



SAVOY

BOUTIQUE HOTEL & RESTAURANT

*À la carte*  
MENU



*Lunch*

12.00pm - 2.30pm | Monday - Saturday

*Dinner*

6.00pm - 8.30pm | Daily

*Chef's*

INTRODUCTION

At The Savoy Hotel, our cuisine celebrates the exceptional produce of the Channel Islands. Each dish is thoughtfully crafted using seasonal ingredients sourced from trusted local fishermen, farmers and artisans. Our philosophy is simple: elegant cooking, refined presentation and memorable hospitality.

Breads

|                                                                                                                           |                      |
|---------------------------------------------------------------------------------------------------------------------------|----------------------|
| <b>Savoy Homemade Focaccia</b> (2, 7, 14)                                                                                 | <b>Complimentary</b> |
| Served with extra virgin olive oil and butter                                                                             |                      |
| <b>Garlic Bread</b> (2, 7)                                                                                                | <b>£4</b>            |
| Ciabatta brushed with garlic butter and baked until golden and crisp                                                      |                      |
| <b>Carta di Musica</b> (2)                                                                                                | <b>£5</b>            |
| Traditional thin crispy flatbread from Sardinia, brushed with extra virgin olive oil, finished with rosemary and sea salt |                      |

Nibbles

|                                                                                        |           |
|----------------------------------------------------------------------------------------|-----------|
| <b>Provençal Olives</b> (NGCI, 14)                                                     | <b>£5</b> |
| Provençal olives marinated in extra virgin olive oil with citrus, garlic, and rosemary |           |
| <b>Pork Popcorn</b> (NGCI)                                                             | <b>£5</b> |
| Golden Crispy Pork Crackling                                                           |           |

Small Plates

|                                                                                                                     |            |
|---------------------------------------------------------------------------------------------------------------------|------------|
| <b>Antipasti</b> (2, 7, 9, 14)                                                                                      | <b>£12</b> |
| A selection of premium cured meats, served with whipped Gorgonzola butter, Parmesan shards, grapes, and Melba toast |            |
| <b>Salt &amp; Pepper Squid</b> (2, 4, 8, 9, 14)                                                                     | <b>£9</b>  |
| Crispy salt and pepper squid, served with lemon mayonnaise and salad garnish                                        |            |
| <b>Popcorn Chicken</b> (2, 4, 9, 14)                                                                                | <b>£6</b>  |
| Crispy popcorn chicken served with sweet chilli and lime dressing, and salad garnish                                |            |
| <b>Garlic King Prawns</b> (2, 3, 7)                                                                                 | <b>£8</b>  |
| Pan-fried king prawns in garlic and parsley butter, served with toasted sourdough                                   |            |
| <b>Jackfruit</b> (2, 9, 14) V VG                                                                                    | <b>£12</b> |
| Crispy jackfruit bites served with sweet chilli and lime dressing, and mixed leaf salad                             |            |

S T A R T E R S

|                                                                                                            |            |                                                                                                                              |            |
|------------------------------------------------------------------------------------------------------------|------------|------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Shellfish Ravioli</b> (2, 3, 4, 5, 7, 8, 13)                                                            | <b>£16</b> | <b>Rougié Foie Gras Parfait</b> (2, 4, 7, 14)                                                                                | <b>£14</b> |
| Crab-filled squid ink ravioli, served with lobster medallions, coconut sauce, and wasabi masago            |            | Served with toasted brioche, crispy Roscoff onions and rhubarb gel                                                           |            |
| <b>Jersey Scallops</b> (2, 3, 8, 9, 13)                                                                    | <b>£14</b> | <b>Tomato Veloute</b> (2, 7) V VG                                                                                            | <b>£9</b>  |
| Pan-seared scallops served with Chancre crab, coconut and yuzu sauce, scallop roe popcorn, and coral tuile |            | Roasted heritage tomato velouté, served with whipped goat's cheese, heritage tomato salad, basil oil, and sourdough croutons |            |
| <b>Jersey Crab Bisque</b> (1, 2, 3, 7, 14)                                                                 | <b>£12</b> |                                                                                                                              |            |
| Rich silky bisque of local Jersey crab, finished with crab meat, herb oil and buttered brioche             |            |                                                                                                                              |            |

