

# THE SAVOY

## COCKTAILS

<b>Side Car</b>	10.95	<b>Passion Fruit Martini</b>	10.95
Hennessy VS, Cointreau, fresh lemon juice, simple syrup		Ketel One, passion fruit liquor, vanilla, prosecco	
<b>Old Fashioned</b>	10.95	<b>French Martini</b>	10.95
Bulleit bourbon, orange peel, brown sugar, bitters		Ketel One, Chambord, pineapple juice	
<b>Dark n' Stormy</b>	10.95	<b>Espresso Martini</b>	10.95
Sea Dog black rum, ginger beer, fresh lime juice		Ketel One, cacao white, espresso	
<b>Bloody Mary</b>	10.95	<b>Savoy Martini</b>	10.95
Ketel One, tomato juice, spices		Tanqueray, peach schnapps, plum bitters	
<b>Moscow Mule</b>	10.95	<b>Appeltini</b>	10.95
Ketel One, fresh lime, ginger beer, simple syrup		Ketel One, sour apple, white wine	
<b>Singapore Sling</b>	10.95	<b>Vesper</b>	10.95
Tanqueray, cherry brandy, fresh lemon juice, simple syrup, soda water		Tanqueray, Ketel One, Lillet Blanc	
<b>Pina Colada</b>	10.95	<b>Vodka Martini</b>	10.95
Bacardi Superior, pineapple juice, coconut puree, cream		Ketel One, dry vermouth	
<b>Cosmopolitan</b>	10.95	<b>Gin Martini</b>	10.95
Ketel One, Cointreau cranberry juice, fresh lime juice		Tanqueray, dry vermouth	
<b>Brandy Alexander</b>	10.95	<b>Negroni</b>	10.95
Hennessy VS, cacao white liquor, fresh cream		Tanqueray, Antica Formula Vermouth, Campari	
<b>Savoy Signature Bubble</b>	10.95	<b>Manhattan</b>	10.95
Ketel One, Chambord, rose syrup, fresh lime juice, rose prosecco		Bulleit Bourbon, Antica Formula Vermouth, angostura bitters	
<b>Summer Spritzer</b>	12.50	<b>PREMIUM SECTION ( 5 . 00 Supl ement)</b> You can make your cocktail premium by adding one of the following products:	
<b>The Elderflower Spritzer</b>	12.50		

Tanqueray, elderflower liquor, fever tree elderflower tonic water, fresh lime, lemon & rosemary, simple syrup, prosecco

Belvedere Vodka Diplomatico Rum Stoli Elite  
Don Julio Tequila

Patron Silver Tequila Bulleit Bourbon 10 YO Redbreast  
Whiskey 12YO Hennessy XO

### French 75

14.50  
Tanqueray, fresh lemon juice, Ayala champagne

Please choose from Classic or Add Available Flavours:



7.50

Kiwi syrup, lime juice, simple syrup, egg whites

### **Virgin Pinacolada**

7.50

Fresh cream, pineapple juice, coconut puree

### **Virgin Mojito**

7.50

Lime juice, simple syrup, soda water, fresh mint

### **White Wine Spritzer**

7.50

Torres Natureo white, fever tree elderflower  
,orange peel

# THE SAVOY

<b>Daiquiri</b> Bacardi Superior, fresh lime juice	10.95
<b>Margarita</b> Tequila Silver, Cointreau, fresh lime	10.95
<b>Mojito</b> Bacardi Superior, fresh lime & mint, simple syrup, soda water	10.95
<b>Tom Collins</b> Tanqueray, fresh lemon juice, simple syrup, soda water	10.95

