

THE SAVOY

ALL DAY MENU

APPETISERS

Skinny Chicken Soup	8.50
Steamed chicken broth, quinoa, borlotti beans, sourdough bread	
Savoy Atlantic Way Chowder	10.00
Assorted fish & shellfish chowder with fresh cream & dill, soda bread	
Savoy Soup of the Day	7.50
Homemade sourdough or soda bread	
Smoked Salmon	14.00
Red onion, capers, horseradish whipped sour cream & soda bread	
Potted Duck Liver Pate	10.50
Toasted house brioche, red onion chutney	

SAVOY CLASSICS

Arnold Bennet Omelette	15.50
Flaked natural smoked Haddock, chives, fresh cream & parmesan cheese	
St Tola Goats Cheese Omelette	15.50
Local organic goats cheese, sun dried tomatoes, caramelised red onion & asparagus	
Cholesterol Free Omelette	14.50
Asparagus, vine tomato, baby spinach	
Avocado & Sourdough Toast	15.00
Crushed avocado, spring onions, two poached eggs, side of hollandaise	
Savoy Kedgerree	17.00
Flaked natural smoked Haddock cooked with white rice, mild curry infusion & poached egg	
Limerick Cheddar & Glazed Ham Plate	15.00
Selection of Cahill's cheddar, glazed Limerick ham, red pepper relish, breads	

POWER JUICES

Beetroot, apple & ginger	8.50
Avocado, mint & apple	8.50
Carrot, apple, ginger & turmeric	8.50

Allergens

Some of our menu items contain allergens, and some may contain nuts. If you have any dietary requirements, or require further information on our ingredients, please ask a member of our customer service team.

SAVOY SANDWICH CLASSICS

Reuben	17.00
Cured beef sandwich, with pickles, organic salad, wholegrain mustard mayo on rye sourdough, skinny fries	
Savoy Club	18.00
Roast turkey, Limerick ham, tomato, egg, crispy salad, mayonnaise, house relish & skinny fries	
Open Wild Atlantic Way	19.00
Burren Smokehouse smoked salmon, prawn marie rose, baby gem, tomato and red onion & skinny fries	
Vegan Wholegrain	17.00
Alfaalfa Cress, red pepper humus, cucumber, grilled pimento, vegan crisps	

SAVOY SALADS

Caesar Salad	14.00
Baby Gem, anchovies, sourdough croutons, aged parmesan smoked pancetta, Caesar dressing <i>Add Grilled Chicken €5 / Add Prawns €10</i>	
Panko Crumbed St.Tola Goats Cheese Salad	15.00
Baby gem, spinach, arugula, orange, roast beetroot, pumpkin seeds & balsamic dressing	
Avocado Buddha Bowl	15.00
Avocado, marinated chick peas, beetroot, baby spinach, cous cous, red pepper dressing	

SIDES

Skinny Fries	5.00
Crunchy Asparagus & Broccoli Salad	5.00
Springfield Farm Leaf Salad, French Dressing	5.00

SWEETS & TREATS

Warm Bakewell	10.00
Madagascar vanilla gelato, berry compote	
Plate of Tea Cakes & Macaroons	10.00
Belgian Chocolate & Seville Orange Delice	10.00
With honeycomb-Ice cream	
Selection of Gelato Ice Creams or Sorbets	9.00
Please ask your server for daily selection	
Selection of Irish Artisan Cheese	14.00
Celery sticks, grapes, fig chutney and biscuits	

At The Savoy Hotel, we consciously purchase our food from sustainable sources, and we support local growers and producers where possible. The best quality meat and fish is handselected by our team of chefs from Irish farms and harbours. For food allergies and intolerances please speak to a member of our team about your requirements before ordering.

TEA & COFFEE

TEA

- Pot Of Irish Breakfast Tea 4
 - Darjeeling 4
- Organic Green Tea 4
 - Forest Fruit 4
- English Breakfast 4
- Earl Grey Green 4
 - Earl Grey 4

Caffeine Free

- Rose Hip 4
- Linden 4
- Natural Mint 4
- Golden Chamomile 4
 - Rooibos 4

COFFEE

- Americano 4
- Macchiato 4
- Espresso 4
- Double Espresso 4
- Cappuccino 4
- Flat White 4
- Latte 4
- Hot Chocolate 4

All Coffees Caffeine 4

- All our Coffees can be made using
- Soya Milk
 - Almond Milk
 - Coconut Milk

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

All Day Menu

Monday - Friday
11.00am - 5.00pm

Brunch Menu

Saturday - Sunday
12.00am - 5.00pm



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