

RESTAURANT

1840

SAVOY JERSEY

SUMMER

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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 £26 * THREE COURSE £31

Thai Broccoli And Coconut Soup

Broccoli Velouté - Lemongrass, Coriander & Crispy Sweet Potato Salad
Allergens: sulphites

Jersey Tea And Royals Vegan Mille-feuille

Caramelised Radish - Jersey Royal & Jersey Fine Tea Mille-Feuille - Broccoli - Daikon Glaze
Allergens: gluten sulphites, mustard, nuts, soy

Jersey Crab and Chips

Local Crab Canneloni - Potato Salad - Shallot Gel - Sweet Gherkins Caviar - Rock Samphire - Podded Peas
Allergens: crustaceans, mustard, sulphites

Smoked Duck Salad

Tarragon Emulsion, Crispy Duck, Spring Leaves, Truffle and Balsamic Dressing, Sourdough Crouton
Allergens: celery, gluten, mustard, sulphites

Scallop and Octopus

Pan Seared Scallop, Chimichurri Salsa, Slow Cooked Smoked Octopus, Bisque Tuille
Allergens: gluten, molluscs, dairy, sulphites

Chicken and Duck Parfait

With Confit Duck Leg Salad, Drunken Peaches, White Peach Jelly, Pistachio
Allergens: nuts, sulphites, gluten, nuts

Buratta and Cured Ham Salad

Serrano Ham, Candied Walnuts, Basil Crunch, Truffle and Balsamic Dressing, Pesto, Summer Leaves
Allergens: gluten, dairy, 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

Roast Rump of Lamb

Leg of Lamb, Truffle Fondant, Apricot Chutney, Rosemary and Artichoke Mousseline, Red Wine Jus
Allergens: celery, milk, mustard, sulphites

Confit Duck Leg

Lime and Kalamansi Infused Duck, Mushroom Puree, Garlic and Soy Royals, Medley of Summer Veg
Allergens: celery, sulphites, dairy, soya

Confit Pork Belly

Black Pudding and Apple Puree, Pork Popcorn, Jersey Cider Jus, Royal Croquette
Allergens: celery, sulphites

Seared Brest of Chicken

Chicken Ballontine, Charred Baby Gem, Thyme Potato Gratin, Baby Spinach, Chicken & Mushroom Bonbon
Allergens: celery, sulphites, milk

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

Vegan Aubergine Tagine

Ras El Hanout Aubergine and Chickpea Tangine, Apricot and Coriander Cous-Cous, Garlic Nan Bread, Flaked Almonds
Allergens: gluten, celery, sulphites, nuts

Pan Roasted Sea Bass

Prawns, Crushed Mint Garden Peas, Grilled Asparagus, Salt Baked Beetroot, King Prawns and Fungi Veloute
Allergens: crustaceans, fish, celery, 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

EXTRA 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

Onion Rings

Beer Battered

Allergens: Gluten, Sulphites

Jersey New Potatoes

Buttered

Allergens: Milk - Gluten Free - Vegan Option Available

DESSERT

TWO COURSE £26 * THREE COURSE £31

Mock Bolognese :)

Strawberry and Basil Bolognese, Basil Sweet Pasta, Strawberry Compote, White Chocolate
Allergens: gluten, milk, sulphites

Piña Colada

Coconut Sphere - Lychee Two Ways - Sous Vide Pineapple - Pineapple Gel - Coconut Sorbet
Allergens: sulphites

Passion Fruit and Dark Chocolate

Chocolate Ganache - Passion Fruit Whipped Mousse - Chocolate Sorbet - Maracuja Espuma
Allergens: egg, milk

Jersey and Homemade Ice Cream and Sorbets

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

Vegan Ice Cream Selection

Please ask your server about the flavours of the day
Allergens: Please ask your server - Gluten Free (Dairy Free Option)

Savoy Sundae

Strawberry and White Chocolate Cream, Fresh Strawberries Compote, Strawberry Ice Cream
Allergens: gluten, sulphites, dairy, egg

Cheese Board

Biscuits, Homemade Chutney, Palate Cleansers
Allergens: Celery, Gluten, Milk, Sulphites, Tree Nuts - Gluten Free Option

AFTER DINNER DRINKS

DESSERT WINE

	50ml	Bottle
Semillion Gewurtztraminer, Late Harvest Chile 500ml	£3.25	£32,5
Trentham Reserve Noble Taminga, Australia	£3.25	£26
Le Trianon de Filhot, Sauternes, France, 375ml	£4.25	£31

PORT

	50ml
Graham's Lbv, 2009	£3.20
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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