M A I N S

Fish & Seafood

|                                                                                                                                                          |            |
|----------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Pan-Roasted Sea Bass</b> (3, 5, 7, 8, 14)                                                                                                             | <b>£26</b> |
| Pan-roasted sea bass with creamy shellfish Carnaroli rice, finished with lobster glaze                                                                   |            |
| <b>Plaice Meunière</b> (3, 5, 7, 8, 14)                                                                                                                  | <b>£28</b> |
| Served with a brown butter sauce of brown shrimp, capers, lemon, and parsley, served with Jersey Royals and tenderstem broccoli                          |            |
| <b>Wholetail Scampi</b> (2, 3, 4, 7, 9, 14)                                                                                                              | <b>£16</b> |
| Crispy breaded wholetail scampi, served with pommes frites, crushed peas, homemade tartare sauce, and fresh lemon                                        |            |
| <b>Chargrilled Octopus</b> (7, 8, 14)                                                                                                                    | <b>£25</b> |
| Chargrilled octopus with carrot purée, Jersey Royals, seasonal vegetables, and Sicilian herb salsa                                                       |            |
| <b>Lobster Thermidor</b> (2, 7, 8, 9, 14)                                                                                                                | <b>£38</b> |
| Half Jersey lobster, finished with a classic Thermidor sauce, gratinated with Gruyère cheese, served with buttered Jersey Royals and tenderstem broccoli |            |

Meat

|                                                                                                                           |            |
|---------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Lamb Best End</b> (1, 7, 10, 14)                                                                                       | <b>£30</b> |
| Herb-crusted best end of lamb, served with dauphinoise potatoes, pistachio cream, tenderstem broccoli, and lamb jus       |            |
| <b>Chicken a la Crémé</b> (9, 7, 14)                                                                                      | <b>£25</b> |
| Corn-fed chicken supreme, served with crushed Jersey Royals, garlic green beans, and sautéed mushrooms                    |            |
| <b>Calve's Liver</b> (1, 2, 7)                                                                                            | <b>£16</b> |
| Pan-fried calve's liver in sage butter, served with silky pommes purée                                                    |            |
| <b>Roast Duck Breast</b> (12, 13, 14)                                                                                     | <b>£26</b> |
| Roast duck breast, served with wok-tossed rice noodles, Asian vegetables, and Peking-style sauce                          |            |
| <b>Asian Pork Belly</b> (4, 12, 13, 14)                                                                                   | <b>£20</b> |
| Slow-cooked pork belly glazed with Korean Gochujang, served with egg fried rice, stir-fried vegetables, and spring onions |            |

Allergens

|                 |                      |                |                   |                  |                        |                     |
|-----------------|----------------------|----------------|-------------------|------------------|------------------------|---------------------|
| <b>1</b> Celery | <b>3</b> Crustaceans | <b>5</b> Fish  | <b>7</b> Milk     | <b>9</b> Mustard | <b>11</b> Peanuts      | <b>13</b> Soya      |
| <b>2</b> Gluten | <b>4</b> Eggs        | <b>6</b> Lupin | <b>8</b> Molluscs | <b>10</b> Nuts   | <b>12</b> Sesame Seeds | <b>14</b> Sulphites |

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



Steaks

All our steaks are served with grilled mushroom, pommes frites and dressed salad  
Sauce selection: blue cheese, béarnaise, green peppercorn, garlic butter

|                                                                                                     |            |
|-----------------------------------------------------------------------------------------------------|------------|
| <b>Ribeye Steak 8oz</b> (1, 2, 7, 9, 14)                                                            | <b>£32</b> |
| Well-marbled West Country ribeye, grilled for rich flavour and a succulent finish                   |            |
| <b>Fillet Steak 8oz</b> (1, 2, 7, 9, 14)                                                            | <b>£35</b> |
| West Country fillet steak, carefully aged for exceptional flavour and tenderness                    |            |
| <b>T- Bone Steak 500g</b> (1, 2, 7, 9, 14)                                                          | <b>£40</b> |
| Classic West Country T-bone steak, combining fillet and sirloin on the bone for exceptional flavour |            |

Burgers

|                                                                                                                                                    |            |
|----------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Beef Burger</b> (2, 7, 9, 14)                                                                                                                   | <b>£18</b> |
| Home-made beef burger with Monterey Jack cheese, lettuce, tomato, pickles and burger sauce, in a toasted bun, served with pomme frites             |            |
| <b>Panko Chicken Burger</b> (2, 7, 9, 14)                                                                                                          | <b>£17</b> |
| Crispy panko-coated chicken breast with Monterey Jack cheese, lettuce, tomato, pickles and burger sauce in a toasted bun, served with pomme frites |            |

