# SAVOY GRILL

# GORDON RAMSAY

# BREAKFAST

## BREADS, TOASTS AND PASTRIES

White, brown or gluten free toast, salted butter, preserves or Nutella £4

Butter croissant or pain au chocolat £4.50

Dulche de leche Viennoiserie £4.50

Avocado guacamole, poached egg, chilli pepper on sourdough toast £11.50

Heritage tomatoes on toast, fried egg £9.50  $\,$ 

Buttermilk & berry pancakes £10

#### CLASSICS

Omelette Arnold Bennett £12

Scrambled St Ewe eggs, smoked salmon £16.50 add caviar £10

Grilled kipper, lemon, seaweed butter £13.50

A Quintessentially British Breakfast pork sausage, smoked back bacon, tomato, mushroom, baked beans, egg any style £19 Eggs Benedict or Florentine £14

Eggs Escoffier
Poached lobster tail, Oscietra caviar,
hollandaise £39

Buttered bacon & fried egg sandwich £9

Savoy Grill X Reach Oscietra Caviar 10g - 30g - 50g, warm blinis and sour cream £38 - £110 - £150

# FRUITS AND CEREALS

Breakfast cereals, choice of milk: cow's, almond, soy or coconut £6.50

Coconut and orange Bircher muesli, almond £7

Greek yoghurt, homemade granola, fruits and agave syrup £8

Creamed porridge, choice of maple syrup, London flower honey or tea-soaked prunes £6

Seasonal fresh fruit, London honey £9

# JUICES AND SMOOTHIES

Cold pressed seasonal juices £5

Orange, apple or grapefruit

Tomato juice £5

# COFFEES, TEAS AND CHEEKY'S

Selection of teas £5 Coffee £5 Hot Chocolate £5 Horlicks £5 Bloody Mary £14

Bucks Fizz £14

Black Velvet £15

Devaux Champagne
by the glass 125ml £15

Find out about our exclusive Chef 's Table experience for up to 6 guests and the iconic D'Oyly Carte private dining room for up to 6 guests.

Prices include VAT.
A discretionary I5% gratuity will be added to your bill.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal.

f /SavoyGrillGordonRamsay

■ @SavoyGrillGordonRamsay