Savoy Soup of The Day 8
Homemade soda bread

Seared Atlantic Scallops 14.30
Smoked cauliflower puree, Athea black pudding, podded peas, ruby port jus

Organic Duck Liver Pate 10.50
Toasted brioche bread, sweet Cumberland sauce

Bluebell Falls Goats Cheese Fritter 9
Spiced beetroot puree, candied walnuts, curly endive, raspberry dressing

Savoy Prawn & Apple Cocktail 11.50
Crisp salad, avocado, apple, Bloody Mary dressing, soda bread

Quinoa, Pomegranate & Fennel Salad 9.50
Toasted pine nuts, orange, sesame seeds, organic leaves, tahini dressing

Savoy Coconut Curry 18
Infusion of kaffir lime, lemon grass Thai curry and coconut milk with Basmati rice

Roast Shallot & Pea Ravioli 18
Confit tomato salsa & avocado oil

Steamed Seasonal Greens 5 | French Fries 5 | Organic Green Salad, French Dressing 5
Grilled Asparagus, Parmesan Reggiano 5 | Garlic Potato Gratin 5

Vegetarian & Coeliac Friendly

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.