



€42.95

STARTER. MAIN COURSE.
DESSERT & TEA OR COFFEE

APPETISERS



BLUEBELL FALLS GOATS CHEESE V THYME & GARLIC FRITTER

Spiced beetroot puree, walnuts & dressed leaves

BANG BANG CHICKEN COA

Lightly battered chicken, chilli dressing & mixed leaves

SAVOY PRAWN & APPLE COCKTAIL COA

With crisp salad, avocado, apple, bloody Mary dressing & pumpkin seed brown bread

HOME MADE DUCK SPRING ROLLS

With dark soya & sweet chilli syrup

LISCANNOR BAY CHOWDER COA

With our unique, pumpkin seed brown bread

SAVOY STICKY WINGS

Our own special, sweet & spicy glaze & blue cheese dip

CLASSIC CAESAR SALAD

Baby gem, bacon, croutons, aged parmesan, & caesar dressing

ORGANIC DUCK LIVER PATE COA

Served with toasted Brioche bread & sweet Cumberland sauce

SATAY MARINATED CHICKEN SKEWERS C

Marinated peppers, lemon, chilli & coriander syrup

SMOKED HADDOCK & SALMON FISHCAKE

Garlic aioli & dressed baby leaves

TODAY'S SOUP COA

Soup of the day with our homemade pumpkin seed soda bread

ALLERGENS

Some of our menu items contain allergens, and some may contain nuts. If you have any dietry requirements, or require further information on our ingredients, please ask a member of our customer service team.

FLAME GRILLED MEATS



10oz BLACK ANGUS SIRLOIN STEAK C

30 day dry aged from O'Connors Farm, Limerick.

Served with portobello mushroom,
confit tomato,onion ring,
peppercorn & brandy sauce

Choose from: Garlic potatoes, Savoy fries or creamy mash potato

100Z PRIME ANGUS FILLET C

30 day dry aged from O'Connors Farm, Limerick, served with portobello mushroom, confit tomato, onion ring, peppercorn and brandy sauce

Choose from:
Garlic potatoes, Savoy fries
or creamy mash potato
(€7 Supplement)

PEPPERED PORK MEDALLIONS COA

Creamy mash, long broccoli, onion rings & pepper sauce

SAVOY HICKORY BURGER COA

Vintage cheddar cheese, bacon, onion ring, specially blended tomato relish, Savoy fries and burger salad garnish

All our beef, lamb, pork and chicken are of Irish origin, and sourced locally when possible

VEGETARIAN & COELIAC FRIENDLY

V. Denotes vegetarian friendly dishes. C. Denotes coeliac friendly dish COA. Denotes coeliac friendly option available on this dish.

FROM THE SEA



ROASTED ATLANTIC COD C

Crispy Crab Cake, smashed butternut squash, kale pesto and crab bisque

TEMPURA MONKFISH TAILS GF

Sweet potato fries, curry mayo, sweet chilli dip & Asian slaw

GRILLED SALMON C

Roast fennel, champ mash, lemon and dill sauce

THE CLASSICS



BANG BANG CHICKEN COA

Wok tossed chicken, lightly battered with stir fried oriental vegetables, chilli dressing served with Savoy fries or steamed rice

KNIFE & FORK BBQ RIBS C

Served with Savoy fries and slaw

RED COCONUT CURRY C

Chicken or vegetable curry, steamed rice

SLOW BRAISED LAMB SHANK C

Creamy mash potatoes, roasted winter vegetables & red wine jus

VEGETARIAN OPTIONS AVAILABLE

Please ask your server

