TEA & COFFEE

BIRCHALL TEA

Camomile 4.50

Soothing & Delicate (naturally caffeine free)
Peppermint 4.50

Fresh & Invigorating (naturally caffeine free)

Mao Feng Green Tea 4.50

Purifying & Restorative

Green Tea & Peach 4.50

Floral & Cleansing

Great Rift 4.50

East Africa's finest breakfast blend tea

Great Rift Decaf 4.50

East Africa's finest breakfast blend (caffeine free)

Cederberg Redbush 4.50

Sweet & earthy red rooibos (naturally caffeine free)

Red Berry & Flower 4.50

Fruity & Refreshing

Lemongrass & Ginger 4.50

Lively & Spicy

ROBERT & ROBERTS TEA

Breakfast Tea 4.00/ Earl Grey 4.50/ Chinese Green 4.50
Lemon & Ginger 4.50/ Rooibos 4.50

COFFEE

Espresso 4.20/ Double Espresso 4.50 Americano 4.50/ Macchiato 4.50 Cappuccino 4.95/ Flat White 4.95 Latte 4.95/ Hot Chocolate 5.50 Decaffeinated Coffee 4.50

All of our coffees can be made using alternative milks (€0.50 supplement)

Soya Milk Almond Milk Coconut Milk Oat Milk

Plated Continental Breakfast

Including fresh juice, tea or coffee 20.00

Plated Hot Breakfast Dish and Plated Continental

Including fresh juice, tea or coffee 25.00

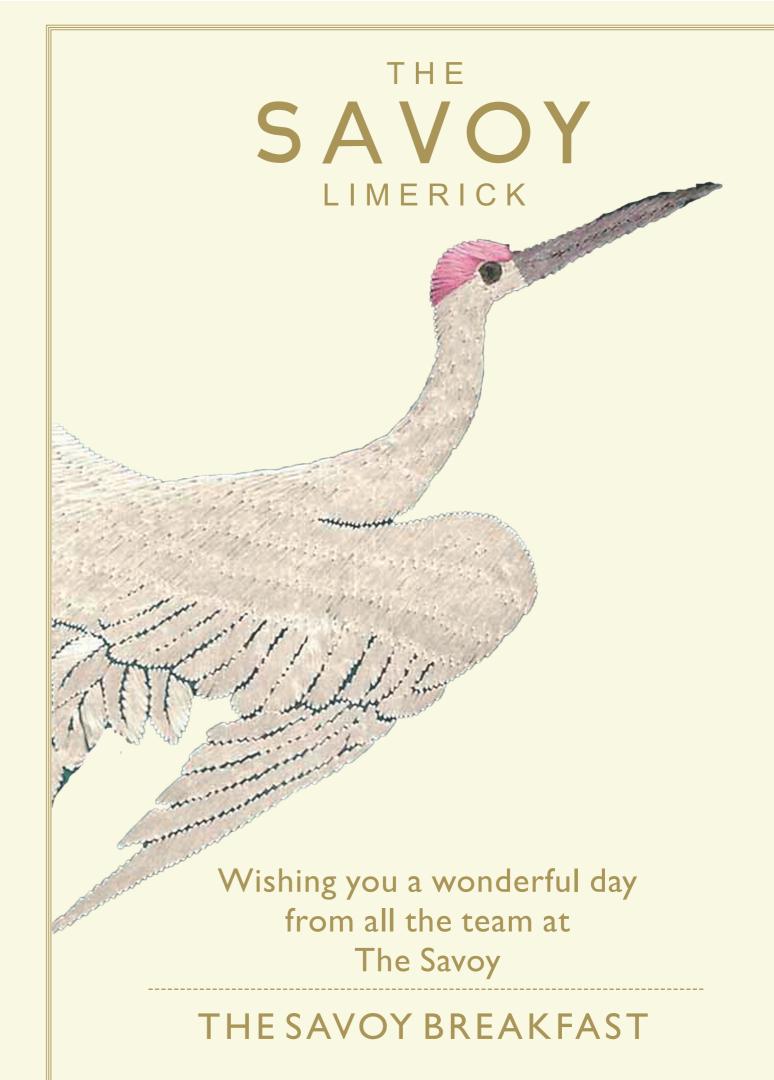
(€10 supplement for 5oz Tenderloin Fillet of Local Beef)

Allergens

Some of our menu items contain allergens and some may contain nuts.



Please scan the QR code for more information.





