

THE  
SAVOY  
JERSEY

A L A C A R T E  
M E N U

All prices displayed include GST and are quoted in Pound Sterling.

Please note that a discretionary 10% service charge will be added to your bill.

*Our accomplished Chef, Vilanca Rodrigues, whose passion for Mediterranean cuisine is reflected in every dish he creates. Was born in Angola and raised in Lisbon. Chef Vilanca developed a love for fresh and seasonal ingredients, honing his culinary skills alongside some of the world's most renowned chefs, including Heston Blumenthal and Phil Howard.*

*Chef Vilanca's philosophy for wholesome and nutritious ingredients, coupled with a flair for modern dietary trends, results in remarkable dishes that are both traditional and contemporary in style.*

*Join us on a culinary journey of indulgence and savour Chef Vilanca's expertly crafted cuisine, designed to delight the senses and satisfy the palate.*

*Bon Appetit!*

## T O S T A R T

Artisan's Charcuterie Platter		9
Delicious taste of piquillo peppers with meats, cheddar, pate, cashew nuts, olives, focaccia, and chutney. <i>Allergens: Gluten, Milk, Mustard, Peanuts, Soya, Sulphites</i>		
Foie Gras Symphony		10
Foie gras parfait, served with smoked confit duck, Sauternes jelly, burnt orange puree, duck fat brioche, and crispy baby leaves. <i>Allergens: Gluten, Egg, Milk, Sulphites</i>		
Jersey Fresh Oysters (6)		9
On a bed of crushed ice, accompanied by a side of mignonette sauce. <i>Allergens: Molluscs, Sulphites</i>		
Orkney Scallop		12
Seared scallop served with truffle puree and a coconut and citrus dressing with Jersey organic apple jelly. <i>Allergens: Celery, Gluten, Mollusc, Soya, Sulphites</i>		
Jersey Lobster		14
Locally-sourced lobster served on a bed of bayildi puree, with white crab meat, crispy parmesan polenta, caramelized onions, and a sprinkle of caviar to finish. <i>Allergens: Celery, Gluten, Egg, Crustaceans, Milk, Molluscs, Nuts, Sulphites</i>		
Summer Salad V,VG		8
A vibrant dish of Inca tomatoes, melon, smoked yogurt, almonds, and wakame seaweed. Topped with a citrus dressing. <i>Allergens: Celery, Gluten, Nuts, Sesame, Soya, Sulphites</i>		

## T O F O L L O W

### Fillet of Chicken | 18

Tender seared chicken, morel essence served with Cevennes onion, pilaf rice, sweetcorn Madeira jus.

*Allergens: Celery, Egg, Milk, Sulphites*

### Lamb | 21

Juicy rack of lamb, served with buttered asparagus, wild mushrooms, potato lyonnaise and lamb jus.

*Allergens: Celery, Milk, Sulphites*

### Salmon | 18

Tender fillet of salmon served with Jersey Royals, grilled asparagus, piquillo pepper, and dashi velouté sauce.

*Allergens: Celery, Fish, Milk, Molluscs, Sesame, Soya, Sulphites*

### Sea Bream | 20

Served with holy basil bouillabaisse, moules, seafood risotto, and grilled artichokes.

*Allergens: Celery, Mollusc, Crustaceans, Fish, Milk, Sulphites*

### Lobster Tail Salad | 28

Half grilled lobster, charred seasonal vegetables, avocado, Jersey Royals, mixed leaves and soya dressing.

*Allergens: Celery, Fish, Milk, Mollusc, Crustaceans, Sesame, Soya, Sulphites*

### Quinoa Salad V,VG | 18

Tenderstem, topped with pea shoots, mixed seeds, and fresh avocado, baked tomatoes, red peppers, and zesty lemon dressing.

*Allergens: Celery, Nuts, Sulphites*

Add Grilled Prawns - £5 / Add Grilled Chicken - £5 / Add Flamed Halloumi - £ 4

## S T E A K S

Savour our steaks paired with triple-cooked chips, grilled flat cap mushrooms, and a mixed leaves salad seasoned to perfection.