## CHAMPAGNES & WINES

### WHITE WINE

### RED WINE

<b>Santa Digna, Chile, 2018</b> Sauvignon Blanc	7.50	30.00	<b>Santa Digna, Chile, 2017</b> Cabernet Sauvignon	7.50	30.00
<b>Masi, Venezia, Italy, 2019</b> Pinot Grigio	7.50	30.00	<b>Private Release, Australia, 2017</b> Cab Sauv, Shiraz	8.00	32.00
<b>Private Release, Australia, 2017</b> Chardonnay	8.00	32.00	<b>Ibéricos, Crianza, Rioja, Spain, 2016</b> Tempranillo	8.00	32.00
<b>Marius Blanc, France 2016</b> Terret & Vermentino	8.50	34.00	<b>Montepulciano D'Abruzzo, Italy 2018</b> Montepulciano	9.00	36.00
<b>Duc de Castellac, France 2016</b> Sauvignon Blanc	8.50	34.00	<b>Andean Vineyards, Argentina 2019</b> Mendoza	9.00	36.00
<b>Hugel et Fils France, 2018</b> Alsace Gentil	9.00	36.00	<b>Gouleyant Malbec, France 2018</b> Malbec	9.50	38.00
<b>Vicars Choice - New Zealand, 2018</b> Sauvignon Blanc	9.00	36.00	<b>Louis Jadot Burgundy, France 2018</b> Pinot Noir	11.00	44.00
<b>Hugel et Fils France, 2017</b> Alsace Riesling	10.00	40.00	<b>Fleurie Domaine Poncereau France, 2018</b> Gamay	11.00	44.00
<b>Sancerre Sylvain Bailly, France, 2018</b> Sauvignon Blanc	12.00	48.00	<b>Château Lagrange, France, 2015</b> Merlot, Cab Franc	13.00	52.00
<b>J. Moreau &amp; Fils, France, 2018</b> Chablis	13.00	52.00	<b>Chateaufort du Pape, France, 2016</b> Grenache, Syrah	14.00	56.00



## ROSE WINE

<b>Santa Digna, Chile, 2017</b> Cabernet Sauvignon Rose	7.50	30.00
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<b>Beringer Rosé, California, 2018</b> Zinfandel	8.50	34.00
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## CHAMPAGNE

<b>Ayala Brut Champagne</b>	18.00	89.00
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<b>Bollinger Special Cuvée Brut NV</b>		110.00
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<b>Bollinger Brut Rose NV</b>		140.00
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<b>Bollinger Special Cuvée Half Bottle</b>		55.00
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<b>Dom Perignon N.V.</b>		290.00
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<b>Cristal, 2008</b>		350.00
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## PROSECCO

<b>Prosecco Conti D'Arco</b>	11.00	45.00
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<b>Moxxe Sparkling, Italy, 2018</b> Pinot Grigio /Verduzzo	49.00	
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THE  
SAVOY

CHAMPAGNES & WINES

WHITE WINE



RED WINE



Alto Plana, Chile, 2019/20

7.5

25

Montana Sey Mar, Chile, 2019/20

7.5

25





## CHAMPAGNE

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<b>Ayala Brut Champagne</b>	<b>18.00</b>	<b>89.00</b>
<b>Bollinger Special Cuvée Brut NV</b>		<b>110.00</b>
<b>Bollinger Brut Rose NV</b>		<b>140.00</b>
<b>Bollinger Special Cuvée Half Bottle</b>		<b>55.00</b>
<b>Dom Perignon N.V.</b>		<b>290.00</b>
<b>Cristal, 2008</b>		<b>350.00</b>

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E: [events@savoylimerick.com](mailto:events@savoylimerick.com)



THE  
SAVOY

SPIRITS

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## SCOTCH WHISKY

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	35.5ml
Black & White	6.50
Chivas Regal 12 yo	7.80
Glenfiddich 12 yo	8.50
Glenfiddich 18 yo	10.90
The Glenlivet 12 yo	8.50
Glenkinchie 12 yo	9.50
Glenmorangie 10 yo	9.50
Talisker 10 yo	9.50
Laphroaig 10 yo	9.50
Oban 14 yo	10.90
Lagavulin 16 yo	11.50
Macallan Amber	13.50
Johnnie Walker Red Label	6.00
Johnnie Walker Black Label	7.80
Johnnie Walker Gold Label	15.50
Johnnie Walker Blue Label	23.00

## LIQUOR

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	35.5 ml
Irish Mist	6.50
Frangelico	6.50
Baileys	6.50
Tia Maria	6.50
Kahlua	6.50
Grand Marnire	6.50
Cointreau	6.50
Drambuie	6.50
Pimm's	6.50
Amaretto	6.50
Sambuca	6.50

