

THE
SAVOY
JERSEY

SPRING MENU

Introducing our chef, Vilanca Rodrigues.

Born in Angola, south of the Equator, but raised in Lisbon, Portugal, where he was exposed to the Mediterranean cuisine.

The Fat Duck, Square and Bohemia are just a few places where he's had the opportunity to learn from some of the best chefs in the world, including Heston Blumenthal Phil Howard and Steve Smith.

Vilanca's food philosophy is based on respecting seasonality, local produce, and health benefits of good nutrition while also keeping up with modern dietary trends and requirements.

Please join us on a journey of food hedonism and hope.

A discretionary 10% service charge will be added to your bill.



T O S T A R T -

TWO COURSE £34 | THREE COURSE £40

Jersey Shack

Bouillabaisse Jelly, White Crab Meat, Pistachio-Coated Lobster,
Provence Mayo and Panko -Crusted Haddock
Allergens: Celery, Gluten, Crustaceans, Egg Fish, Mustard, Molluscs, Nuts, Sulphites,

My Scotch Egg

Poached Crispy Duck Egg with Spanish Serrano Ham
Jersey Royal Velouté and a Piccalilli Salsa
Allergens: Gluten, Egg, Dairy, Mustard, Sulphites

Foie Gras and Chicken Parfait

Smoked Duck, poached Rhubarb, Duck Gizzard, a hint of Thyme Jelly and Brioche
Allergens: Gluten, Nuts, Eggs, Dairy, Nuts, Sulphites

Pan Seared Scallops

Local Queen Scallops with Portuguese Chorizo Madeleines
Pea Puree, Lime, Yuzu and Coconut Dressing
Allergens: Celery, Gluten, Egg, Milk, Sulphites

Charcuterie Platter

Selection of Cured Meats, Savoury BBQ Cured Ham, Paired with a Mild British Cheddar
Tangy, Fruit Chutney, Baked Focaccia Bread and Crispy Brie
Allergens: Celery, Gluten, Egg, Milk, Mustard, Sulphites -Gluten free option available

Jersey Fresh Oysters (6)

Served on a Bed of Crushed Ice with Mignonette Sauce
Allergens: Molluscs, Sulphites

Moroccan Harira Soup (V,VG)

Hearty and Flavourful Blend of Lentils, Chickpeas,
Tomatoes and a Variety of Herbs and Spices
Allergens: Sulphites

Vegan Mozzarella Salad (V,VG)

Marinated Tomatoes, Basil Rock, Balsamic Dressing and Baby Leaf Salad
Allergens : Gluten, Mustard, Peanuts, Soya, Sulphites

Grilled Asparagus (V,VG)

Curried Vegetable Pakora, Tahini Leaves,
Caramelised Silver Skin Onion and a Coconut Dressing
Allergens: Celery, Gluten, Mustard, Soya, Sulphites

Confit Jersey Royals Textures(V,VG)

A creamy Potato and Thyme Cream,
Served with a Tangy Pico de Gallo Salsa Crispy Truffle – Infused Fried Angel's Hair
Allergens: Celery, Gluten, Sulphites

Charred Greens (V,VG)

Spiced Coated Spring Farm Vegetables, Pistachio, Dressing, Hummus
Pomegranate Molasses and Toasted Mixed Seeds
Allergens: Sulphites

- T O F O L L O W -

TWO COURSE £34 | THREE COURSE £40

Beef Ribeye (£ 5 Supplement)

Chunky Chips, along with Woodland Mushrooms, Grilled Tomato
Crispy Polenta and House Peppercorn Sauce
Allergens: Celery, Milk, Sulphites

Lamb Rump

Caramelized Onions, delicate earthy notes of Watercress and grilled Gem Leaves
Jersey Royals and Red Wine Jus
Allergens: Celery, Milk, Sulphites

Pan Seared Chicken Breast

A succulent Chicken Breast, paired with a rich Chicken and Mushroom Ballotine
Zesty Pickled Carrots, Purple Sprouting Broccoli, Patatas Bravas and a rich Madeira Jus
Allergens: Gluten, Mustard, Sulphites

Grilled Fillet of Salmon

Poached Lobster, Pomme Anna Gratin, Pomegranate Pearls, Spring Greens
A Luxurious Lobster, Pistachio Dressing and Caviar
Allergens: Crustaceans, Fish, Nuts, Sulphites