Ribeye 9oz		27
Expertly seared ribeye, prized for its tender and marbled meat. <i>Allergens: Celery, Milk, Sulphites</i>		
Fillet 9oz		32
Succulent and high-quality cut of beef fillet, Chargrilled to your desired degree. <i>Allergens: Celery, Milk, Sulphites</i>		
Tomahawk 35oz ( 2 people)		60
The ultimate indulgence of a perfectly grilled tomahawk steak, complete with its impressive long bone, ideal for sharing. <i>Allergens: Celery, Milk Sulphites</i>		

## S A U C E   O P T I O N S

### Peppercorn

Infused with a bold pepper flavour and creamy texture, this classic sauce enhances the indulgence of your steak with an added layer of richness.

### Béarnaise

Made from the finest ingredients including fresh tarragon, egg yolks, butter, and a hint of vinegar, every spoonful of this creamy sauce enhances the flavour of your meat and elevates your dining experience.

### Café de Paris Butter

Our Café de Paris butter is handcrafted with premium butter, shallots, Dijon mustard, and a blend of herbs and spices, ensuring a perfect balance of tanginess and umami that tantalises your taste buds.

## A S I A N

Classic Pad Thai		17
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Thai-inspired tamarind rice noodles stir-fried alongside succulent chicken or prawns, fresh veggies, peanuts, and topped with fragrant herbs.

*Allergens: Gluten, Crustaceans, Egg, Fish, Molluscs, Peanuts, Soya, Sulphites*

Katsu Curry		16
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Japanese curry with crispy breaded chicken, accompanied by rice and pickled ginger.

*Allergens: Celery, Gluten, Sulphites*

Sichuan Chicken Salad		18
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Experience the taste of China with our tender chicken slices, vibrant mixed vegetables, crunchy peanuts, and a flavourful Sichuan-inspired sauce.

*Allergens: Nuts, Sesame, Soya, Sulphites*

Gochujang Pork		20
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South Korean-style crispy pork belly infused with gochujang sauce, served alongside, egg fried rice, and fresh apple.

*Allergens: Gluten, Egg, Sesame, Soya, Sulphites*

## E X T R A S I D E D I S H E S

Garden Vegetables		5
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Truffle Parmesan Fries		5
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Jersey New Potatoes		5
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Seasonal Green Salad		4
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## T O F I N I S H

Tropical Mochi		8
Fusion of coconut sponge, lime meringue, chocolate cream, passionfruit gel and ice cream-filled mochi. <i>Allergens: Egg, Milk, Sulphites</i>		
Chocolate and Cherry		9
Blend of cherry sorbet, luscious dark chocolate mousse, dulcey ganache, and cherry compote. <i>Allergens: Celery, Gluten, Sulphites</i>		
Strawberry Delight		10
Juicy macerated strawberries, refreshing cava jelly, cool mint sorbet, and a luxurious elderflower panna cotta. <i>Allergens: Gluten, Milk, Sulphites</i>		
Cheese Board		12
Artisanal cheese selection, paired with delectable biscuits and chutney, and complemented with a refreshing palate cleanser. <i>Allergens: Gluten, Milk, Nuts, Sulphites</i>		
Summer Peach V,VG		8
Smooth vanilla vegan custard and zesty lemon crumb, with juicy peaches, raspberries, refreshing peach sorbet, and crunchy hazelnuts. <i>Allergens: Gluten, Nuts, Sulphites</i>		
Ice Cream		6
Vanilla, Chocolate, Strawberry <i>Allergens: Milk, Egg</i>		
Sorbets		6
Cherry, Peach, Strawberry-Mint <i>Allergens: Nil</i>		

## AFTER DINNER DRINKS

### DESSERT WINE

		50ml	Bottle
Trentham Reserve	Australia, 37.5cl	4	30
Semillon Gewurztraminer,	Chile 50cl	4.5	35
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