



The Savill Garden

– KITCHEN –

Please ask us about the allergens in our food

Vegetarian Afternoon Tea

£29.50

Sandwiches

Lea Valley cucumber, black truffle cream cheese 80 kcal

Egg mayonnaise, mustard cress brioche 131 kcal

Brie, beetroot, spiced apple 137 kcal

Roasted pepper, cow mozzarella, plum tomato, pesto, spelt and beetroot bread 157 kcal

Sweets

Dark chocolate espresso mousse pot 200 kcal

The Savill Garden honey Victoria sponge with strawberry jam and elderflower cream 163 kcal

Lemon curd, passion fruit, raspberry tartlets 59 kcal

Cranberry and lavender shortbread 79 kcal

Macarons 61 kcal

Scones

Freshly baked Earl Grey-soaked raisins, Somerset Farm butter scones 624 kcal

Cornish clotted cream, Wilkin & Sons Tiptree strawberry jam

Selection of teas

English breakfast, Earl Grey, Mango & strawberry,
Peppermint, Chamomile, Ginger & lemon 1 kcal

(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.

Adults need around 2000 kcal a day.

We work with local UK suppliers to bring you the very best fruit and veg and use only UK-sourced meat and dairy.

In our dishes we use MSC (Marine Stewardship Council) certified fish, Red Tractor approved fresh meat and chicken and British free-range eggs.

This menu has a labelling system that shows the amount of carbon and water emissions produced by each dish.

Each item is rated on an A–E scale, showing the impact of our food choices on the environment. Products labelled A are the most climate-friendly choice, and products labelled E... we recommend in moderation!

Scan the QR code to view the carbon footprint of your meal and to find out more about the Foodprint initiative.

