame and Lemon Sauce (VV-DF-GF) (Allergens:1,7)

Risotto

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

PUDDING AND CHEESE

TWO COURSE £23 * THREE COURSE £27

Deconstructed Nectarine Crumble

Vanilla Creme Legere, Nectarine Tuile, Nectarine Sorbet (V) (Allergens:2,4,7,10)

Tart Fine

Pineapple, Rum and Raisin Ice Cream (V) (Allergens:2,7)

Trio of Chocolate Fingers

Lemon Sorbet (V) (Allergens:2,4,7,10)

Coconut Rice Pudding

Toasted Coconut, Candied Lime Zest.(VV-GF-DF) (Allergens:NONE)

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 Lby, 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	Db1 Espresso, Baileys, Steamed Milk	£6.00
Liqueur Coffee	Liqueur of choice, Tia Maria, Brandy Or Whisky Finished With Cream	£6.00

AFTER DINNER



R^OBERT_OS

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.

THE
SAVOY
JERSEY

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.

THE
SAVOY
JERSEY