



The Savill Garden

– KITCHEN –

Please ask us about the allergens in our food

Sunday roast

Roast of the day 14.00

Weekly changing roasted meat or poultry, thyme and garlic-roasted potatoes, seasonal vegetables, Yorkshire pudding and gravy

Vegetarian roast 12.50

Individual cauliflower cheese bake, thyme and garlic roasted potatoes, root vegetables, Yorkshire pudding and gravy

Wood-fired pizza

Margherita (v) 10.50

Mozzarella, oregano, tomato sauce

Pepperoni 11.50

Spiced pepperoni, mozzarella, oregano, tomato sauce

Savill Royal (vg) 11.50

Butternut squash, courgette, mushroom, spinach, tomato sauce

Ham and mushroom 11.50

Wiltshire ham, chestnut mushroom, mozzarella, tomato sauce

Gluten-free bases available on request 2.50

Children's menu

Suitable for children under 10 years

Margherita (v) or Pepperoni pizza 6.00

Cumberland pork sausages, peas, chips 6.00

Homemade fish fingers, peas, chips 6.00

Half-portion roast choice 8.50

Salads

Superfood salad (vg) 10.50

Roasted butternut squash, avocado, quinoa, radish, pomegranate, pumpkin seed, mustard and ginger vinegar dressing

Cobb salad 10.50

Crispy bacon, avocado, tomato, cucumber, little gem, crumbled blue cheese, soft-boiled egg, vinaigrette dressing

Add pulled chicken or hot smoked salmon 3.00

Hot food

Chargrilled beef burger 11.50

6 oz beef patty, smoked streaky bacon, Applewood Cheddar, mustard mayo, tomato relish, lettuce, tomato, chips

Traditional fish & chips 12.95

Beer-battered cod, tartare sauce, garden peas, chips

Roasted butternut squash, chickpea & coconut cream curry (vg) 12.50

Slow-cooked butternut squash, chickpeas, spinach, coconut cream, mango chutney, flatbread

Soup and sides

Soup of the day (v) 5.75

Freshly baked bread and butter

Garlic bread (v) 6.50

Mozzarella, rosemary, sea salt

Mixed salad (v) 3.75

Mixed salad leaves, tomato, cucumber

Chips (v) 3.75

(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.

Sparkling wine

Vitelli Prosecco NV 20 cl, 7.25

Belstar Prosecco NV 75 cl, 26.00

Grande Reserve – Champagne Devaux
125 ml/75 cl, 9.00/45.00

White wine

Chalk Farm Sauvignon Blanc 18.75 cl, 6.50

La Maglia Rosa, Pinot Grigio 75 cl, 19.95

Red wine

Chalk Farm, Merlot 18.75 cl, 6.50

Oscuro, Malbec 75 cl, 26.00

Rosé wine

Conto Vecchio Pinot Grigio Blush 75 cl, 21.00

Beer and cider

Camden Hells Lager 4.6% ABV, 330 ml, 3.95

Corona Extra 4.6 % ABV, 330 ml, 3.90

Beck's Blue 0 % ABV, 275 ml, 3.20

Orchard Pig Reveller 6% ABV, 500 ml, 5.60

Kopparberg Pear 5.5 % ABV, 568 ml, 5.40

Kopparberg Strawberry & Lime 5.5 % ABV,
568 ml, 5.40

Cocktails

Gin & Tonic 25 ml, 7.00

Aperol Spritz 7.00

Pimm's/Jug of Pimm's 7.00/19.95

Mimosa 9.00

Elderflower Fizz (non-alcoholic) 5.50

Hot drinks

Our coffee farmers are very important to us so we always pay them fairly and directly. We also protect the area where our coffee is grown by ensuring our coffee is 100 % Rainforest Alliance accredited. This allows us to track what impact our farmers make and what their conservation efforts achieve.

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

Soft drinks

Diet Coke/Coke Zero 330 ml, 2.00

Coke 330 ml, 2.10

San Pellegrino 2.20

Lemon, orange, blood orange

Still or sparkling Life Water 330 ml/750 ml,
2.00/3.50

Every Life Water drink funds clean water projects across the globe, through our charity partner drop4drop.org. To date Benugo have helped 40,901 people through 43 projects across four countries.

Fresh orange or apple juice 3.50

Pip Organic juice 1.50

Apple or Strawberry & Blackcurrant