Pork Belly

Korean-Style Glazed Pork, Crispy and coated with Sesame
Served with Grilled Jersey Asparagus Spears, Stir-Fried Vegetables,
Steamed Rice and a Gochujang Sauce
Allergens: Celery, Egg, Soya, Gluten Sesame, Sulphites

'1840' Burger – Beef or Chicken Schnitzel or Vegan Jackfruit

Chips, Onion Rings, Smoked Bacon or Vegan Bacon, Tomato Relish and Cheese
Allergens: Gluten, Milk, Soya, Mustard, Sulphites

Fish and Chips

Fried in Tempura and Served with Triple-Backed Chunky Chips

Mushy Peas and Tartare Sauce

Allergens: Fish, Gluten

Chicken Katsu Curry

Coconut Milk, Ginger, Basmati Rice

Allergens: Celery, Gluten, Sulphites

King Prawn Goan Style

Coconut Milk, Ginger, Basmati Rice

Allergens: Celery, Crustaceans, Gluten, Sulphites

Risotto of Wild Fungi

Wild Mushrooms, Parmesan Pangritata, Acidulated Rocket Leaves

Allergens: Milk – Vegetarian and Vegan Option Available

Prawn Superfood Salad

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

Allergens: Celery, Crustaceans, Nuts, Sulphites – Vegetarian and Vegan Option Available

Vegetable Pasanda (V,VG)

Coconut Milk, Ginger, Basmati Rice, Toasted Almonds

Allergens: Celery, Gluten, Nuts, Sulphites

Vegetable Wellington (V,VG)

Farm Vegetables, Red Wine Jus and Mushroom Assiette, Royals

Allergens: Gluten, Nuts, Mustard, Sulphites

- EXTRA SIDE DISHES -

ALL AT £5

Seasonal Green Salad

Salad Leaves with a Home-Made French Dressing

Allergens: Sulphites – Gluten Free, Dairy Free

Garden Side of Vegetables

Chef's Selection of Seasonal Products

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

Sauteed in Olive Oil

Allergens: Gluten Free – Vegan Option Available

- T O F I N I S H -

TWO COURSE £34 | THREE COURSE £40

Pina Colada

Velvety Coconut and Pineapple Ice Cream, Coconut Sponge
With a Sweet and Succulent Caramelized Pineapple and Vanilla Ganache
Allergens: Gluten, Eggs, Milk, Sulphites

Popcorn

Popcorn Parfait, drizzled with a Velvety Sweet and Salted Lime Caramel
A light and refreshing Soda Jelly, Tangy, lemon Sorbet and Puffed Corn
Allergens: Gluten, Egg, Milk, Nuts, Sulphites

Cheese Board

Biscuits, Homemade Chutney, Palate Cleansers
Allergens: Celery, Gluten, Milk, Sulphites, Nuts
Gluten Free / Vegetarian and Vegan Option Available

Banana-Rama

Banana Waffle, Passionfruit and Banana Ice Cream Hazelnut Cream
Allergens: Glute, Egg, Milk, Nuts, Sulphites,

Rhubarb Mille Feuille (V,VG)

Rhubarb Compote, a light airy Vegan Vanilla Custard and Rhubarb Ice Cream
Allergens: Gluten, Soya, Sulphites

Chocolate Pave (V,VG)

Chocolate and Pistachio Pave, Dark Chocolate Cremeux
Financier Bites, Whiskey Jelly and Chocolate Sorbet
Allergens: Cereal, Egg, Milk, Nuts Sulphites

AFTER DINNER DRINKS

DESSERT WINE

		50ml	Bottle
Trentham Reserve , Noble Taminga, Australia, 37.5cl		4	30
Semillon Gewurztraminer, Late Harvest Chile 50cl		4.5	35
Le Trianon de Filhot , Sauternes, France 37.5cl		5	38

PORT WINE

		50ml
Grahams LBV, 2009		4
Grahams, Tawny, 10 Years Old		4.7
Duke Of Clarence, Madeira		5

COFFEE

Latte	Double Espresso , Steamed Milk		3.5
Cappuccino	Espresso , Foamed Milk		3.5
Espresso	A strong Shot		2.8
Americano	Espresso, Hot Water		3.4
Baileys Latte	Double Espresso, Steamed Milk		6.5
Liqueur Coffee	Liqueur of choice, Brandy or Whiskey		6.9