

THAMES FOYER

Often described as ‘the vibrant heart of the hotel’, the Thames Foyer was built into the centre of the original 1889 hotel building when The Savoy was extended in 1904. In this elegant room, diners first rose to dance to the music being played while they ate, thus inventing the dinner-dance; later a permanent dance floor was installed, and the world-renowned Savoy bands made their debuts in the Thames Foyer, as Tango teas and thés dansant became all the rage. The tradition of live music continues, as a pianist plays one of the hotel’s traditional pianos during Afternoon Tea. The great glass cupola above you has restored the natural light which flooded into the Thames Foyer in those early days. Its restoration, completed in 2010, was inspired by an original design which was found in the hotel’s archive.

LIGHT SNACKS

Baked flatbread with mushroom cream, red onions and fontina

14

Duck spring roll, plum sauce

12

Artichoke and spinach dip, pita chips

16

Prosciutto and fig pizza with gorgonzola and balsamic glaze


16


Beef fillet and chicken satay with mango chutney and peanut sauce

14

Duck confit quesadillas with roasted pear salsa

13

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TO START

Tuscan vegetable soup 

10

King prawn wonton soup with baby pak choy

12

French onion soup with gruyère cheese croutons

11

Baked potato soup, cheddar, bacon, crème fraîche

10

Baked brie in puff pastry with dry apricots, honey and hazelnuts

16


Foie gras terrine, blood orange salad, toasted brioche

19


Royal Scottish smoked salmon with focaccia, crostini, egg salad
and

Premier Cru caviar


19

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SALADS

Marinated green asparagus with poached egg
and whole grain bruschetta 

15

Salad of Cornish crabmeat, beetroot and orange reduction 

17

Caesar salad with sour dough croutons, shaved parmesan

16

with grilled corn fed chicken breast

19

with grilled prawns

21

Rare tuna Niçoise salad with soft boiled egg


19

Spinach salad with wild mushrooms, chorizo, and polenta croutons

16

Cobb salad, roasted chicken, avocado and blue cheese dressing

20

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SANDWICHES

Club sandwich with chicken, bacon, tomato and lettuce,
served with chunky chips

19

Grilled fontina, portabella and sage sandwich

16

Rare seared tuna and cheddar melt on a bagel

17


Grilled beef fillet burger with bacon, English cheddar
and caramelized onion mayonnaise served with chunky chips

22

Roast beef sandwich on ciabatta with balsamic onions and
horseradish mayonnaise

18

MAINS

Omelette “Arnold Bennett”
with baby spinach leaves and light potato dressing 
15

Battered cod and chips
22

Crispy stir fried egg noodles with vegetables and
garlic chilli sauce with tofu
21
with chicken
23


Lobster linguine “Carbonara”, crème fraîche and English peas
32


Whole wheat fusilli with walnut pesto and mushroom ragout
18

Teriyaki glazed Scottish salmon, horseradish mashed potatoes,
green beans
23

Seared Welsh lamb chops, grilled polenta, asparagus
29

Grilled Scottish beef sirloin with chunky chips and béarnaise sauce

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DESSERTS


Warm bramley apple raisin puff pastry plait, cinnamon ice-cream
10

Crispy Valrhona chocolate and praline torte with
tonka bean ice-cream
10

Coconut crème brûlée with mango lime ice-cream
10

Caramel hazelnut tiramisu, Amaretto syrup
10

Exotic fruit salad with passion fruit syrup and mango sorbet
10

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CHEESE

British cheese selection


Stilton, Wigmore and Cheshire Appleby

15

Continental cheese selection

Taleggio, Cabrales and Crotin

17

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CHAMPAGNE

Louis Roederer Brut Premier NV
glass 17.00 / bottle 69.00

Louis Roederer Carte Blanche Demi Sec NV
glass 20.00 / bottle 82.00

Ruinart Blanc de Blancs NV
glass 26.00 / bottle 115.00

Louis Roederer Brut Vintage 2006
glass 29.00 / bottle 120.00

Bollinger La Grande Année 2002
glass 38.00 / bottle 160.00

Pol Roger Cuvée Winston Churchill 1999
glass 60.00 / bottle 265.00

Krug Grand Cuvée NV
glass 70.00 / bottle 300.00

Cristal 2004
glass 85.00 / bottle 360.00

ROSÉ

Ruinart Rosé NV
glass 23.00 / bottle 98.00

Billecart-Salmon Brut Rosé NV
glass 29.00 / bottle 120.00

MAGNUM

Louis Roederer Brut Premier NV 145.00

Ruinart Rosé NV 185.00


WHITE WINE

Pinot Grigio, Portenova, Veneto, Italy 2011
glass 12.00 / bottle 38.00

Sauvignon Blanc, Paul Cluver, Elgin, South Africa 2010
glass 13.00 / bottle 44.00

