



The Savill Garden

– KITCHEN –

Lunch Menu

Please ask us about the allergens in our food



We are a family-friendly café

Breastfeeding welcome | Please ask us if you are short on nappies or wipes
Free Wi-Fi | Bottle warmer available on request | Free tap water



goodfoodtalks

For an accessible version of our menu, please download the Good Food Talks app

Wood-fired pizza		Available from 11:30am
24-hour proofed, handmade pizzas wood-fired at 350°C		
Margherita (v) Pomodoro sauce, fior di latte mozzarella, fresh basil 695 kcal	£14.50	
Diavola Pomodoro sauce, fior di latte mozzarella, spicy pork chorizo, green roquito chilli peppers, hot honey, fresh basil 995 kcal	£16.95	
Mortadella Fior di latte mozzarella, buffalo mozzarella, cured Italian pork sausage, lemon and pistachio green pesto, Isle of Wight cherry tomatoes 793 kcal	£16.95	
Zucchini (vg) Spiced red pepper tapenade, yellow and green courgette, vegan burrata, red onion, mint, chilli, toasted seeds, basil pesto 651 kcal	£16.95	
Caprese (v) Pomodoro sauce, Isle of Wight cherry tomatoes, red onion, wild rocket, buffalo mozzarella, extra virgin olive oil, garden herbs 764 kcal	£16.95	
Dips for crust Hot honey 89 kcal / Garlic aioli (v) 78 kcal / House ranch (v) 65 kcal	£1 each	

Soup and sides		Available from 12:00pm
Soup of the day (v) Wood-fired oven baked roll, Netherend Farm butter	£8.50	
Skin-on chips (vg) Rosemary Maldon sea salt 381 kcal	£5.50	
Loaded skin-on chips Cheddar cheese sauce, smoked streaky bacon, crispy onion, chives 750 kcal	£10	
Lettuce, wild rocket and herbs salad (v) garden herbs, Parmesan, house dressing 187 kcal	£6	
Wood-fired oven sourdough garlic bread (v) Mozzarella, extra virgin olive oil 797 kcal	£10	

Children’s menu		Available from 12:00pm Suitable for children under 8 years
Main and dessert £9		
Mains	Dessert	
Five-a-day pasta (vg) Carrots, mushrooms, celery, courgettes, tomato 309 kcal	Fish fingers Skin-on chips and garden peas 503 kcal	Jude’s little fruit rocket 24 kcal
Margherita pizza (v) 467 kcal	Cumberland sausage Peas and skin-on chips 770 kcal	

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.



Mains		Available from 12:00pm
Windsor Great Park Venison is available all year round, please ask about our specials		
Chicken and avocado Caesar salad Roasted free-range chicken, smoked streaky bacon, crispy onion, gem lettuce, garlic croutons, Parmesan, Caesar avocado dressing 700 kcal	£19	
Asparagus and hummus salad (vg) The Vale of Evesham grilled asparagus, green chickpeas, wild rocket, toasted seeds, garden herbs, beetroot and rosemary hummus, pomegranate dressing 718 kcal	£18	
Fish and chips Windsor & Eton beer-battered North Atlantic haddock, minted mushy peas, tartare sauce, seaweed skin-on chips 791 kcal	£20	
Brixham Stone Bass Pan-fried fillet of Stone Bass, lobster bisque orzo pasta, wild garlic, capers and anchovy salsa, aioli, Kent marsh samphire 574 kcal	£23	
The Savill Garden burger Mount Grace beef, fermented mushroom and lentil patty, Cheddar cheese sauce, burger relish, pickled gherkins, shredded lettuce, toasted brioche bun, skin-on chips 879 kcal	£19	
Gnocchi (vg) Wood-fired oven roasted Hampshire butternut squash and spinach gnocchi, marinara sauce, black olive tapenade, pine kernels, wild rocket, garden herbs 513 kcal	£19	

Desserts		Available from 12:00pm	Iced drinks	
Dark chocolate and mascarpone baked cheesecake (v) Chocolate ganache and Yorkshire rhubarb coulis 552 kcal	£8.50		Chocolate cookie iced latte 185 kcal	£4.75
Sticky toffee pudding (vg) Bourbon butterscotch sauce and Marshfield Farm vanilla ice cream 493 kcal	£8.50		Iced cherry mocha 208 kcal	£4.75
Berkshire farms milk panna cotta Macerated strawberries, granola, fresh basil 466 kcal	£8.50		Iced passion fruit and mango matcha 89 kcal	£4.75
The Savill Garden cream tea Earl Grey tea and raisin scones, Cornish clotted cream, Tiptree raspberry jam 701 kcal	£9			

