



The Savill Garden

– KITCHEN –

PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD

Breakfast | available till 11.30am

Full English 12.50

Cumberland sausages, smoked streaky bacon, poached eggs, roast tomato, chestnut mushrooms, baked beans & toasted bread

Vegetarian Full English (v) 12.00

Mushroom & tarragon veggie sausages, poached eggs, roast tomato, avocado, chestnut mushrooms, hash brown, baked beans & toasted bread

Poached egg avocado (v) 7.50

Bacon / Cumberland sausage / Vegetarian sausage bap 5.00

Extras 2.00

Smoked salmon, Cumberland sausage, Streaky smoked bacon, Avocado

Selection of pastries 2.30 (each)

Plain croissant, Almond croissant, Pain aux raisins, Pain au chocolate

Hot drinks

Double espresso / macchiato 2.40 / 2.60

Americano 2.80

Latte / Cappuccino 2.95

Flat white 3.10

Mocha / Hot chocolate 3.30

Extra toppings: marshmallows, whipped cream 0.50

Tea 2.70

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

Wood-fired pizza | available from 11.30am

Margherita (v) 10.50

Mozzarella, oregano & tomato sauce

Pepperoni 11.50

Spiced pepperoni, mozzarella, oregano & tomato sauce

Ham & mushroom 12.50

Wiltshire ham, chestnut mushroom, mozzarella & tomato sauce

Savill Royal (v) 12.50

Chargrilled artichoke, courgette, sun-dried tomato, spinach, mozzarella & tomato sauce | add cheese for 1.50

Extra toppings 1.50

Wiltshire ham, Pepperoni, Mushrooms, Artichoke, Courgettes

Gluten-free bases available on request 2.50

Summer salads | available from 11.30am

Caprese 10.95

Mozzarella, tomato, fresh basil, rocket & balsamic dressing

Summer garden (vg) 10.95

Heritage beetroot, fennel, orange, dill & vinaigrette dressing

Caesar salad 10.95

Crispy croutons, baby gem, parmesan flakes & vegetarian Caesar dressing

Add grilled chicken or hot smoked salmon 3.00

Children's menu | available from 11.30am

Suitable for children under 10 years

Pizza Margherita (v) / Pizza Pepperoni 6.00

Chicken goujons, chips & salad 6.00

Tomato pasta (vg) 6.00

Half-portion roast choice 8.50

Desserts

Salted caramel Eton mess 6.50

Meringue, strawberries, whipped cream, salted caramel ice-cream

Summer berries cheesecake 6.50

Summer berries cream cheese mousse & fresh berries on a biscuit base

Belgian waffles with honeycomb ice cream 6.50

Waffle, honeycomb ice cream & chocolate sauce

Brownie Sundae 6.50

Chocolate brownie, vanilla ice cream, whipped cream & chocolate sauce

From the kitchen | available from 12.00pm

Vegan curry (vg) 12.50

Green and yellow courgettes, broccoli, peas & coconut curry, basmati rice, naan bread & mango chutney
Add grilled chicken for 3.00

Southern fried chicken burger 13.50

Crusted chicken breast fillet, summer slaw, guacamole, chipotle garlic mayo, tomato & lettuce in a brioche bun

Blue cheese beef burger 13.50

Grilled 6oz beef patty, Clawson Blue stilton, smoked streaky bacon, balsamic red onion, tomato & lettuce

Fish and chips 13.95

Camden Hells lager battered haddock fillet, mushy peas, tartar sauce & chips

Soup and sides

Soup of the day, bread & butter (v) 5.75

Garlic bread 6.50

Mixed leaf, tomato & cucumber salad 3.75

Chips (v) 3.75

Sunday Roast | available from 12.00pm

Roast of the day 15.50

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

Vegetarian roast 13.00

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

Cake selection 4.00 (each)

Red velvet, Carrot, Chocolate fudge, Victoria sponge

Scones, strawberry jam & clotted cream 4.10

Ice cream & sorbet

Two scoops 3.50 | Three scoops 4.50

Vanilla, strawberry, chocolate or honeycomb ice cream
Mango, raspberry or lemon sorbet

Sparkling wine

Vitelli Prosecco NV 20 cl, 8.25

Belstar Prosecco NV 75 cl, 32.00

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, Melbec 75 cl, 26.00

Rosé wine

Chalk Farm Rosé 18.75 cl, 6.50

Conto Vecchio Pinot Grigio Blush 75 cl, 21.00

Beer and cider

Camden Hells Lager 4.6% ABV, 330 ml, 4.50

Camden Pale Ale 4.5% ABV, 330 ml, 4.00

Beck's Blue 0% ABV, 275 ml, 3.50

Orchard Pig Reveller 6% ABV, 500 ml, 5.65

Kopparberg Pear 4.5% ABV, 500 ml, 5.40

Kopparberg Strawberry & Lime 4% ABV, 500 ml, 5.40

Cocktails

Gin & Tonic 25 ml, 7.50

Aperol Spritz 7.50

Pimm's glass/jug 7.50/19.95

Elderflower Fizz (non-alcoholic) 5.50

Soft drinks

Diet Coke / Coke Zero 330 ml, 2.10

Coke 330 ml, 2.20

San Pellegrino 2.40

Lemon, orange, blood orange

Still or sparkling Life Water 330 ml / 750 ml, 2.30 / 3.95

Fresh orange or apple juice 3.50

Pip Organic juice 1.95

Apple or Strawberry & Blackcurrant

(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.

