

THE
SAVOY
JERSEY

ROBERTO'S BAR & RESTAURANT

SUNDAY LUNCH

MENU 2026

TWO COURSES £ 28 THREE COURSES £ 33



Smoked Salmon & Chancre Crab

Oak- smoked salmon with hand-picked Chancre crab, lemon and delicate cream dressing.

Allergens: Fish, Crustaceans, Milk, Sulphites

Rougie Foie Gras Parfait

Silken foie gras parfait, gently seasoned and served with a toasted brioche.

Allergens: Gluten, Milk, Egg, Sulphites

Heritage Tomato Veloute V,VG

A smooth veloute of slow- roasted heritage tomatoes, finished with basil oil , served with bread.

Allergens: Gluten, Milk

Beetroot & Citrus V,VG

Salt-baked beetroot with fresh citrus and light dressing.

Allergens: NGCI, Mustard, Sulphites



Roasted Sirloin of Beef

Traditional roast sirloin of beef served with Yorkshire pudding.

roast potatoes, seasonal vegetables and rich beef gravy

Allergens: Cereal, Egg, Milk, Sulphites

Slow- Cooked Dorset Lamb Shank

Tender Dorset lamb shank served with mashed potatoes, seasonal greens and lamb jus.

Allergens: Milk, Sulphites

Pan-Seared Chicken Fillet

Pan-seared chicken fillet served with roast garnish, seasonal vegetables and chicken jus.

Allergens: Milk, Sulphites

Local Sea Bass

Served with seasonal vegetables and a light fish veloute.

Allergens: NGCI, Fish, Milk, Sulphites

Wild Mushroom Risotto V, VG

Creamy wild mushroom risotto finished with olive oil and fresh herbs.

"Vegan option available upon request."

Allergens: Milk, Sulphites



Valrhona Chocolate Delice

Rich Valrhona chocolate delice with pistachio and crisp chocolate base.

Allergens: Cereal (wheat), Milk, Egg, Soy, Nuts (pistachio)

Crème Brûlée

Classic vanilla crème brûlée with crisps caramelised sugar . served with vanilla ice cream.

Allergens: Milk, Egg

Cheese Board

Artisanal cheese selection with biscuits, chutney, dried figs, nuts, celery.

Allergens: Celery, Cereal, Milk, Nuts, Sulphites

Rice Pudding V,VG

Classic rice pudding, gently cooked and finished with citrus notes.

Allergens: NGCI, Milk