Pasta & Risotto

|                                                                                                                                         |            |
|-----------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Risotto Primavera</b> (7, 14)                                                                                                        | <b>£19</b> |
| Creamy Carnaroli risotto with asparagus, peas, courgettes, pea purée, Parmesan, and herb oil                                            |            |
| <b>Spaghetti Carbonara</b> (2, 4, 7)                                                                                                    | <b>£16</b> |
| Traditional Roman Carbonara with guanciale, Pecorino Romano, free-range egg yolks, and cracked black pepper                             |            |
| <b>Penne Arrabiata</b> (2, 7, 14) V                                                                                                     | <b>£16</b> |
| Penne tossed in a slow-cooked tomato and chilli sauce, finished with Parmesan and fresh herbs                                           |            |
| <b>Classic Beef Lasagne</b> (2, 7, 9, 14)                                                                                               | <b>£22</b> |
| Slow-cooked beef ragù layered with pasta, béchamel, and Parmesan, baked until golden, served with dressed rocket salad and garlic bread |            |

Salads

|                                                                                                                |            |
|----------------------------------------------------------------------------------------------------------------|------------|
| <b>Prawn &amp; Avocado Salad</b> (3, 9, 14)                                                                    | <b>£18</b> |
| King prawns with avocado, mixed leaves, cucumber, cherry tomatoes, pickled red onion, and citrus dressing      |            |
| <b>Greek Salad</b> (2, 7, 14) V                                                                                | <b>£16</b> |
| Tomatoes, cucumber, red onion, Provençal olives, feta, oregano, and lemon dressing, served with focaccia bread |            |

S I D E D I S H E S

|                                                                                                                                        |           |                                                      |           |
|----------------------------------------------------------------------------------------------------------------------------------------|-----------|------------------------------------------------------|-----------|
| <b>Jersey Royals</b> (7)                                                                                                               | <b>£5</b> | <b>Pommes Frites</b> (7) V VG                        | <b>£4</b> |
| Buttered with parsley and sea salt                                                                                                     |           | Golden pommes frites, lightly seasoned with sea salt |           |
| <b>Mixed Leaf Salad</b> (9, 14)                                                                                                        | <b>£5</b> | <b>Truffle and Parmesan Pommes Frites</b> (7) V VG   | <b>£6</b> |
| Seasonal mixed leaves with house dressing                                                                                              |           | Golden pommes frites with truffle and Parmesan       |           |
| <b>Garden Vegetables</b> (7)                                                                                                           | <b>£5</b> |                                                      |           |
| A selection of seasonal vegetables, including tenderstem broccoli, green beans, and baby carrots, finished with butter and fresh herbs |           |                                                      |           |

D E S S E R T S

|                                                                                                          |            |                                                                                                                 |            |
|----------------------------------------------------------------------------------------------------------|------------|-----------------------------------------------------------------------------------------------------------------|------------|
| <b>Cheese Selection</b> (2, 7, 9, 14)                                                                    | <b>£13</b> | <b>Chocolate Orange Delice</b> (2, 7, 13)                                                                       | <b>£12</b> |
| A selection of British and European cheeses, served with toasted walnuts, celery, crackers and chutney   |            | Callebaut dark chocolate délice with a feuilletine base, crèmeux, layered chocolate ganache, and chocolate soil |            |
| <b>Rhubarb Fool</b> (2, 7, 10, 13)                                                                       | <b>£10</b> | <b>Rice Pudding</b> V VG                                                                                        | <b>£10</b> |
| Soft-set rhubarb cream with toasted almond cream, almond crumble, poached rhubarb, and vanilla ice cream |            | Warm coconut rice pudding, served with mango and passion fruit coulis                                           |            |
| <b>Cremé Brûlée</b> (7, 14)                                                                              | <b>£10</b> |                                                                                                                 |            |
| Silky vanilla bean crème brûlée with seasonal berries, elderflower gel, and vanilla ice cream            |            |                                                                                                                 |            |

|           |               |         |            |           |                 |              |
|-----------|---------------|---------|------------|-----------|-----------------|--------------|
| Allergens |               |         |            |           |                 |              |
| 1 Celery  | 3 Crustaceans | 5 Fish  | 7 Milk     | 9 Mustard | 11 Peanuts      | 13 Soya      |
| 2 Gluten  | 4 Eggs        | 6 Lupin | 8 Molluscs | 10 Nuts   | 12 Sesame Seeds | 14 Sulphites |

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