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## Sparkling wine

125 / 750 ml

### Fitz Sparkling NV, Sussex, England 9.50 / 40.00

Crisp flavours of peach and apple. English sparkling, this light-bodied fun, fruity fizz is Prosecco-like.

### Windsor Great Park Sparkling Wine, England 55.00

750ml

Bright, pretty, extremely elegant sparkling wine, with delicate toasted brioche and citrus notes.

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## White wine

175 / 750 ml

### Organic Vinuva Pinot Grigio, Italy 7.50 / 27.50

Citrus fruit and ripe apple. Organically grown without the use of synthetic herbicides, fertilisers and pesticides.

### Cuatro Rayas Sauvignon Blanc, Spain 7.95 / 29.00

Ripe citrus fruit and green herbs. Cuatra Rayas is a leading voice in the movement towards sustainability in the wine industry.

### Domaine Felines Jourdan Cuvée Classique Picpoul de Pinet, France 9.50 / 35.00

Citrus and stone fruits. Vines are by Thau Lagoon, famed for being home to flamingos and spectacular marine life.

### Balfour Skye's Chardonnay, England 13.00 / 49.00

Handpicked from Hush Heath Estate's warmest Chardonnay vineyard. Unoaked, the wine is complex with notes of lemon peel, white pepper, pear, and lime, with a round, creamy texture from extended lees ageing.

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## Red wine

175 / 750 ml

### Flor de Lisboa Tinto, Portugal 7.50 / 27.50

Aroma of forest fruits, vanilla and sweet spices, soft but full-bodied wine with a long smooth finish.

### Fico Grande Sangiovese di Romagna Poderi dal Nespole, Italy 7.95 / 29.00

Red fruit characteristics and hints of spice. Established by the Ravaioli family in 1929, and today they run the estate with the same passion and love for the land.

### Château Cazau Martet Organic Bordeaux Rouge, Bordeaux, France 11.50 / 42.00

A complex bouquet, reminiscent of cherries, dried berries and toasted almonds. The wine is full-bodied yet smooth and elegant with a silky texture. The finish is long and lingering, with a burst of spiced cherries and bright fruit and earthiness at the end.

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## Rosé wine

175 / 750 ml

### Filarino Sangiovese Rosato Rubicone IGT, Romagna, Italy 7.95 / 29.00

The nose is delicate, and fine with notes of wild rose, blood orange and pomegranate. It's a lively wine, fresh and balanced, with a long, complex finish.

### Côtes de Provence Rosé Domaine Pastoure, France 10.50/37.50

This delicate and fresh rose is floral and fruity on the nose, with aromas and flavours of red berry fruit, blossom, and subtle herbaceous hints. The finish in lengthy and refreshing.

125 ml glasses are also available

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## Beer and cider

330 ml (Bitter – 500 ml)

### Camden Hells Lager London, 4.6% ABV 6.00

### Siren Lumina IPA Wokingham, 4.2% ABV 6.00

### Guardsman Best Bitter Windsor and Eton, 4.2% ABV 6.00

### Days Lager Edinburgh, 0% ABV 6.00

### Days Pale Ale Edinburgh, 0% ABV 6.00

### Sandford Orchards – Red Cider Devon, 4.5% ABV 6.95

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## Cocktails

### Aperol Spritz 8.50

A glowing fusion of bitter orange and sweet wine, served in a balloon glass and garnished with an orange slice

### Windsor Great Park Gin and Tonic 10.50

A smooth gin, with botanicals inspired by the flora of The Savill Garden, perfectly paired with slice of lemon and Fever-Tree Indian Tonic

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## Mocktails

### Garden and elderflower tonic 7.95

A refreshing non-alcoholic cocktail made with Seedlip Garden 108, elderflower syrup and Fever-Tree Indian Tonic, garnished with cucumber ribbon

### Homemade lemonade glass / jug 6.00 / 20.00

Freshly squeezed blend of Eureka and Avalon lemons, homemade lemonade with summer berries and hint of mint

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## Soft drinks

### Life Water 330 ml / 750 ml 2.50 / 4.10

Still or sparkling

### Fresh orange juice 137 kcal 3.75

### Fresh apple juice 118 kcal 3.75

### Pip Organic juice 2.50

Apple / Strawberry and blackcurrant

### Cawston Press 330 ml 3.50

Elderflower lemonade / Rhubarb / Cloudy apple

### Dalston's 330 ml 3.50

Cherry / Ginger beer

### Sanpellegrino 330 ml 3.25

Lemon / Blood orange

### Diet Coke / Coke Zero 330 ml 3.00

### Coke 330ml 3.25

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# The Savill Garden

– KITCHEN –

## Sunday Lunch Menu

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Please ask us about the allergens in our food

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MIX  
Based from  
responsible sources  
FSC® C019670

Our menus are printed on paper that has been FSC (Forestry Standards Council) approved

