

12:30PM TO 9:30PM

French Onion Soup 9.50
Caramelised onion soup with a gruyère cheese baked crouton

Duck Liver and Foie Gras Paté 14.50
Cumberland sauce and toasted brioche

Soup of the Day 8.50
Today's vegetarian soup of the day

Confit of Duck Spring Rolls 14.50
Hoisin & plum sauce

Caeser Salad 14.00
Baby gem, Reggiano cheese, egg, smoked pancetta with an anchovy dressing

Irish Angus Sirloin 36.00
Grilled 10oz sirloin steak, French fries and sauce of your choice

Irish Rib-Eye Steak 36.00
Grilled 14oz rib-eye steak, French fries and sauce of your choice

Shucked Doon Castle Oysters
Six for €18 or twelve for €34
Naturelle: on crushed ice with lemon & shallot dressing
Tosazu: on crushed ice with lemon, Japanese style pickled ginger

Salad Niçoise 15.00
Seared tuna, French beans, olives, potatoes, egg, red onion and dijon vinaigrette

Steak Tartare 14.50
Raw Irish angus dry aged beef fillet, capers, dijon mustard, raw quail egg, with toasted sourdough

Savoy Grill

Calvey's Lamb Rump 35.00
Calvey's of Mayo lamb rump, gratin potato, roast root vegetables, minted pea purée, port wine mint jus

Choice from: Café de Paris butter, Bearnaise, peppercorn cream, veal jus or garlic butter

12:30PM TO 9:30PM
Grilled Local Scallops 16.50
Provençal style, roasted vine tomato and veal jus

Wild Atlantic Prawn Cocktail 15.00
Atlantic prawns, Savoy Marie Rose dressing, heirloom tomatoes, butternut salad with soda bread

Gravlax 15.00
Jameson Black Barrel cured salmon, baby capers, dill and shallot salsa with pumpkin seed soda bread

Goat's Cheese Salad 14.00
St. Tola's goat's cheese, butterhead lettuce, mango, beetroot, roasted pecans and raspberry dressing

Chicken Supreme 28.00
Leek & smoked bacon mousseline, charred stem broccoli, morels and mushroom cream sauce

8oz Irish Fillet Steak 42.00
Grilled centre cut fillet steak, French fries and sauce of your choice

Sharing at the Savoy Bar

Charcuterie Board 32.00
Bresaola, Parma ham, peppered salami, Limerick cured ham, Hegarty's cheddar, black & green marinated olives, marinated peppers, cherry tomatoes with chutney and toasted sourdough crackers

Chateaubriand for Two 85.00
Thick cut 20oz tenderloin steak for two served with fries and three sides of your choice

Chilled Seafood Platter 70.00
Mixed platter with Doon Castle oysters, poached king prawns, Connemara smoked salmon, poached salmon, smoked mackerel paté and Savoy soda bread

Mains From The Sea

Sole Meunière 45.00
Whole black sole, pan-fried with lemon and caper butter with steamed dill potatoes

Prawn Linguine 33.00
In our luxurious, lobster & prawn bisque

Whole Carrigaholt Lobster 60.00
Grilled whole lobster, garlic butter, rocket salad, baby potatoes or French fries

Carrigaholt Cod Fillet 29.00
Treaty City beer batter, mushy peas, French fries and tartar sauce

Grilled Rossaveel Salmon 30.00
Grilled salmon, tomato risotto, grilled asparagus, sorrel cream and olive tapenade

Savoy Classics

Irish Angus Burger 28.00
Two 5oz Irish beef burgers, Monterey Jack cheese, confit onions, toasted brioche bun and French fries

Half Roast Duck 35.00
Half Silverhill roast duck, lyonnaise potatoes, red onion confit, French beans and duck jus

Mushroom Tortellini 28.00
White truffle mushroom pasta, asparagus tips, spinach cream and garlic ciabatta

Massaman Curry 28.00
Aromatic spiced curry with ginger and garlic, served with basmati rice and naan bread

Chicken or Vegetables

Bang Bang Chicken 28.00
Wok tossed lightly battered chicken with stir-fried oriental vegetables, our unique bang bang sauce, served with steamed rice

Vegan Bang Bang 29.00
Lightly breaded vegan "chicken" with stir-fried oriental vegetables and our unique bang bang sauce, served with steamed rice

Sides

French Fries - Creamed Spinach - Gratin Potatoes - Green Vegetables - Creamed Potatoes - Sautéed Mushrooms
6.00