CONTINENTAL BREAKFAST

Bakery Basket 7.50

Danish pastries, croissant & soda bread with butter & jam preserves
Fresh Morning Juice 6.00

Orange/ Apple/ Grapefruit/ Tomato/ Cranberry
Healthy Juices 6.50

Beetroot & Apple/ Lemon & Mint/ Carrot & Ginger
Savoy Selection of Teas and Coffees

BREAKFAST APPETISERS

Selection of Cereals 6.00

Please ask your server for our selection, served with a milk of your choice
Fresh Fruit 8.50

Bowl of freshly cut fruits in season
Blueberry Granola Pot 8.50

Crunchy granola & blueberry yoghurt
Bircher Muesli 8.50

Swiss recipe muesli with raspberry yoghurt
Choice of Glenilen Yoghurts 7.50

Raspberry or strawberry & side of fresh fruit salad

SAVOY SIGNATURE PORRIDGE

Flahavan's Oatmeal Porridge with Baileys Cream 9.00 Local honey & wild berry compote (served on the side)

SAVOY SIGNATURE VEGAN PORRIDGE

Flahavan's Oatmeal Porridge 9.00 Made with soya milk, rum infused raisins, Miel flower honey & fresh berries

SAVOY COLD PLATES

Burren Smokehouse Smoked Salmon 10.00
Red onion, capers, horseradish & whipped sour cream
Limerick Plate 10.00
Selection of Cahill's cheddar, glazed Limerick ham & red pepper relish

BREAKFAST HOT ENTRÉES

please choose one

CLASSIC FAVOURITES

Avocado & Sourdough 16.00

Crushed avocado, spring onions, poached eggs on toasted sourdough & Hollandaise sauce
The Savoy Signature Breakfast 17.00

Grilled sausage, smoked streaky bacon, black & white pudding, sautéed potatoes, flat mushroom, grilled tomato & fresh farm eggs to your liking

Vegan Selection 15.00

Vegan omelette, grilled tomato, sautéed potatoes, sautéed mushrooms, grilled zucchini & grilled asparagus Savoy Smokies 15.00

Grilled fresh West Clare kippers, sautéed potatoes & Hollandaise sauce
Traditional Pancakes 14.00
Stack of three pancakes with smoked streaky bacon & Canadian maple syrup

OMELETTES

EGG SPECIALITIES

Savoy Royale 16.00

Grilled Burren Smokehouse smoked salmon, poached eggs, chives on a toasted muffin & Hollandaise sauce

Eggs Benedict 16.00

Smoked Limerick ham, poached eggs on a toasted muffin & Hollandaise sauce Eggs Florentine 16.00

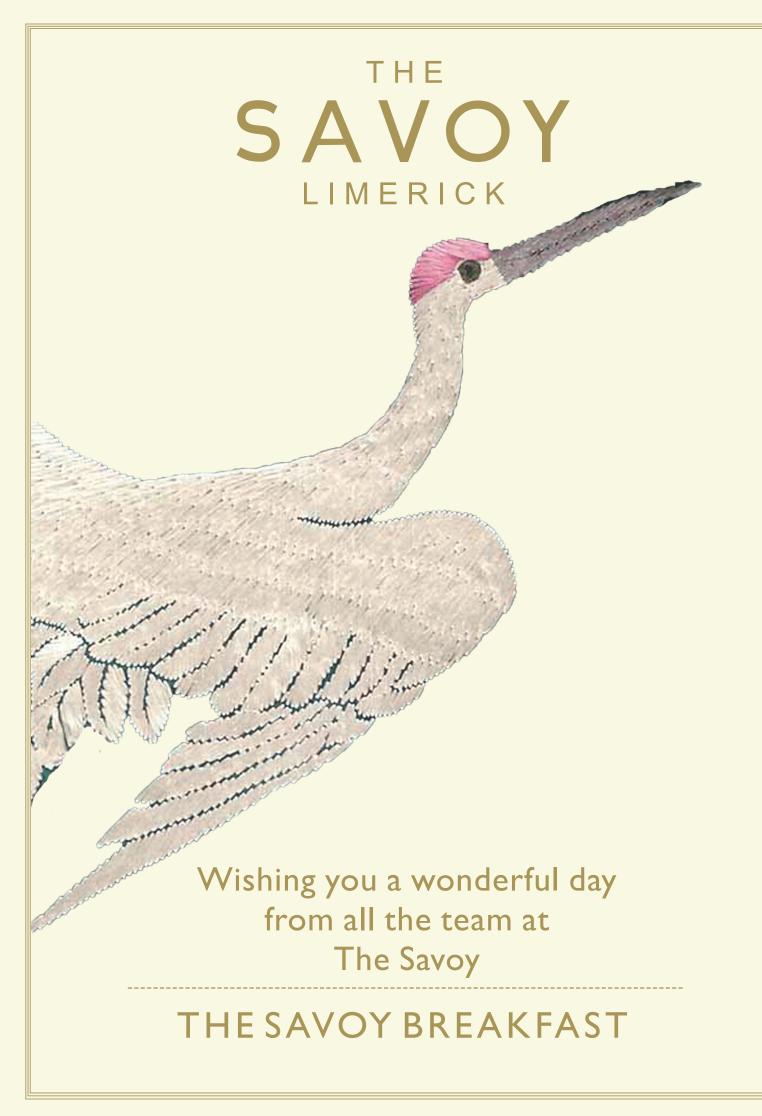
Buttered baby spinach, poached eggs on a toasted muffin & Hollandaise sauce Eggs Blackstone 16.00

