



The Savill Garden

– KITCHEN –

Please ask us about the allergens in our food

Cakes

- Classic lemon drizzle with candied lemon peel** 3.50
- Moist chocolate cake with a layer of chocolate ganache** 3.75
- Mango & raspberry cake finished with toasted coconut chips (vg)** 3.75
- Creamy Prosecco cheesecake topped with blackcurrants** 3.95
- Carrot cake filled with cream cheese icing topped with crushed pistachios** 3.95
- Tart filled with crème pâtissier and garnished with fresh strawberries** 3.50

Ice cream cup

Three scoops 4.50 | **Two scoops** 3.50 | **One scoop** 2.50

Toppings 0.50

Whipped cream, Marshmallows,
Chocolate, strawberry or salted caramel sauce,
Fresh fruit: strawberry, banana, blueberries

Hot & soft drinks

Double espresso /macchiato 2.30/2.40

Americano 2.60

Latte /Cappuccino 2.70

Flat white 2.85

Mocha /Hot chocolate 3.00

Extra toppings: marshmallows,
whipped cream 0.50

Tea 2.50

English Breakfast, Earl Grey, Oriental
sencha, Peppermint, Lemon & ginger,
Chamomile, Strawberry & mango

Milk alternatives 0.50

Oat, coconut

Syrups 0.50

Caramel, Vanilla, Hazelnut, Sugarcane

Fresh orange or apple juice 3.50

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens.

Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