## COGNAC

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	35.5ml
Hennessy Very Special	6.50
Hennessy VSOP	7.50
Hennessy Cognac	7.50
Hennessy XO	14.50
Baron de Sigognac VSOP	9.00
Remy Martin VSOP	7.80
Remy Martin XO	17.50
Remy Martin Louis XIII	215.00

## TEQUILA

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	35.5ml
Espolon Blanco Tequila	6.50
Patron XO Cafe	7.50
Patron Silver	9.00
Don Julio Blanco	12.50
Casa Dragones 100% Agave	26.00



# THE SAVOY

ml

6.00

50ml  
l  
5.5  
0

6.50

## Irish Coffee

Jameson Irish Whiskey, Coffee, Fresh Cream

8.50

## Baileys Coffee

Baileys Irish Cream, Coffee, Fresh Cream

8.50

## Calypso Coffee

8.50

Bacardi 8  
Diplomatico  
Kraken Spiced  
Bumbu / Bumbu XO

7.30  
7.50  
7.50  
6.50 / 8.50

## CRAFT BEERS

Paulaner Weißbier, Germany (ml)	8.50 (500)
Stonewell Medium Dry Cider, Ireland (ml)	8.50 (500)
Treaty City Harris Pale Ale, Limerick (ml)	8.50 (500)
Treaty City Shannon River IPA, Limerick (ml)	8.50 (500)
Treaty City Thomond Red Ale, Limerick (ml)	8.50 (500)

Rum, Coffee Liquor, Coffee, Fresh Cream

## French Coffee

8.50

Grand Marnier, Coffee, Fresh Cream

## Kahlua Coffee

8.50

Kahlua Coffee Liquor, Coffee, Fresh Cream

## Caffe Corretto

8.50

Sambuca, Coffee, Fresh Cream

## Seville Coffee

8.50

Cointreau Liquor, Coffee, Fresh Cream

## Hot Whiskey

7.50

Jameson, Brown Sugar, Lemon, Cloves, Hot Water

## Hot Port

7.50

Sandeman 3\* Port, Orange, Cloves, Hot Water

## SOFT DRINKS

## DRAUGHT BEERS

	glass	pint
Heineken	4.00	6.00
Treaty City Pale Ale	4.20	6.50
Carlsberg	4.00	6.00
Hop House 13	4.20	6.50
Guinness	4.00	5.90
Birra Moretti	4.20	6.50

## BOTTLES



Budweiser	5.50 (330ml)
Coors Light	5.50 (330ml)
Corona	5.50 (330ml)
Bulmers Original	5.50 (330ml)
Bulmers Light	5.50 (330ml)
Orchard Thieves	5.50 (330ml)
Peroni/ Peroni Gluten Free	5.50 (330ml)
West Coast Cooler Original/Rose	6.00 (250ml)
Smirnoff Ice Original	6.00 (275ml)
WKD Blue Original	6.00 (275ml)





## AFTERNOON TEA

### **The Savoy Afternoon Tea Finger Sandwiches**

Connemara cured smoked salmon on soda bread  
Corn-fed coronation chicken with light curry  
dressing Organic free range egg mayonnaise and  
local cress

Knockanore cheddar & Limerick ham with Savoy house  
relish Mini Reubens with wholegrain mustard mayo

### **The Savoy Afternoon Tea**

**Cakes** Frosted carrot  
cake Lemon drizzle cake  
Banana bread

### **The Savoy Afternoon Tea Scone Selection**

Homemade plain and fruit scones  
Selection of Clare mountain jams &  
preserves  
Irish dairy clotted cream

### **The Savoy Afternoon Tea Pastries & Fancies**

Selection of decadent French pastries created  
in The Savoy by our Executive Pastry Chef Joanne  
Flaherty

