



# The Savill Garden

– KITCHEN –

Complimentary  
glass of bubbles  
or beer for dad

Please ask us about the allergens in our food

## Father's Day

Three courses £34.95 | Two courses £28.95

### Starters

- Roast plum tomato soup, basil oil, crusty sourdough bread roll (vg)
- Smoked chicken and mango salad, smashed avocado, chilli oil, baby coriander
- Beetroot-cured salmon, horseradish cream, rye crumbs, heritage beets

### Mains

- Stuffed butternut squash with pearl barley and feta cheese, wood fired roasted carrots & parsnips, crispy roast potatoes, tenderstem broccoli, red wine jus and Yorkshire pudding (v)
- Suffolk roast chicken breast, wood fired roasted carrots and parsnips, crispy roast potatoes, tenderstem broccoli, red wine jus and Yorkshire pudding
- Gloucester spotted pork shoulder, apple sauce, wood fired roasted carrots and parsnips, crispy roast potatoes, tenderstem broccoli, red wine jus and Yorkshire pudding
- Sea bass, squid ink gnocchi, sun blush tomato, broad beans, chives beurre blanc
- Pumpkin and sage tortellini, green basil pesto (vg)

### Desserts

- Chocolate cheesecake, chocolate ganache, glazed strawberry
- Raspberry sponge mousse bar, raspberry sorbet, pistachio cream
- Orange polenta cake, chilli marmalade, honeycomb ice cream, orange crisp (vg)

### Children's menu

Three courses £16.95 | Two courses £11.95 | Includes apple or orange juice

**Starters** | Roasted tomato and basil soup (vg) | Cheese straw, carrot and cucumber sticks, hummus (v) | Pulled chicken & pesto bruschetta

**Mains** | Children's roast with trimmings | Macaroni cheese balls, roasted carrots, tomato sauce (v) | Crispy fish finger, mushy peas, tartar sauce

**Desserts** | Strawberry, vanilla ice cream, chocolate flake | Chocolate brownie, salted caramel ice cream, chocolate sauce

(v) vegetarian | (vg) vegan | Adults need around 2000 kcal a day

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.

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.