Albarino, Pazo Barrantes, Rias Baixas, Spain 2011

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glass 13.00 / bottle 48.00

Chablis, Le Carre de César, Domaine l'Eglantière, Chablis, France 2009

glass 14.00 / bottle 52.00

Gewürztraminer, Amity Vineyards, Oregon, USA, 2007

glass 16.00 / bottle 59.00

Sauvignon Blanc, Blanc Fumé de Pouilly 'Les Comets', Michel Redde,
Loire, France 2006

glass 19.00 / bottle 70.00

Pouilly-Fuissé, Vieilles Vignes', Domaine Cordier Père et Fils,
Burgundy, France 2010

glass 18.50 / bottle 82.00

ROSÉ WINE

Sancerre Rose, André Dezat, Loire, France 2011

glass 13.00 / bottle 45.00

RED WINE

Côtes du Rhône, Domaine des Carabinnieres, Rhône, France, 2010

glass 10.00 / bottle 35.00

Malbec Reserve, Finca Sopenia, Mendoza, Argentina 2009

glass 11.00/ bottle 39.00

Shiraz, Botham Merrill Willis, McLaren Vale, Australia 2006

glass 13.00 / bottle 49.00

Pinot Noir, Little Beauty, Marlborough, New Zealand 2010


glass 15.00 / bottle 52.00

Morgon, Marcel Lapierre, Burgundy, France 2011

glass 16.00 / bottle 58.00

Gaja, Promis Ca'Marcanda, Tuscany, Italy 2009

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glass 18.00 / bottle 68.00

THAMES FOYER CLASSIC COCKTAILS

14.50

Martini

Gin or vodka

Manhattan

Woodford reserve, sweet/dry vermouth

Cosmopolitan

Grey Goose Citron, Cointreau, cranberry juice, lime juice

Espresso Martini

Grey Goose and Kahlua mixed with a shot of espresso

Margarita

Cazadores Blanco, Cointreau and lime juice

THAMES FOYER CHAMPAGNE COCKTAILS

16.50


Bellini

White peach purée, lemon juice, Louis Roederer NV

Champagne Cocktail

Hennessy Fine de Cognac, sugar, Angostura bitters, Louis Roederer NV

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DRINKS

Minerals

Kingsdown Still Mineral Water 330ml 4.50 | 750ml 5.50
Kingsdown Sparkling Still Mineral Water 330ml 4.50 | 750ml 5.50
Perrier 5.00

Soft Drinks

Coca Cola 4.50
Diet Coke 4.50
Lemonade 4.50
Ginger Ale 4.50
Tonic Water 4.50
Soda Water 4.50

Fruit Juices

Freshly squeezed orange or pink grapefruit juice 5.50
Juice of the day 5.50
Freshly pressed apple or carrot juice 5.50
Tomato, cranberry or prune juice 5.50


Beer

Becks 6.50
Peroni, Nastro Azzurro 6.50
Guinness original 6.50

HOT BEVERAGE SELECTION 6.00

Valrhona Hot Chocolate

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French Pressed Coffee

Espresso

Cappuccino

Cafe Latte

Macchiato

Mocha

Iced Coffee

ICED TEA

The Savoy Signature Iced Tea

A rich, soft classic Ceylon tea cold infused overnight
served with a selection of syrups.

THE SAVOY TEA SELECTION 6.00


The Savoy Breakfast Blend

A comforting and full breakfast classic, with rich malty sweetness and a vivid infusion of ruby colour. Statuesque and broad, with plenty of grip and structure and rich finishing flavours of malt.

The Savoy Afternoon Blend

A unique blend of Ceylon and Darjeeling tea. Light, crisp and refreshing, with graceful citrus lift. Fresh, faintly minty aftertaste and a soft but ample mouth feel.

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BLACK TEA

Assam Gold

Big, broad and thick-textured. Pungent and restorative, with a slowly subsiding finish which hints at raisin and malt.