### **Afternoon Tea At The Savoy**

€29.50

### **Afternoon Tea With a Glass of Ayala Brut N.V.**

€45

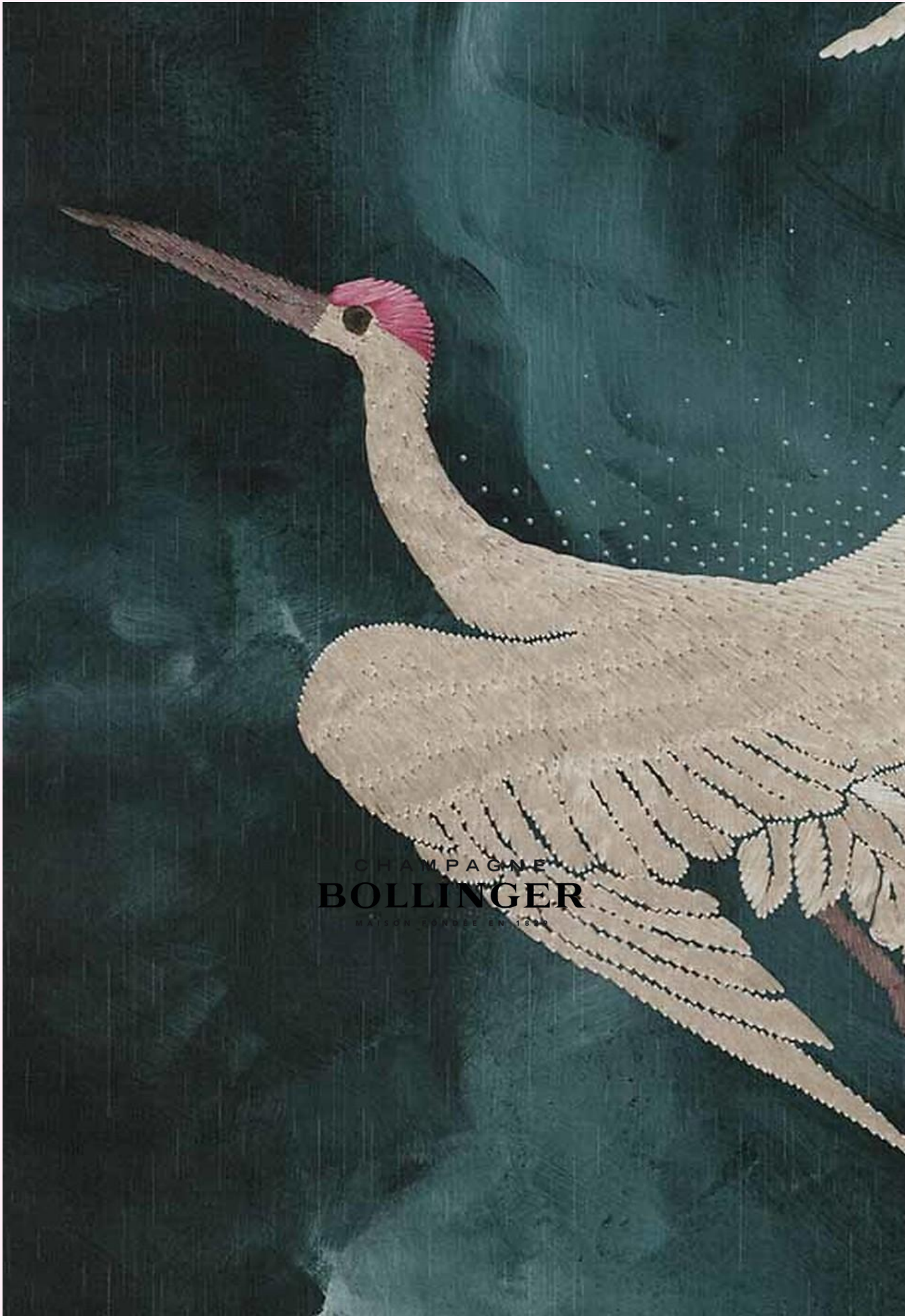
**Tea, Coffee or Hot Chocolate**

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.







