

THE
SAVOY
JERSEY

A LA CARTE

2026

Served daily from 6 PM - 8:30 PM



**Prices displayed include GST and quoted in GBP.
'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!



À LA CARTE MENU

HOUSE-BAKED FOCACCIA

House-baked focaccia served warm with extra-virgin olive oil, aged balsamic vinegar, plain butter and salted seaweed butter

Allergens: Cereals (Wheat), Milk, Celery, Soy

STARTERS

SHELLFISH RAVIOLO 16

Squid ink pasta filled with local lobster and smoked eel, finished with a light shellfish bisque.

Allergens: Cereals (Wheat), Egg, Fish, Crustaceans, Molluscs, Milk, Soy

JERSEY SCALLOPS 14

Seared Jersey scallops served with Chancre crab salad, scallop roe popcorn and a citrus coconut dressing.

Allergens: Molluscs, Crustaceans, Cereals (Wheat), Milk

ROUGIÉ FOIE GRAS PARFAIT 13

With Maurice Chevalier smoked duck breast, toasted brioche, crispy Roscoff onions and rhubarb gel.

Allergens: Cereals (Wheat), Milk, Egg, Sulphites

CHARCUTERIE 12

Artisan cured meats served with Provençal olives, chutney, lightly toasted bread, walnuts, cheese and dressed salad leaves.

Allergens: Cereals (Wheat), Mustard, Sulphites

BEETROOT & CITRUS, V 10

Salt-baked heritage beetroot served with mozzarella, baked Brie, beetroot hummus and dressed salad leaves.

Allergens: Milk, Mustard, Sulphites, NGCI

HERITAGE TOMATO VELOUTÉ V, VG 8

Smooth velouté of slow-roasted heritage tomatoes, finished with basil oil and served with bread.

Allergens: Gluten, Soya.

TAPAS

OCTOPUS

Grilled octopus with a rich smoked paprika and chorizo aioli, served with goma wakame.

Allergens: *Ngci, Molluscs, Sesame, Sulphites.*

12

POPCORN CHICKEN (9)

8

Crispy chicken bites served with sweet chilli sauce.

Allergens: *Cereals (Wheat), Soy, Sulphites*

KING PRAWNS (7)

King prawns sautéed in garlic butter, finished with parsley and lemon.

Allergens: *Crustaceans, Milk, Sulphites, NGCI*

9

WAKAME SEAWEED SALAD V,VG

6

Wakame seaweed dressed with toasted sesame oil and soy.

Allergens: *Soy, Sesame, Sulphites, NGCI*

SALT AND PEPPER SQUID

Crispy squid seasoned with cracked black pepper and sea salt, served with lemon aioli.

Allergens: *Gluten, Celery, Molluscs, Soya, Sulphites.*

9

CRISPY JACKFRUIT 'CHICKEN' V,VG

8

Crispy jackfruit with sesame seeds and spring onions, served with sweet chilli sauce.

Allergens: *Cereals (Wheat), Soy, Sulphites*

MAINS

LAMB BEST END

Herb-crusted lamb best end served with dauphinoise potato, sweet pea purée, spring greens and lamb jus.

Allergens: Cereals (Wheat), Milk, Sulphites

27

LOCAL SEA BASS

Pan-roasted local sea bass served with confit leeks, Jersey Royal and brown crab galette, finished with a light fish velouté.

Allergens: Fish, Crustaceans, Egg, Milk, Sulphites, NGCI

24

PORK BELLY

Slow-cooked pork belly served with red pepper and chorizo purée, garlic confit potato tourné, seasonal greens and pork jus.

Allergens: Ngci, Milk, Sulphites, Mustard.

21

BEER-BATTERED COD & CHIPS

Crisp beer-battered cod served with triple-cooked chips, crushed peas, tartare sauce, lemon and vinegar.

Allergens: Fish, Cereals (Wheat), Egg, Mustard, Sulphites

19

CORN-FED CHICKEN SUPREME

Corn-fed chicken breast served with pomme mousseline, girolles, young carrots and a truffle Madeira jus.

Allergens: Milk, Sulphites, NGCI

23

CONFIT KING OYSTER MUSHROOM V,VG

Confit king oyster mushroom served with caramelised onion risotto, tenderstem broccoli, fried garlic and herb oil.

Allergens: Sulphites, NGCI

16

BEEF BURGER

House-minced beef burger with smoked streaky bacon, Monterey Jack cheese, gherkins and tomato, served in a brioche bun with burger dressing, onion rings and fries.

Allergens: Cereals (Wheat), Milk, Egg, Mustard, Sulphites

19

CHICKEN BURGER

Grilled chicken fillet with smoked streaky bacon, melted cheese, gherkins and tomato, served in a brioche bun with burger dressing, onion rings and fries.

