

STARTERS

Arnold Bennett soufflé

smoked haddock, Montgomery cheddar sauce
£23

Cumbrae oysters

‘Bloody mary’
datterino tomato, celery, vodka
3 /£19 – 6/£34

Oscietra caviar

brown butter waffle, smoked sturgeon rilette
10g/£50 - 30g/£110 - 50g/£175

Steak tartare

beef fillet, confit St Ewes egg yolk, black truffle crisps
£24

Roast veal sweetbread

almond, artichoke barigoule
£26

Kingfish crudo

pickled green apple, radish, Ponzu
£23

Duck & chicken liver parfait

fresh black figs, Pedro Ximénez jelly, toasted brioche
£26

Jerusalem artichoke soup

whipped black garlic, girolles
£18

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal.

A £2.00 cover charge per person will be added to your bill. Prices include VAT.

A discretionary 15% gratuity will be added to your bill

MAINS

Beef Wellington

confit Roscoff onion, red wine jus

£65

Sautéed potato gnocchi

delica squash, hazelnut crush

£33

Atlantic halibut

sea vegetables, champagne beurre blanc, caviar

£54

Dover sole à la Grenobloise

cucumber, capers, lemon, parsley

£65

BBQ lobster thermidor

paprika salted fries

half /**£48** whole /**£90**

From the charcoal grill

All served with confit Roscoff onion and a sauce of your choice:

Bearnaise, Peppercorn, Chimichurri or Café de Paris butter

Rib-eye steak 300g /£62

Fillet steak 220g /£64

Treacle cured pork chop 350g /£44

Côte de boeuf

house rub, paprika salted fries, choice of sauce

£140 (*To share for 2, will take at least 45 min*)

SUNDAY ROAST

(available on Sundays 12pm-5pm)

Dry aged sirloin of beef £55

Sutton Hoo chicken supreme £55

All served with Yorkshire pudding and trimmings

Sides all £8.50

Pomme purée

Paprika salted fries

Glazed carrots

Butterleaf lettuce, house dressing

Tenderstem broccoli, almonds

Spinach, creamed or sautéed

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DESSERTS

The Savoy Grill éclair
raspberry, vanilla, lime
£16

Apple tart tatin (For 2)
Madagascan vanilla ice cream, salted caramel sauce
£29

'La Hechicera' Rum Baba
pineapple, lime, crème fraiche Chantilly
£20

Passionfruit and yuzu soufflé
crème fraiche ice cream
£18

Sticky toffee pudding
honey ice cream
£16

Baron Bigod cheese
pickled walnut, blossom honey, malt loaf
£19

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