CHAMPAGNE  
**BOLLINGER**  
MAISON FONDÉE EN 1829

# THE SAVOY

## ALL DAY MENU

### APPETISERS

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

### SAVOY CLASSICS

<b>Arnold Bennet Omelette</b>	15.50
Flaked natural smoked Haddock, chives, fresh cream & parmesan cheese	
<b>St Tola Goats Cheese Omelette</b>	15.50
Local organic goats cheese, sun dried tomatoes, caramelised red onion & asparagus	
<b>Cholesterol Free Omelette</b>	14.50
Asparagus, vine tomato, baby spinach	
<b>Avocado &amp; Sourdough Toast</b>	15.00
Crushed avocado, spring onions, two poached eggs, side of hollandaise	
<b>Savoy Kedgeree</b>	17.00
Flaked natural smoked Haddock cooked with white rice, mild curry infusion & poached egg	
<b>Limerick Cheddar &amp; Glazed Ham Plate</b>	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

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

### SAVOY SALADS

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

### SIDES

<b>Skinny Fries</b>	5.00
<b>Crunchy Asparagus &amp; Broccoli Salad</b>	5.00
<b>Springfield Farm Leaf Salad, French Dressing</b>	5.00

### SWEETS & TREATS

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



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## TEA & COFFEE

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### 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

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### 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

### All Day Menu

Monday - Friday

11.00am - 5.00pm

### Brunch Menu

Saturday - Sunday

12.00am - 5.00pm





# THE SAVOY

In a hurry or just want to relax in your room....

Our new concept 'Breakfast in a Bag' at The Savoy is included in all Bed & Breakfast Rates with no delivery charge.

Please dial '0' to order

Current government guidelines are advising against a full room service offering however we are delighted to inform you that we have teamed up with a local Food Hall and Bakery, Alex Findlater and Co. to curate a breakfast offering that we can send to your room.

Our Breakfast in the room experience allows you to still enjoy breakfast in the privacy of your own room and at your own pace.

Our Organic Breakfast in a Bag offering includes a variety of local and organic produce - freshly baked croissants and muffins which are hung on your door whilst you sleep. Enjoy also a selection of organic fruit compotes with natural yogurt, homemade granola, fresh fruit salad, smoked salmon, cheese platter, mineral water and organic juices.

Please be aware full Irish breakfast or other hot items are not available.

If you are on a Room Only Rate and would like to enjoy our Organic Breakfast in a bag experience we would be happy to have it sent to your door for a total charge of €15 per person



# THE SAVOY

## SAVOY TREATS

A cake stand for two with four of our very own mince pies  
and macaroons with tea or coffee for two €15

Cream tea for two featuring two each of our fruit and plain scones  
and macaroons  
with tea or coffee for two €15

A cake stand of our house tea cakes and macaroons for two  
and tea or coffee for two €15

Above selection for one with any tea or coffee €8





# THE SAVOY

## SAVOY LOUNGE EVENING SNACKS

### **Irish Cheese Selection 22**

(for 2 persons)

Hegarty's Mature Cheddar, Cooleeny, Cashed Blue, apple chutney, selection of cheese crackers & bread sticks **Limerick Ham & Cheese Board 28**

(for 2 persons)

Honey glazed Limerick ham, selection of Irish cheese, humus, olive selection, crackers & bread sticks

## SANDWICHES

**Smoked Connemara Salmon Sandwich 15** On wholemeal bread, Philadelphia cheese with chives **Thyme Poached Chicken Fillet 14**

Poached chicken fillet, mayonnaise & rocket salad on white or wholemeal bread

**Free Range Egg Mayonnaise 12** Egg mayonnaise with mustard cress, on white or wholemeal bread

**Limerick Ham & Heritage Tomato 12.50** Honey baked ham, tomato & mustard mayonnaise on white or wholemeal bread

**Hegarty's Mature Cheddar 12**

Mature Cheddar cheese, tomato relish, rocket salad on wholemeal or white bread



THE  
SAVOY





# THE SAVOY

## 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 our Coffees can be made using Soya Milk | Almond Milk |  
Coconut Milk





