

Appetisers



Gravlax 14.00

Jameson Black Barrel cured salmon, baby caper, dill and shallot salsa, soda bread

Grilled Local Scallops 14.00

Provençal style, roasted vine tomato, garlic butter

Wild Atlantic Seafood Taster 24.00

Two Dooncastle Oysters with a lemon and shallot dressing, four chilled Atlantic langoustines Marie Rose, Irish whiskey cured Connemara salmon with Irish soda bread

Oysters

Shucked Doon Castle Oysters €3/each or six for €16

Naturelle: on crushed ice with lemon & shallot dressing

Tosazu: on crushed ice with lemon, Japanese style, pickled ginger

French Onion Soup 8.50

Caramelised onion soup with Gruyere cheese baked crouton

Caesar Salad 12.00

Baby gem, Reggiano cheese, smoked pancetta, anchovy dressing

Salad Niçoise 12.50

Flaked grilled tuna, French beans, olives, potatoes, egg, red onion and Dijon vinaigrette

Duck Liver and Foie Gras Pate 13.00

Cumberland sauce and toasted brioche

Goat Cheese Salad 12.00

St Tola goats cheese, butterhead lettuce, beetroot, mango, raspberry dressing

Steak Tartare 14.50

Raw Irish Angus dry aged beef fillet, capers, Dijon mustard, raw quails egg, toasted sourdough

Soup of the Day 8.50

Today's vegetarian soup of the day

Savoy Grill



Irish Angus Sirlion 34.00

Grilled 10oz Sirloin Steak, your choice of a side and a sauce

Chicken Supreme 27.00

Pot roast chicken supreme, podded peas, rosemary, rissole potatoes, white wine cream

10oz Irish Fillet Steak 39.00

Grilled centre cut fillet steak, Your choice of a side and a sauce

Chateaubriand for two 75.00

Thick cut 20oz Irish tenderloin steak for two served with French fries and two sides and sauces of your choice

Irish Rib Eye Steak 36.00

Grilled 14oz Rib Eye Steak, your choice of a side and a sauce

Calvey's Mayo Mountain Lamb 35.00

Lamb rump, celeriac, presseed potato, balsamic, honey roast root vegetables, mint jus

Choose from: café de paris butter, bearnaise, pink peppercorn cream, veal jus, whole grain mustard

Mains From The Sea



Grilled Salmon 27.00

Tomato risotto, grilled asparagus, sorrel cream and olive tapenade

Chilled Seafood Platter 36.00/70.00

Mixed platter with two Doon Castle Oysters, poached king prawns, Connemara smoked salmon, poached salmon, smoked mackerel pate, Savoy soda bread

Pan Roasted Union Hall Halibut 32.00

Chorizo crushed potatoes, sauteed spinach, lemon balm cream

Whole Carrigaholt Lobster 55.00

grilled with garlic butter, rocket salad with parmesan, French fries and Hollandaise sauce (min. weight 900g / subject to seasonal availability)

Savoy Classics



Daube of Irish Beef Bourguignon 28.00

Cassoulet of beef with smoked pancetta, root vegetables, mushrooms and red wine, served with pomme puree

Irish Angus Beef Burger 25.00

Angus Irish beef burger, Roquefort cheese, confit onions, toasted brioche bun and French fries

Mushroom Tortellini 25.00

White truffle and mushroom pasta, asparagus tips and spinach cream

Veal Milanaise 34.00

Breaded Veal escalope, seasoned rocket and parmesan salad, fried egg, mushroom sauce and French fries

Indonesian Curry 25.00

Aromatic spiced curry with ginger and garlic served with basmati rice and naan bread
chicken or vegetables

Bang Bang Chicken 25.00

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

Sides



French Fries ~ Creamed Spinach ~ Gratin Potatoes ~ Green Vegetable's ~ Creamed Potatoes ~ Mushrooms
€6.00

All of our beef, chicken, lamb, pork, seafood, vegetables and salads are Irish and local where possible