

RESTAURANT

1840

SAVOY JERSEY

SPRING

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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
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JERSEY

TO START

TWO COURSE £26 * THREE COURSE £31

Spring Carrot and Split Lentil Veloute

Braised Split Lentils, Soused Celery and Celeriac, Fresh Coriander
Allergens: celery, sulphites

Pan Seared Scallop

Tikka Massala Veloute, Ghee Potato Bon-Bon Pickled Shallots, Mini Pappadum
Allergens: celery, milk, molluscs, sulphites

Jersey Crab and King Prawns

Crab and Rhubarb Cigar, Crabcake, King Prawns Two-Ways, Citrus Dressing
Allergens: gluten, crustaceans, egg, fish, soy, sulphites

Chicken and Duck Parfait

Organic Carrot Jelly, Confit Duck, Caramelised Onion Brioche, Watercress
Allergens: celery, gluten, egg, milk, sulphites

Braised Broccoli and Wakame Salad - Vegan

Broccoli Puree, Braised Broccoli, Toasted Almond Flakes, Wakame, Citrus and Wasabi Jackfruit
Allergens: nuts, sulphites

Smoked Duck Salad

Tarragon Emulsion, Crispy Duck, Spring Leaves, Truffle and Balsamic Dressing, Sourdough Crouton
Allergens: celery, gluten, mustard, 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 £26 * THREE COURSE £31

Beef Ribeye (£5 Supplement)

Tripple Cooked Chips, Wild Mushrooms, Cherry Tomatoes, Milho, Peppercorn Sauce
Allergens: celery, milk, sulphites - Gluten & Dairy Free Options

Lamb Assiette

Grilled Rump and Braised Shoulder, Jersey Royals and Watercress Croquette, Confit Chantenay, Jus
Allergens: celery, gluten, egg, milk, mustard, sulphites

Curried Confit Duck Leg

Goa Spiced Barley, Tapioca Crackling, Conserved Lemon, Curried Coconut, Flaked Almonds
Allergens: celery, gluten, sulphites, nuts

Confit Pork Belly

Black Pudding and Apple Puree, Cabbage Parcel, Pork Popcorn, Jersey Cider Jus
Allergens: celery, sulphites

Pan Roast Chicken

Paolo Potatoes, Caramelised Onion, Bacon Lardons, Wild Mushrooms, Red Wine Jus
Allergens: celery, fish, sulphites

Burger Bar - Beef or Chicken Schnitzel or Vegan Jackfruit

Chips, Onion Rings, Smoked Bacon, or Vegan Bacon, Slaw Cabbage, Cheese
Allergens: gluten, milk, sulphites - Gluten and Dairy Free Options

Sea Bass Fillet

Majestic Purple, Local Grilled Asparagus, Parsley and Yoghurt Puree, Acidulted Cockles, Crab Bisque
Allergens: crustaceans, fish, milk, sulphites

Fish and Chips

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

MAIN

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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, Parmesan, 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 £26 * THREE COURSE £31

Green Apple and Blackberry

Apple & Blackberry Mousse, Apple Compote, White Chocolate, Apple Icecream
Allergens: egg, milk, sulphites

Watermelon and Hibiscus

Compressed Watermelon, Watermelon Panna Cotta, Hibiscus Shortbread, Lime Leave Sorbet
Allergens: gluten, sulphites

Honey and Lemon

Honey Parfait, Lemon Cream, Confit Lemon Peel, Cinder Toffee, Lemon Sorbet
Allergens: egg, milk

Jersey and Homemade Ice Cream and Sorbets

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

Savoy Gin and Tonic Sundae

Gin and Tonic Sorbet, Rosemary Creme Legere, Sweet-Pickled Cucumber
Allergens: gluten, sulphites

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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