


The Savill Garden
– KITCHEN –

Breakfast | available till 11.30am

Full English 12.75
Cumberland sausages, smoked streaky bacon, roasted tomato, chestnut mushrooms, baked beans, hash brown, poached egg & multigrain brown bread

Vegetarian Full English (v) 12.75
Vegetarian sausages, roasted tomato, avocado, chestnut mushrooms, baked beans, hash brown, poached egg & multigrain brown bread

Poached egg avocado (v) 7.75
Smashed avocado, grilled tomato, poached egg & multigrain brown bread

Bacon bap / Cumberland sausage bap 5.95

Toasted multigrain brown bread with jam & butter (v) 3.95

Extras 2.00
Sausage, Bacon, Poached egg, Hash brown

Selection of pastries 2.55 (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) 10.95
Mozzarella, oregano & tomato sauce

Pepperoni 11.95
Spiced pepperoni, mozzarella, oregano & tomato sauce

Savill Garden (v) 12.95
Artichokes, green olives, red onion, sun-dried tomato, mozzarella & tomato sauce

Winter bloom 12.75
Ham, chestnut mushroom, mozzarella & tomato sauce

Extra toppings 1.50
Ham, Pepperoni, Mushrooms, Artichoke, Green olives

Gluten-free bases available on request 2.50

Savill salads | available from 11.30am

Roasted butternut squash, fennel, apple & wild rice (vg) 11.00
Toasted pumpkin seeds, chives, rocket & orange vinaigrette

Poached pears & blue cheese (v) 11.00
Endive, radicchio, toasted walnut & cashew, pickled red onion & sherry vinaigrette

Quinoa, kale & sweet potato (vg) 11.00
Red & white quinoa, radish, red onion, toasted pine nuts & pomegranate molasses vinaigrette

Add pulled chicken or balsamic glazed goat's cheese 3.00

Children's menu | available from 11.30am

Suitable for children under 10 years

Pizza Margherita (v) / Pizza Pepperoni 6.50

Chicken breast goujons, peas & chips 6.50

Cumberland sausage, peas & chips 6.50

Pasta & tomato sauce (v) 6.50

Half-portion roast choice 8.50

Cakes

Apple and mix berries sponge, apple cider glaze cake (vg) 4.25

Chocolate orange, dark chocolate ganache cake 4.25

Coffee cake 4.25

Carrot & pistachio cake 4.25

Scone, strawberry jam & clotted cream 4.50

From the kitchen | available from 12.00pm

Traditional fish & chips 14.50
Beer-batter haddock, garden peas, tartar sauce & chips

Classic burger with Portobello mushroom 13.50
6oz beef patty, cheddar, streaky bacon, Portobello mushroom, tomato relish in a brioche bun & chips

Spiced pulled pork with apple & fennel slaw 13.50
Braised pork shoulder, BBQ sauce, sourdough bread & chips

Roast chicken & coconut curry 14.00
Marinated boneless chicken thigh, creamy curry sauce, basmati rice & mango chutney

Vegan shepherd's pie (vg) 14.00
Celery, carrot & mushroom ragout, chickpeas, lentils in tomato sauce, sweet potato mash

Soup and sides

Soup of the day (v) 6.50
Freshly baked bread & butter

Garlic bread (v) 7.00
Mozzarella, rosemary, oregano

Tossed salad (v) 3.95
Mixed leaf, tomato, cucumber

Chips (v) 3.95

Sunday Roast | available from 12.00pm

Roast of the day 15.50
Meat or poultry of the day, thyme & garlic roast potatoes, seasonal vegetables, Yorkshire pudding & gravy

Vegetarian roast 15.00
Cauliflower cheese bake, thyme & garlic roast potatoes, seasonal vegetables, Yorkshire pudding & gravy

Desserts

Apple strudel, vanilla ice cream or custard cream 6.50

Sticky toffee pudding & vanilla ice cream 6.50

Warm Belgian waffle, vanilla ice cream & chocolate sauce 6.50

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, Malbec 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 4.5% ABV, 500 ml, 5.65
Kopparberg Strawberry & Lime 4% ABV, 500 ml, 5.40

Cocktails

Gin & Tonic 7.50
Hazelnut Espresso Martini 8.50
Virgin Espresso Martini 6.50
Bloody Mary 8.50
Virgin Mary 6.50

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

PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD

(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.

