

**STARTERS**

**SOUP OF THE DAY (V)** 6.00

served with homemade bread

**CHICKEN LIVER PARFAIT** 6.90

served with homemade brioche pickled shitake mushrooms, red wine reduction & onion jam

**CHAR GRILLED GAMBARONI** 9.90

tiger prawns served with fennel and orange pesto salad

**QUINOA & AVOCADO BEETROOT SALAD** 6.90

**DUCK SALAD** 7.90

with pears, poached in mulled wine reduction with pancetta and croutons

**GRILLED RED MULLET** 8.90

served with grilled Mediterranean vegetable tatin, caramelized chicory and basil oil

**MAINS**

**RICOTTA & SPINACH RAVIOLI** 17.90

served with baby artichokes, radicchio, pine nuts & spinach velouté

**WILD MUSHROOM RISOTTO (V)** 16.90

served with truffle & parmesan

**LINGUINE WITH FRESH CLAMS & TIGER PRAWNS** 19.90

served with fragrant roasted garlic, fresh chilli & parsley

**RACK OF LAMB** 19.90

served with ratatouille, fondant potatoes & vanilla red wine sauce

**COW'S LIVER** 17.50

served with sage velvet mash, puy lentils & red wine jus

**COD AND CHIPS** 17.90

Scottish middle cut Cod coated in Savoro's own blended batter served with twice cooked hand cut chips & mint pea puree

**WHOLE BONELESS SEA BASS** 19.90

served with herb crust globe artichokes, fennel gratin, basil mash & basil oil

**FROM THE GRILL**

**FILLET STEAK (\*)** 29.90

10oz - 225grms

**RIB EYE (\*)** 26.90

12oz - 350grms

**SCOTTISH SIRLOIN (\*)** 22.90

10oz - 225grms

(\*) All our steaks are served with homemade twice-cooked hand cut chips, roasted vine cherry tomatoes & basil chili butter.

**GRILLED STEAK PLATTER** 39.00

15oz served with garlic, basil & chili butter & roasted vine cherry tomatoes, homemade twice-cooked hand cut chips and Béarnaise sauce

**MIXED SEAFOOD PLATTER** 29.00

of the day served with grilled vegetables & mixed leaf salad, homemade twice-cooked hand cut chips

All our fish is purchased daily from the market and is subject to availability

**SIDES**

**SAUTÉED SPINACH** 3.90

**BROCCOLI WITH PARMESAN & PINE NUTS** 3.90

**HAND CUT CHIPS** 3.50

**SKINNY CHIPS** 3.50

**MIXED SALAD** 3.90

**ROCKET & PARMESAN SALAD** 3.90

All dishes are cooked freshly to order. We apologise for any delay this might cause. Any special requirements can be serviced if advised before ordering. Some dishes may contain nuts. An optional 12% service charge will be added to your bill. All prices are inclusive of 20% VAT.

Allergens of (ce-celery) (cg-cereals containing gluten)(cr-crustaceans)(eg-eggs)(fi-fish) (lu-lupin) (mi-milk) (mo-molluscs) (mu-mustard) (nu-nuts) (pe-peanuts) (se-sesame seeds)(so-soya)(su-sulphur dioxide) are present in our kitchen where food is prepared and our menu

descriptions do not always include all ingredients. If you have any food allergy please let us know before ordering to provide you with a full breakdown of ingredients in any dish



**BEST LOVED HOTELS**



**DESSERTS**

<b>APPLE &amp; PEAR STRUDEL WITH VANILLA</b>	6.50
crème anglaise	
<b>LIME INFUSED CHEESECAKE WITH CITRUS FRUIT COMPOTE</b>	6.00
<b>CHOCOLATE &amp; ESPRESSO GANACHE</b>	7.00
served with blackcurrant & poached pear	
<b>FRUIT SALAD WITH ORANGE COMPOTE</b>	6.00

**ICE CREAM & SORBET**

Homemade Ice creams and sorbets @3.50 per scoop.	
<b>BOURBON VANILLA ICE-CREAM</b>	
<b>DARK CHOCOLATE ICE-CREAM</b>	
<b>STRAWBERRY ICE-CREAM</b>	
<b>COCONUT ICE CREAM</b>	
<b>RUM &amp; RAISINS ICE-CREAM</b>	
<b>RASPBERRY SORBET</b>	
<b>PASSION FRUIT SORBET</b>	

**CHEESE SELECTION**

9.00 pp.  
Cheese will vary due to seasonality.  
Please ask for selection available.  
Served with crackers and garnishes,  
chutney, and jams, pickles and or fruit  
at chefs discretion.

**FRESHLY GROUND LAVAZZA COFFEE**

(Served with home made petit fours)	
Filter, Espresso, Macchiato, Greek Coffee,	
<b>DECAFFEINATED FILTER</b>	2.50
<b>LATTE, CAPPUCCINO</b>	2.80

**TEA**

English breakfast, Earl Grey, Camomile Fresh Mint, Peppermint, Green Tea	2.50
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**LIQUEUR COFFEE**

Tia Maria, Baileys, Cointreau, Irish	6.00
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**DESSERT WINE & PORT**

<b>ROYAL TOKAJI LATE HARVEST</b>	100ml
Hungary 2015	6.75
Delicate flowery nose, showing hints of white peach and exotic fruits. Apricot, ripe orange and botrytis all combine with a clean, long finish. Totally luscious.	

<b>PASSION AOC</b>	
Gaillac	100ml
France	5.95
South west France. This wine is honeyed with exotic fruit flavours. A lovely pudding wine that is not overly sweet.	

<b>MADDALENA RECIOTO DELLA VALPOLICELLA</b>	100ml
Villa Scriani Veneto 2012	9.50
Italy	
Gorgeous dark red dessert wine. Intensely perfumed with floral aromas of violets, wild roses and vanilla. This wine is full- bodied, and wonderful with chocolate and pastries	

<b>BLACK MUSCAT</b>	100ml
California USA 2014	6.50
Fruit and blueberry aromas a cult classic	

<b>PORT</b>	100ml
Fonseca	6.50
Vintage 2009	

**AFTER DINNER DRINKS**

<b>LIQUEURS</b>	(50ml)
Baileys	6.00
Cointreau	6.00
Drambuie	6.00
Tia Maria	6.00
Glavya	6.00
Grand Marnier	6.00
Sambuca	6.00
Southern Comfort	6.00
Limoncello	6.00
Benedictine	6.00
Kahlua	6.00

<b>BRANDY, COGNAC, ARMAGNAC</b>	(35ml)
Courvoisier VS	5.00
Remy Martin VSOP	5.50
Remy XO	12.50
Marquis de Caussade Armagnac VS	5.50

<b>MALTS</b>	(35ml)
Lagavulin (16 yrs)	9.00
Glenfiddich (12 yrs)	8.00
Glenmorangie	7.00

<b>SUPER - PREMIUM WHISKY</b>	(35 ml)
Johnnie Walker Blue Label	14.95
Chivas Regal 12 years	6.00