Allergens: Gluten, Celery, Dairy, Egg, Mustard Sulphites

16

GRILL

All our steaks are served with chips sourced from La Petit Ménage Farm, accompanied by grilled cherry vine tomatoes, a succulent field mushroom, and fresh dressed leaves.

IRISH GRASS-FED FILLET STEAK (9OZ)

32

A tender Sheelin beef fillet with subtle marbling for an elegant dining experience.

Allergens: Cereals (Wheat), Milk, Mustard, Sulphites

RIBEYE STEAK (9OZ)

28

Expertly seared ribeye, prized for its tender and marbled meat

Allergens: Gluten "Wheat" Milk, Mustard, Sulphites

WEST COUNTRY T-BONE STEAK (17OZ)

39

Thick-cut West Country T-Bone steak, seared to perfection for a rich and flavorful taste.

Allergens: Gluten "Wheat", Milk, Mustard, Sulphites

SAVOY STEAK SELECTION (THREE 4.5OZ STEAKS)

44

Trio of Fillet Steak - Ribeye - Striploin

Allergens: ,Gluten "Wheat", Milk, Mustard, Sulphites

TOMAHAWK STEAK (FOR SHARING) 35OZ

65

Impressively large and richly flavored, perfect for sharing.

Allergens: Gluten "Wheat" Milk, Mustard, Sulphites

CRAFT YOUR OWN SURF AND TURF DISH

ADD KING PRAWNS (5) 5

ADD SCALLOPS (4) 7

ADD 1/2 LOBSTER 16

◆ CHOICE OF SAUCES ◆

PEPPERCORN SAUCE

Allergens: Ngci, Milk, Sulphites.

CAFÉ DE PARIS BUTTER

Allergens: Ngci, Milk, Mustard, Sulphites.

BEARNAISE SAUCE

Allergens: Ngci, Egg, Milk, Sulphites

BLUE CHEESE SAUCE

Allergens: Ngci, Milk, Sulphites

ASIAN

INDIAN CURRY 19

A rich and aromatic Indian curry with your choice of chicken, lamb, or prawns, served with homemade naan, fragrant basmati rice, tangy mango pickle, and traditional chutney.

Allergens: *Gluten, Celery, Mustard, Sulphites.*

PEKING DUCK 19

Succulent duck paired with wok-tossed aromatic noodles, crisp stir-fried vegetables, and a bold Peking-style sauce.

Allergens: *Gluten, Celery, Mustard.*

GOCHUJANG PORK 20

Slow-cooked pork, fermented chilli paste, sesame.

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

SALADS

CAESAR SALAD V 12

Romaine lettuce, anchovy dressing, finished with aged Parmesan shavings and crunchy croutons.

Allergens: *Gluten, Egg, Milk, Sulphites.*

GREEK SALAD V 14

A vibrant medley of cucumbers, tomatoes, olives, and red onion, topped with creamy feta and a drizzle of extra virgin olive oil and lemon dressing.

Allergens: *Gluten, Milk, Sulphites.*

AVOCADO, AZUKI BEAN & WILD RICE SALAD V, VG 14

Creamy avocado, azuki beans and wild rice, crisp seasonal leaves, citrus zest and house dressing

Allergens: *Ngci, Celery, Nuts, Sulphites.*

ADD GRILLED CHICKEN OR PRAWNS 5

◆ ADDITIONAL SIDE DISHES ◆

GARDEN VEGETABLES 4

Allergens: *Ngci.*

GREEN SALAD 4

Allergens: *Ngci, Mustard, Sulphites*

JERSEY NEW POTATOES 5

Allergens: *Ngci.*

TRUFFLE PARMESAN CHIPS 5

Allergens: *Ngci, Milk.*

DESSERTS AND PETIT FOURS

CHEESE SELECTION

13

A collection of British and European cheeses served with cheese crackers, toasted walnuts, celery and chutney.

Allergens: *Gluten (wheat), Sulphites, Nuts, Celery.*

VALRHONA CHOCOLATE DÉLICE

12

Valrhona chocolate délice with a nutty feuilletine base, layered chocolate ganache and pistachio crèmeux, finished with chocolate soil and a quenelle of latte ice cream.

Allergens: *Cereals (Wheat), Milk, Egg, Soy, Nuts (Pistachio)*

POACHED RHUBARB

10

Rhubarb panna cotta served with toasted almond cream, almond crumble, rhubarb pieces, passion fruit textures and vanilla ice cream.

Allergens: *Cereals (Wheat), Milk, Nuts (Almond), Sulphites*

HOUSE DOUGHNUTS

8

Freshly made doughnuts served with seasonal glazes and fillings.

Allergens: *Gluten (wheat), Egg, Nuts "Pistachio" Soya, Sulphites.*

COCONUT RICE PUDDING. V, VG

9

Warm coconut rice pudding served with mango and passion fruit coulis.

Allergens: *Ngci, Nuts "Cashew".*

TEA ,COFFEE & PETIT FOURS

5