Hot drinks

Our coffee is Rainforest Alliance Certified

Espresso 2 kcal Single / double	£2.70 / £2.90	Latte 202 kcal	£3.90	Pot of tea 1 kcal Various flavours	£3.50
Macchiato 6 kcal Single / double	£2.80 / £3	Cappuccino 135 kcal	£3.90	Babyccino 72 kcal	Free
Flat white 117 kcal	£3.70	Mocha 282 kcal	£4.10	Milk alternatives	Free
Americano 2 kcal	£3.30	Hot chocolate 310 kcal	£4.10		
		Syrup shots	£0.70		

(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.

Sparkling wine

125 ml / 750 ml

Silver Reign Brut, Kent, England

£10 / £50

Pale lemon hue, filled with citrus, fresh pear, and cut green apples

Silver Reign Rosé, Kent, England

- / £50

Refreshing and elegant, delicate notes of wild strawberries and summer fruits

Windsor Great Park Sparkling Wine, England

- / £75

Elegant and bright, notes of toasted brioche and citrus

White wine

*175 ml / 750 ml

Maison Belenger IGP Cotes De Gascogne, France

£7.95 / £29

Light-bodied, hints of grapefruit, tangerine and spice

Vinuva Pinot Grigio Organic, Sicily, Italy

£8.50 / £32

Bright and zesty with flavours of green apple, pear, and lemon

Le Versant IGP D'OC Chardonnay, Pays d'Oc, France

£39

Rich and balanced, hints white flowers, honey and pineapple

Satellite Sauvignon Blanc, Marlborough, New Zealand

£12 / £48

Crisp and refreshing, flavours of kaffir lime and gooseberry

Red wine

*175 ml / 750 ml

Tremito Nero d'Avola Sicilia DOC 2020, Sicily, Italy

£7.95 / £29

Aromas of sweet cherry, spice, and rich ripe dark fruits

Villa Dei Fiori D'abruzzo Montepulciano

£9 / £35

Black olive, ripe cherries and spice

Le Versant Pinot Noir, France

£48

Light and smooth, hints of wild strawberries, cherries and blackcurrants

Château Cazau Martet Organic

Bordeaux Rouge, Bordeaux, France

£11.50 / £42

Full-bodied yet smooth and elegant with cherries, dried berries and toasted almonds notes

Rosé wine

*175 ml / 750 ml

Vihno Verde Rosé, Portugal

£7.95 / £29

Fresh and bright, flavours of crushed raspberries and strawberries

Minuty Rosé & Or, Côtes de Provence, France

- / £48

Citrus and white flowers, revealing notes of grapefruit, rose and white peach

Beer and cider

330 ml (Bitter – 500 ml)

Camden Hells Lager London 4.6%

£6

Siren Lumina IPA Wokingham 4.2%

£6

Guardsman Best Bitter

£6

Windsor and Eton 4.2%

Days Lager, Edinburgh 0%

£6

Days Pale Ale, Edinburgh 0%

£6

Sandford Orchards

£6.95

Red Cider Devon 4.5%

Specials

Aperol Spritz

£8.50

Pimm's

£8.50 / £20

and lemonade glass / jug

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

Soft drinks

Homemade pink lemonade

£5 / £18

Glass / jug, 24 kcal per 100 ml

Mango and berries iced tea

£5 / £18

Glass / jug, 23 kcal per 100 ml

Life Water 330 ml / 750 ml

£2.50 / £4.10

Still or sparkling, 0 kcal

Fresh orange or apple juice

£3.75

137 / 118 kcal

Pip Organic juice

£2.95

Apple / Strawberry and blackcurrant 71 kcal

Cawston Press 330 ml

£3.50

Elderflower lemonade 74kcal / Rhubarb 78kcal / Cloudy apple 78kcal

Dalston's 330 ml

£3.50

Cherry 54kcal / Ginger beer 86kcal

San Pellegrino 330 ml

£3.25

Lemon 63kcal / Blood orange 64kcal

Diet Coke / Coke Zero 330 ml, 0 kcal

£3

Coca-Cola 330 ml, 140 kcal

£3.25

*125 ml glasses are also available