

12:30PM TO 9:30PM

## Appetisers

★★★★★

### 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

★★★★★

### 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

### 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

### 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

### Prawn Linguine 33.00

In our luxurious, lobster & prawn bisque

### Grilled Rossaveel Salmon 30.00

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

## Savoy Classics

★★★★★

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

### 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