ated by



**CHILDREN' S AFTERNOON TEA**

**Sandwiches**

Ham and cheese Banana and peanut butter  
Strawberry jam

**Scones**

Plain and Raisin

Clotted cream accompanied with homemade Preserves

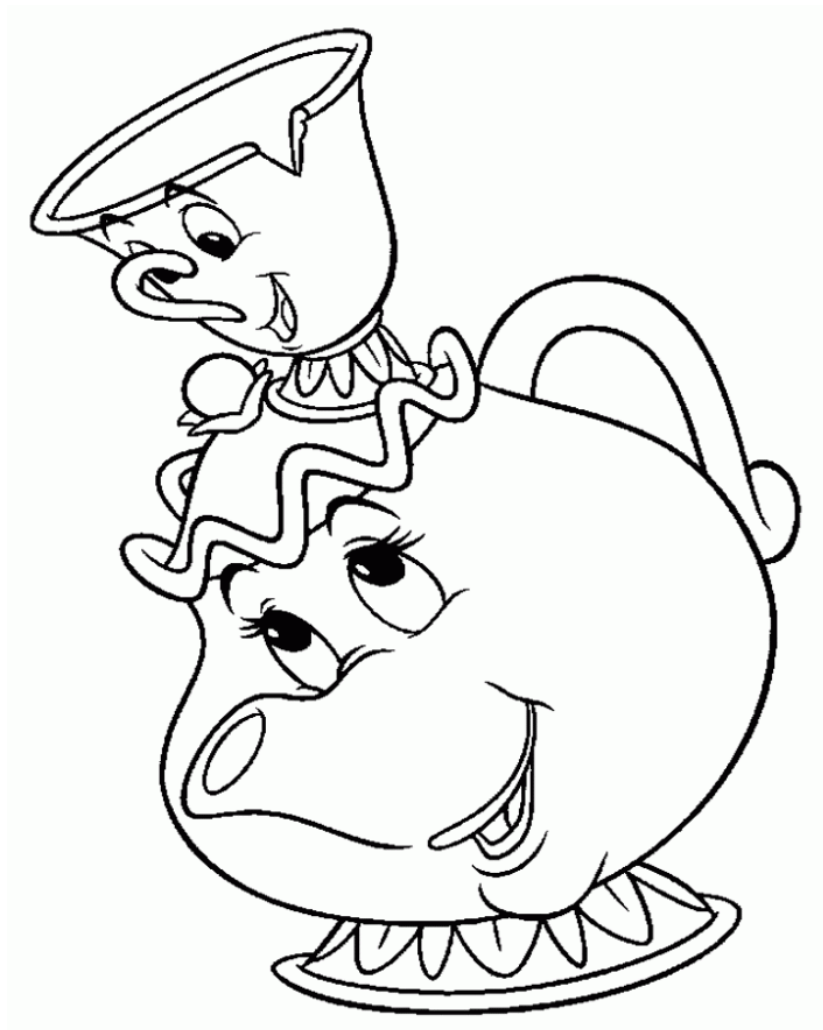
**Treats** Chocolate brownie Blueberry  
muffin Fruit skewer

Offered with your choice of Hot beverage or fresh  
juice

15 per child



THE  
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# THE SAVOY

## SAVOY GRILL YOUNG ADULT MENU

### APPETISERS

<b>Today's Fresh Soup C</b>	4
Served with fresh wheaten bread	
<b>Chicken Skewers C</b>	5
Asian salad & lightly spiced peanut dipping sauce	
<b>Home Made Duck Spring Rolls</b>	5
With dark soya & sweet chilli syrup	
<b>Dublin Bay Prawn Cocktail C</b>	6
Fresh prawns, spicy cocktail sauce & homemade wheaten bread	

### 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.

### GRILLS & ENTREES

<b>1/2 Chargrilled Sirloin Steak</b>	13
Flame-grilled Sirloin served with choice of creamed potatoes or Savoy fries	
<b>'Knife &amp; Fork' Barbecue Ribs C</b>	10
With our smokey BBQ sauce, fries and creamy slow	
<b>Savoy Prime Classic Burger</b>	9
Ground prime Irish beef & Savoy fries	
<b>Breaded Chicken Fillet Strips</b>	9
Served with Savoy fries	
<b>Bang Bang Chicken</b>	9
Wok tossed chicken, lightly battered with stir fried oriental vegetables, chilli dressing served with Savoy fries or steamed rice	
<b>Grilled Pork Sausages</b>	9
Served with creamed potatoes, roasted vegetables & gravy	
<b>Fish 'n Chips</b>	9





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