## Wood-fired pizza

Available from 11:30am

24-hour proofed, handmade pizzas wood-fired at 350°C

### Spring Savill royal (vg) 16.50

Grilled aubergine & courgettes, peas shoots, Savill grown basil pesto, mozzarella style vegan cheese, cheese sauce 933 kcal

### Windsor Bloom 16.50

Wiltshire ham, Oxford Stilton cheese, olives, rocket leaves, mozzarella, pomodoro sauce 1088 kcal

### Savill classic (v) 13.50

Mozzarella, pomodoro sauce 696 kcal

### Pepperoni 15.50

Rampisham Dorset pork salami, pepperoni, peppers, mozzarella, pomodoro sauce 1050 kcal

### Oxfordshire-made gluten-free bases available on request

## Sunday roasts

Available from 12:00pm

Our roasts are served with wood-fired rosemary and garlic roast potatoes, honey-roast parsnips, tenderstem broccoli and carrots, Yorkshire pudding and red wine gravy

### Lemon & thyme roast chicken breast 814 kcal 20.95

### Gloucester spotted pork shoulder with homemade apple sauce 826 kcal 20.95

Children's roast also available

## Mains

Available from 12:00pm

### Aubergine moussaka (vg) 18.95

Baked aubergine stuffed with wild rice, fava beans & lentils, tomato fondue, smoked cayenne tofu, tahini soya yogurt sauce 619 kcal

### Grilled halloumi & farro salad (v) 17.95

Roasted butternut, pepper, pickled red onion, sun-dried tomato, broccoli, radish, pomegranate, chilli mustard vinaigrette 742 kcal

### Traditional fish & chips 19.95

Camden Hells beer-battered Scottish haddock fillet, garden peas, homemade tartar sauce 888 kcal

### Baby kale chicken Caesar 18.95

Grilled chicken, soft poached egg, Parmesan, crispy croutons, buttermilk dressing 450 kcal

### 'New' Savill Burger 17.95

**Our burger is made with British beef, lentils & mushrooms and is a nutritious, lower carbon alternative to a traditional beef burger**

Grilled 6oz patty, (50% Highland beef burger, green lentil, chestnut mushroom & shallots) Applewood Cheddar cheese, tomato relish, tomato, baby gem, gherkins, brioche bun, slaw & chips 968 kcal

## Soup and sides

Available from 12:00pm

### Soup of the day (vg) 7.95

Freshly baked bread roll, Netherend Farm English butter

### Tossed salad (vg) 5.50

Mixed leaf, tomato, cucumber, vinaigrette dressing 294 kcal

### Chips (v) 419 kcal 5.50

## British charcuterie and cheese sharing board

Available from 12:00pm

**Selection of British cured meat and cheeses, artisan crackers, homemade fig chutney and focaccia bread** 969 kcal 31.95

Rampisham Dorset pork salami – a blend of Dorset pork, sweet red wine, fennel & hint of chilli

Air-dried Dorset beef – West Country silverside beef cured with black pepper, rosemary, thyme & juniper berries blended with dark muscovado sugar & Port

Air-dried Surrey ham – Surrey Ham cured with black pepper, juniper & chestnut wood smoke

## Desserts

Available from 12:00pm

### Sticky toffee pudding 7.95

Vanilla ice cream, caramel sauce, toasted walnut 485 kcal

### Raspberry sponge mouse 7.95

Raspberry sorbet, pistachio cream 330 kcal

### Orange polenta cake 7.95

Chilli marmalade, vanilla mascarpone, orange crisp 480 kcal

### Trio of ice cream & sorbet 5.95

Vanilla 69 kcal | Strawberry 80 kcal | Chocolate 78 kcal |

Vegan honeycomb 82 kcal | Mango sorbet 97 kcal

Kcal per scoop

## Hot drinks

Our coffee is Rainforest Alliance Certified

### Espresso sngl / dbl, 0 kcal 2.60 / 2.80

### Macchiato sngl / dbl, 6 kcal 2.75 / 3.00

### Flat white 117 kcal 3.50

### Americano 0 kcal 3.00

### Latte 202 kcal 3.45

### Cappuccino 135 kcal 3.45

### Mocha 282 kcal 3.75

## Homemade cakes

Handmade in our kitchen using Shipton Mill flour from Gloucestershire

### Rhubarb & apple cake (vg) 435 kcal 5.50

### Classic carrot cake 436 kcal 5.50

### Scone 5.95

Fruit scone, strawberry jam, Cornish clotted cream 945 kcal

### Hot chocolate 310 kcal 3.75

### Indulgent hot chocolate 432 kcal 4.75

Whipped cream, marshmallows

### Pot of tea 1 kcal 3.85

Please ask us for available flavours

### Syrup shots 0.70

### Milk alternatives Free

## Local drink specials

### Windsor Great Park Gin & Tonic 10.50

A smooth gin, with botanicals inspired by the flora of The Savill Garden, perfectly paired with slice of lemon & Fever-Tree Indian Tonic

### Windsor Great Park Sparkling Wine 55.00

Elegant sparkling wine, crafted with grapes from Windsor Great Park 750ml

**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.



**(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.