

Daytime at The Savoy

Brunch Classics

Smashed Avocado Royale 15.00

Two poached eggs, grilled smoked bacon, chorizo hollandaise on toasted sourdough, served with crisp salad & chilli oil

Huevos Rancheros Sourdough 16.50

Toasted sourdough topped with rich chilli con carne, two poached eggs, mature cheddar and chipotle sour cream, served with crisp salad

Eggs Benedict 17.50

Smoked Limerick ham, two poached eggs on a toasted English muffin, finished with hollandaise sauce

Tuna Melt 19.50

Tuna, gruyère cheese, sweetcorn & red onion with a light mayonnaise on toasted sourdough

Coronation Chicken 17.00

Tender chicken bound in a lightly spiced curry dressing with rocket leaves, wrapped in a spinach tortilla and served with crisp salad

Grilled Halloumi & Spiced Beans on Toast 17.00

Grilled halloumi with organic mixed beans, chickpeas, wilted spinach and spicy red pepper marinara on toasted sourdough

Fresh & Light

St. Tola's Goat Cheese Salad 15.00

St. Tola's goat cheese with butterhead lettuce, mango, beetroot, roasted pecans and raspberry dressing

Terriyaki & Sesame Glazed Salmon Salad 18.00

Teriyaki-glazed 6oz salmon fillet, edamame beans, avocado, fine noodles, cucumber, radish & cherry tomatoes with a chilli, ginger and lime dressing

Savoy Signatures

Glazed Limerick Ham & Vintage Cheddar 19.00

Limerick-glazed ham and Hegarty's vintage cheddar with vine tomato, red onion and English mustard mayonnaise on toasted sourdough

The Savoy Club 22.00

A towering club sandwich with grilled chicken, smoked streaky bacon, free-range fried egg, vine tomato and crisp leaves with light mayonnaise

Open Smoked Salmon & Atlantic Prawn 24.00

Burren Coast smoked salmon and Atlantic prawns on traditional Irish soda bread, finished with crisp leaves and classic Marie Rose sauce

Add a Cup of Today's Soup 5.00

THE SAVOY

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Sweets & Treats

Cream Tea featuring our Fruit & Plain Scones
with your choice of Tea or Coffee
For One 12.50 or For Two 19.50

Dark Chocolate Fondant 9.50

Baked chocolate fondant, crème anglaise, fresh raspberries,
brandy snap tuile & cracked black pepper

Lemon Posset with Summer Strawberries 9.50

Macerated strawberries, crisp shortbread crumb, and fresh mint

Salted Caramel & Crispy Walnut Crunch 9.50

Served with caramelised banana and a honeycomb shard

Pomme Tarte Tatin 9.50

With Madagascan vanilla ice cream

Selection of Gelato or Sorbet 8.50

Ask your server for today's flavours
Add warm Amarena cherries 2.00

Selection of Irish Artisan Cheese 14.00

Brie de Meaux, Tipperary Blue, Hegarty's Limerick Mature Cheddar,
quince jelly, grapes, celery, relish & crackers

Savoy Chocolate Bombe 14.50

Melting chocolate bombe with a honeycomb ice cream
centre, popping candy & hot salted caramel sauce

Tea & 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

All of our Coffees can be made using

Soya Milk 75c | Almond Milk 75c | Coconut Milk 75c | Oat Milk 75c

Selection of Irish Breakfast Tea or Herbal Teas are also available

Some of our menu items contain
allergens and nuts.
Please scan the QR Code for
more information