Ceylon

A rich, soft and full tea, with a gentle yet textured profile. The taste long and satisfying with an almost creamy wealth to it.

Organic Bohea Lapsang

Calm, serene and reassuringly smoky with a smell of warm sauna pine. Subtle and haunting, gently smoky, warm yet refreshing, too, with a supple, creamy, liquorice-root finish.

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SCENTED BLACK TEA

Earl Grey

Refreshing and sweet, with lifted citrus charm freshening the structured tenacity of the Ceylon leaf. A perfectly focussed classic.

Vanilla Black Tea

Dark vanilla notes of roundness and charm, supported by a discreet, soft but full-textured black tea base. The combination is creamy and sumptuous.

Lychee Red

Surprisingly sweet and soft, with lingering, lifted aromas of Asian fruits and perfumer's flowers. Baroque, decadent, and irresistible.

Chai

Juicy, rich, rounded and warming flavours, combining the soft, gratifying palate fullness of black tea with subtle sweet spice. Complete and balanced.

WHITE TEA

Silver Needle


Light, delicate, fruity flavours underpinned by cucumber and melon freshness yet surprisingly full textured with a stunningly velvety finish.

SCENTED WHITE TEA

White Peony & Rose

A teasing blend of vivid, white tea buds and leaf with perfectly proportioned whole rose buds. An exquisite, super-subtle infusion combining the soft purity of white tea with drifting haunting rose.

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YELLOW TEA

Huo Mountain Yellow Buds

Graceful, sappy with a hazel sweetness and a distinctive cool finish that leaves the mouth very refreshed.

GREEN TEA

Organic & Fair Trade Dragon Well

Dragon Well has lively and garden-fresh flavours underscored by silky hazel-nut and liquorice-root complexity.

Gen Mai Cha

Rich, complex, multi-layered with vivid grassy freshness of green tea filled out by toasty grain fullness.

SCENTED GREEN TEA


Moroccan Mint

A luxurious blend of organic gunpowder green tea with whole peppermint leaves and the effect of refreshing mint.

Fair Trade Jasmine Pearls

Velvety, full and enticing green tea leaf lifted by fresh and heady jasmine aroma. The taste is sumptuous, round and deeply jasmine infused.

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OOLONG TEA

Oriental Beauty

Famed for being one of the Queen's favourite teas, this supreme Formosa Oolong is honeyed and sweet, offering a complex aroma with a delicate, sherbet sweetness.

HERBAL

Whole Rose Buds

Light, graceful, stealthy notes of sweet-edged rose within a refreshingly light, leafy liquor and a perfumed, languid aftertaste.

Organic Whole Chamomile Flowers

Bright, full, mellow floral depths with soft, refreshingly bitter vegetal complexities in the finish. Sweet yet austere — the definitive chamomile combination.

Blackcurrant & Hibiscus

Vivid, intense and lively, with a rich spectrum of berry fruits, bright supporting acidity and a sweet, perfumed finish. Refreshing, even bracing, and full of charm.

Lemon Verbena

Beautiful, whole Verbena leaves with all the aromatic qualities of a garden in Southern France. Fresh and vivid with mint-like freshness and pressed lemon zest pungency.

Whole Peppermint Leaf

Insistent, deep and full mint flavours with an almost oily mid-palate, subsiding cleanly towards an intensely perfumed finish.

FINE & RARE TEAS

Darjeeling Tresor 10.50

Sprightly, lively, sappy and refreshing, with an enticing combination of fresh grass, plant sap and woodland earth.

Iron Buddha Oolong 12.50

An intensely floral oolong tea, hand rolled and fired to create a characteristic Iron Buddha or 'Iron Goddess of Mercy' Oolong flavour.

Wazuka Sencha 15.50

A definitive Japanese Sencha with a perfect balance of sweetness, astringency and velvety texture.

Imperial Mountain Silver Needle 20.50

One of China's most famous teas and was reportedly a favourite of Chairman Mao. Its production is extremely limited. It has ripe flavours of mellow autumn fruit and a very long, waxy, smoky finish.

FLOWERING TEA 9.50

Flowering Amaranth

A beautiful display of hand tied green tea wrapped around a stunning red amaranth flower. A mesmerising sight with a soft pink infusion and cleansing wild flower taste.

Flowering Osmanthus

Sweet and soothing flowering green tea hand tied around an explosive flame coloured Osmanthus flower. The taste offers warm, green-tea sappiness lent complexity by peachy, toasty notes.

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