Smoked streaky bacon, sliced tomato, poached eggs on a toasted muffin & Hollandaise sauce California Benedict 18.50

Crushed avocado, prawns, poached eggs on a toasted muffin & Hollandaise sauce Vegetarian Benedict 16.00

Goats cheese, sliced tomato, crushed avocado, spring onions, poached eggs on a toasted muffin & Hollandaise sauce

5oz Tenderloin Fillet of Local Beef 19.00 With fried egg, portabello mushroom, grilled tomato & Béarnaise sauce (€10 supplement on breakfast packages)





CONTINENTAL BREAKFAST

Bakery Basket 7.50

Danish pastries, croissant & soda bread with butter & jam preserves
Fresh Morning Juice 6.00
Orange/ Apple/ Grapefruit/ Tomato/ Cranberry

Healthy Juices 6.50

Beetroot & Apple/ Lemon & Mint/ Carrot & Ginger Savoy Selection of Teas and Coffees

BREAKFAST APPETISERS

Selection of Cereals 6.00

Please ask your server for our selection, served with a milk of your choice Fresh Fruit 8.50

Bowl of freshly cut fruits in season Blueberry Granola Pot 8.50

Crunchy granola & blueberry yoghurt
Bircher Muesli 8.50

Swiss recipe muesli with raspberry yoghurt

Choice of Glenilen Yoghurts 7.50

Raspberry or strawberry & side of fresh fruit salad

SAVOY SIGNATURE PORRIDGE

Flahavan's Oatmeal Porridge with Baileys Cream 9.00

Local honey & wild berry compote (served on the side)

SAVOY SIGNATURE VEGAN PORRIDGE

Flahavan's Oatmeal Porridge 9.00

Made with soya milk, rum infused raisins, Miel flower honey & fresh berries

SAVOY COLD PLATES

Burren Smokehouse Smoked Salmon 10.00

Red onion, capers, horseradish & whipped sour cream

Limerick Plate 10.00

Selection of Cahill's cheddar, glazed Limerick ham & red pepper relish

BREAKFAST HOT ENTRÉES

please choose one

CLASSIC FAVOURITES

Avocado & Sourdough 16.00

Crushed avocado, spring onions, poached eggs on toasted sourdough & Hollandaise sauce
The Savoy Signature Breakfast 17.00

Grilled sausage, smoked bacon, black & white pudding, sautéed potatoes, flat mushroom, grilled tomato & fresh farm eggs to your liking

Vegan Selection 15.00

Grilled tomato, sautéed potatoes, sautéed mushrooms, grilled zucchini & grilled asparagus
Savoy Smokies 15.00

Grilled fresh West Clare kippers, sautéed potatoes & Hollandaise sauce
Traditional Pancakes 14.00

Stack of three pancakes with smoked bacon & Canadian maple syrup

OMELETTES

Arnold Bennet 16.00

Smoked Haddock, chives, fresh cream & parmesan cheese

St. Tola Goats Cheese 16.00

Sundried tomatoes, caramelised red onion & asparagus

Smokey Bacon 16.00

Smoked Limerick bacon, Cahill's cheddar & onion

Cholesterol Free Omelette 14.50

Egg whites, asparagus, vine tomato & baby spinach

EGG SPECIALITIES

Savoy Royale 16.00

Grilled Burren Smokehouse smoked salmon, poached eggs, chives on a toasted muffin & Hollandaise sauce

Eggs Benedict 16.00

Smoked Limerick ham, poached eggs on a toasted muffin & Hollandaise sauce

Eggs Florentine 16.00

Buttered baby spinach, poached eggs on a toasted muffin & Hollandaise sauce

Eggs Blackstone 16.00

Smoked rashers, sliced tomato, poached eggs on a toasted muffin & Hollandaise sauce

California Benedict 18.50

Crushed avocado, prawns, poached eggs on a toasted muffin & Hollandaise sauce Vegetarian Benedict 16.00

Goats cheese, sliced tomato, crushed avocado, spring onions, poached eggs on a toasted muffin & Hollandaise sauce

5oz Tenderloin Fillet of Local Beef 19.00

With fried egg, portabello mushroom, grilled tomato & Béarnaise sauce (€10 supplement on breakfast packages)

TEA & COFFEE

BIRCHALLTEA

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